



Antipasti (Appetizers & Salads)

Suggested Wines: Arancio Bianco, Estrella Chardonnay, Estrella White Zinfandel, Mezzacorona Pinot Grigio

Mozzarella Sticks

Mozzarella cheese lightly breaded with our seasoned bread crumbs then fried to a golden brown. 7.95

Toasted Ravioli

Meat filled ravioli lightly breaded and fried until golden brown, served with side of our housemade tomato sauce. 7.95

Prosciutto Wrapped Mozzarella

Mozzarella wrapped in Prosciutto and sautéed lightly in olive oil and served with our homemade marinara sauce. 8.95

Eggplant Strips

Hard cut eggplant, dusted with flour and fried crispy. Served with marinara sauce. 7.95

Deep Fried Calamari

Fresh calamari marinated with Di Giorgio's special seasoning and fried to a delicate golden brown. Served with marinara sauce. 8.95

Homemade Crab Cake

Patty of seasoned lump meat crab, pan fried and served with remoulade sauce and sliced roasted bell peppers, over baby field greens. 11.95

Bruschetta

A combination of fresh roma tomatoes, basil, garlic and olive oil. Served atop toasted french bread and a touch of melted mozzarella cheese. 8.25

Antipasto Tray

Salami, Mortadella, Greek olives, Asiago cheese and hot giardiniera 9.95

Mozzarella-Tomato-Basil Salad

Fresh mozzarella, tomato slices, red onions, capers and blue cheese topped with balsamic vinegar dressing and extra virgin olive oil. 8.95

Spinach & Red Bell Pepper Salad

Baby spinach topped with roasted red bell peppers, aged goat cheese, oregano and Di Giorgio's Italian dressing 9.25

Caesar Salad

Fresh romaine lettuce toasted with seasoned croutons and caesar dressing. 7.95

With Grilled Chicken 9.95

With Grilled Shrimp 12.95

Calamari Salad

Our special golden calamari atop mixed field greens, tomato strips red onions, artichoke hearts and a lemon vinaigrette dressing 11.95

Grilled Asparagus & Zucchini Salad

Baby field greens topped with fresh grilled asparagus, zucchini & red onion topped with Di Giorgio's Italian dressing. 9.95

House Salad

A blend of crisp Romaine lettuce, carrots, and red cabbage topped with tomato, onion and cucumber. Served with your choice of dressing. 4.35

Hot Italian Bread 3.00

Garlic Bread 3.50 With Cheese 4.50

Primi Piatti (First Courses - Pasta)

Entrees are served with choice of soup or salad and hot Italian bread

Suggested Wines: Piccini Chianti, Mezzacorona Merlot

Spaghetti or Penne

With meatballs, sausage or chicken. 9.95

Rigatoni Bolognese (meat sauce)

Sautéed fresh garlic, onions, celery, pancetta and ground veal simmered in a white wine tomato sauce. 9.95

Angel Hair Pasta with Shrimp

Sautéed large shrimp with fresh garlic, shallots, peas and white wine finished in creamy Alfredo sauce, atop angel hair pasta. 11.95

Homemade Lasagna

Delicious Italian casserole layered with a special blend of three Italian cheeses, pasta sheets and Di Giorgio's meat sauce. 9.95

Three Cheese Ravioli

Ravioli filled with Ricotta, Parmesan and Pecorino cheeses. Served with your choice of pesto, alfredo or our special red sauce. 8.95

Fettuccine Alfredo

Creamy alfredo sauce over fettuccine. 9.25

With Marinated Italian Chicken & Mushrooms. 10.95

Linguini Primavera

Sautéed broccoli, cauliflower, mushrooms, fresh garlic and shallots red pepper flakes, light white wine cream sauce, tossed with linguini pasta. 8.50 **With Chicken** 10.95

Calamari or Shrimp Marinara

Sautéed gulf shrimp or fresh calamari tossed with linguini and our housemade marinara sauce. 11.95

Gnocchi alla Genovese

Italian potato dumplings tossed with a Genovese basil pesto sauce and strips of grilled chicken breast. 10.95

