





PRIMI

Warm Olives

Balsamic Vinaigrette, Gorgonzola, Walnuts, Figs 12

Calamari Fritti

Fennel, Pickled Fresno Chili, Lemon Garlic Aioli 24

Carciofini Fritti

Fried Artichoke, Lemon Garlic Aioli, Fresh Lemon 18

Piatto di Antipasti

Assorted Cheese, Cured Meats, Grapes, Olives, Fig Jam 28

Zeppole di Baccala

Salt Cod Fritter, Fermented Plum, Calabrian Chili, Dill Honey 24

Gnudi al Forno

Mushroom Sugo Bianco, Porcini Pangrattato, Truffle Oil,
Clothbound Aged Cheddar 26

CRUDI

Carpaccio di Manzo

Raw Beef Tenderloin, Parmigiano Reggiano, Capers,
Jalapeno, Pickled Onion, Grapes, Balsamic Glaze 26

Tonno Crudo

Tuna, Purple Carrot, Cucumber, Colatura Carrot Vinaigrette,
Sweet Drops 21

INSALATA e ZUPPA

Pera Finocchio

Radicchio, Hot Honey Pecans, Pecorino Romano,
Pear Shallot Vinaigrette 22

Halloumi Caramellato

Grilled Stone Fruit, Tomato, Prosciutto,
Fermented Chili Balsamic Vinaigrette, Basil 24

Caesar alla Giorg

Romaine Lettuce, Pancetta, Croutons,
Garlic Anchovy Dressing Half ~12 Full ~19

Zuppa di Giorg

Daily Soup Feature 11

mainly

PASTA

Cacio e Pepe

Linguini, Caramelized Cauliflower, Pecorino,
Malabar Peppercorn 29
add Tuna Tartare 10

Pappardelle Bolognese

Slow Simmered Pork, Beef & My Pride Farm Veal,
San Marzano Tomatoes Half ~25 Full ~36

Fettuccine di Giorg

Chicken Breast, Smoked Bacon, Leeks, Garlic,
White Wine Cream Sauce Half ~26 Full ~38

Frutti di Mare

Spaghetti, Shrimp, Lobster, Hokkaido Scallops,
Nduja Tomato Sauce, Basil 46

Radiator alla Vodka

Italian Sausage, Stracciatella, Crema Rosa, Basil
34

SECONDI

Salmone Reale

Compressed Cauliflower, Pea Ragu, Shrimp,
Chianti Vinaigrette 46

Pollo alla Griglia

Half Chicken, Castelvetro Tapenade,
Chickpeas, Mint Labneh, Preserved Lemon,
Marsala Jus 40

Bistecca

8oz Filet Mignon, Bostoncini di Patate,
Bleu d'Elizabeth Foam, Broccolini, Carrot 64

Costine di Vitello Brasato

72 Hour Braised Veal Short Ribs, Pepperonata,
Saffron Risotto, Salsa Dragoncello 42