Eggplant Parmigiana

Slices of eggplant breaded in our Parmesan breading then layered with a blend of three cheeses, baked in the oven and topped with our homemade tomato sauce. 8.95

Meat Ravioli

Ravioli filled with ground beef, Ricotta and Parmesan cheese, garlic and fresh herbs, served with our homemade tomato sauce. 8.95

Penne with Asparagus

Sautéed asparagus with fresh garlic, shallots and a touch of red pepper seeds. Tossed with penne and Parmesan cheese and a touch of butter. 9.95 **With Chicken** 10.95





Secondi di Pesce (Second Courses - Seafood)

Entrees are served with choice of soup or salad and hot Italian bread

Suggested Wines: Mezzacorona Pinot Grigio, Estrella Chardonnay

Salmon

Grilled and topped with marinate of olive oil, fresh garlic and lemon juice. Served with a side of penne pasta or potato. 12.95

Beer Battered Cod (Friday Only)

Icelandic cod fillets dipped in our beer batter, deep fried and served with French fries or pasta and homemade coleslaw. 10.95

Beer Battered Shrimp

Beer battered shrimp deep fried until golden brown. Served with French fries. 12.95

Fried Lake Perch (Friday Only)

Great Lakes yellow perch lightly breaded and served with French fries or pasta and homemade coleslaw. 10.95

Cod Vesuvio

Lightly breaded Icelandic cod topped with marinate of olive oil, fresh garlic and lemon juice. Served with a side of penne pasta or potato. 15.95

Baked Cod (Friday Only)

Icelandic cod fillet baked to perfection with butter, fresh lemon juice and special seasoning. Served with baked potato or pasta and homemade coleslaw. 11.95

Secondi di Carne (Second Courses - Chicken, Steak, Pork, Veal)

Entrees are served with choice of soup or salad and hot Italian bread

Suggested Wines: Piccini Chianti, Corvo Rosso, Estrella Merlot, Carpineto Dogajolo, Mezzacorona Cabernet

*** Petite Filet**

Six ounces of steer filet grilled to your preference. Served with sauteed button mushrooms and your choice of French fries or penne pasta. 11.95

Chicken Piccata

Sauteed chicken breast with garlic, shallots, fresh lemon juice, capers, mushrooms and white wine finished with a touch of butter. Served with a side of linguini. 10.95

*** Steak Siciliano**

One-six ounce medallion of tenderloin lightly breaded, pan seared with bell peppers and mushrooms finished to your preference. Served with your choice of French fries or penne pasta. 11.95

Chicken Marsala

Tender chicken breast sauteed with mushrooms, hint of garlic, marsala wine and veal demi glaze. Served with linguini pasta. 10.95

*** Sicilian Pork Tenderloin**

Lightly breaded port tenderloin, sauteed with bell peppers and mushrooms. Served with a side of penne pasta topped with our special red sauce. 10.95

Chicken Parmigiana

Boneless chicken breast breaded with our seasoned bread crumbs, sauteed then topped with mozzarella cheese and baked to perfection. Served with a side of penne pasta topped with our special red sauce. 10.95

*** Italian Sausage & Peppers**

Grilled Italian sausage served with sauteed bell peppers, mushrooms, potato and hint of sauce. Served with a side of penne pasta or French fries. 10.95

Grilled Chicken Breast

Grilled chicken breast topped with marinate of olive oil, fresh garlic and lemon juice. Served with a side of penne pasta or French fries. 10.95

Veal Siciliano

Tender breaded veal slices pan fried and served with sauteed bell peppers, mushrooms and a side of penne pasta. 14.95

Chicken Spedini

Boneless skinless chicken breast lightly breaded and wrapped around a thin slice of provolone cheese and onion sauteed with bell peppers and mushrooms. Served with a side of penne pasta. 13.95

*** Veal Parmigiana**

Tender breaded veal sauteed, then topped with mozzarella cheese and baked to perfection. Served with a side of penne pasta topped with our special red sauce. 14.95





Pizze (Pizzas)- Since 1955

Suggested Wines: Chianti, Melot, Cabernet Sauvignon

	9"	12"
Capriccioso	14.95	17.25
Sausage, pepperoni, onion, black olives, green peppers, mushrooms		

4 Formaggi (4 Cheeses)	13.25	16.25
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Calabrese	14.95	16.95
Salami, olives, hot giardiniera		

Chicken Alfredo	14.95	17.25
Creamy Alfredo sauce with Italian marinated chicken, fresh mushrooms and mozzarella cheese.		

Napoletana	14.95	17.25
Anchovies, capers, tomato on a thick crust		

Di Giorgio	14.95	17.95
Four cheeses, mushrooms and prosciutto		

4 Stagioni	15.50	17.95
Prosciutto, artichoke, olives, mushrooms		

Siciliana	14.95	16.95
Sun-dried tomatoes, olives, Parmesan cheese, mushrooms		

	9"	12"
Chicken Parmigiana	13.75	16.75
Italian style marinated chicken and Parmesan cheese		

Verdure Grigliate	14.95	17.95
Asparagus, zucchini, bell peppers and squash		

Shrimp	16.95	18.95
Three cheese, shrimp, garlic and basil		

Genovese	13.75	16.75
Pesto sauce and chicken		

Special	12.95	14.95
Sausage, mushrooms and onions		

Pepperoni Special	12.95	16.95
Pepperoni, mushrooms and onions		

Margherita	14.95	16.95
Olive oil, light cheese, fresh basil, tomatoes and onions		

Cheese	8.95	10.95
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Each Additional Topping	1.25	1.75
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Toppings: Cheese, Sausage, Pepperoni, Beef, Prosciutto, Mushrooms, Tomatoes, Onions, Green Peppers, Black Olives, Green Olives, Fresh Basil, Fresh Garlic, Anchovies

Panini (Sandwiches)

All sandwiches are served with french fries and vinegar peppers. Add cheese for \$1.00

Meatball Sandwich

Two large meat balls smothered in our homemade tomato sauce. Served on hot Italian bread. 8.95

* Italian Sausage Patty

Served with sautéed bell peppers on hot Italian bread. 8.95

* Half Pound Beef Burger

Homemade hamburger grilled to your preference. Served on a kaiser bun. 7.95

Grilled Chicken Sandwich

Grilled chicken breast served on hot Italian bread. Topped with marinate of olive oil, fresh garlic and lemon juice. 7.95

* Sicilian Steak Sandwich

Tenderloin steak breaded in our Parmesan breading and pan fried to your preference. Served on hot Italian bread with sautéed bell peppers. 11.95

* Sicilian Pork Tenderloin Sandwich

Pork tenderloin breaded in our Parmesan breading pan fried to perfection. Served with hot Italian bread and sautéed bell peppers. 10.95

* Italian Beef Sandwich

Italian roasted beef sautéed with bell peppers and our housemade red sauce on hot Italian bread. 8.95

Chicken Parmesan Sandwich

Hand breaded boneless breast of chicken baked with our housemade red sauce and mozzarella cheese. 8.95

Zuppa del Giorno (Daily Soup)

Casa di Giorgio's soups are made daily with fresh chicken, vegetable or beef stock **Cup** 3.95 **Bowl** 5.95

Cantorni (Side Dishes)

Spaghetti or Penne with Tomato Sauce	4.95
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* Meatballs (2)	5.00
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* Italian Sausage	5.00
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French Fries	2.95
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Baked Potato	3.00
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Vegetable of the Day	3.50
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Sautéed Spinach	3.50
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Sautéed Mushrooms	3.50
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Hot Giardiniera	2.50
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Vinegar Peppers	3.25
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Anchovies	4.00
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Gift certificates available.

Your MasterCard or Visa, are welcome. (Sorry, no checks accepted).

Plate split charge 3.00 Parties of 6 or more: 18% Gratuity Added.

Not responsible for lost or stolen items.

