

## aperitivo COCKTAILS

### Old Fashioned di Giorg 15

Fig Infused Forty Creek Rye, Averna Amaro, Demerara,  
Black Walnut Bitters,

### Lambrusco Spritz 14

Lambrusco, St. Remy Brandy, Apple Cider, Chamomile,  
Lemon

### Il Sale Della Vita 13

Calabrian Chili Infused Reposado Hornitos Tequila,  
Grapefruit, Thyme, Black Salt

### Arance Bruciato 13

Charred Orange infused Tanqueray Gin, Tonic, Orange  
Bitters, Smoked Rosemary

### Pera-zione 14

Vanilla Infused Stoli Vodka, Honey, Pear, Dry Vermouth,  
Toasted Almond Bitters, Lemon, Egg White

### Sophia Loren 14

Baileys, Frangelico, Coffee Liqueur, Espresso

### Tu Finale 13

Cassis, Tangueray Gin, Luxardo Del Santo, Lime

## MOCKTAILS

### Rinfrescante Alla Pera 6

Pear, Vanilla Honey Syrup, Lemon, Black Tea

### Limonata Allibisco 5

Hibiscus Syrup, Lemon, Soda



## WINE BY THE GLASS

### RED

	6oz	1/2Litre	Bottle
<b>Nero</b> Montepulciano D'abruzzo, Italy	13	34	51
<b>Ruffino</b> Chianti, Italy	13	34	51
<b>Konzelmann</b> Cabernet Sauvignon, Niagara	15	38	57

### WHITE, ROSÉ & SPARKLING

	6oz	1/2Litre	Bottle
<b>Kacaba</b> Chardonnay, Unoaked Niagara	12	31	48
<b>Gabbiano</b> Pinot Grigio, Italy	11	29	44
<b>Latte Miele</b> Pecorino, Italy	11	29	44
<b>Whitecliff</b> Sauvignon Blanc, NZ	13	38	57
<b>Villa Sandi</b> Prosecco, Italy	14	36	55
<b>Gerard Bertrand</b> Cotes des Roses Rosé, France	15	44	60

## BIRRA IN BOTTIGLIA

**Stella Artois** 8

**Peroni Nastro Azzuro** 8

**Birra Moretti** 9

**Local Seasonal Cans** 9

**Non-Alcoholic Beer** \*Rotating Selection 6

## PRIMI

### Rillettes D'Anatra

Confit Duck, Endives, Honey Crisp Apple, Toasted Walnut, Cherry Gastrique 26

### Carciofini Fritti

Fried Artichokes, Lemon Garlic Aioli, Fresh Lemon 17

### Fritto Misto

Shrimp, Calamari, Cod, Mussels, Fennel, Shishito Peppers, Lemon Aioli 24

### Piatto di Antipasti

Assorted Cheese, Cured Meats, Grapes, Olives, Fresh Roma Bakery Bread 28

### Piatto di Burratini

Burratini, Parma Ham, Sun-Dried Tomato Marmelleta, Pesto, Arugula, Fig Balsamic Reduction, Focaccia 32

### Arancini

Braised Lamb Shoulder, Bleu d'Elizabeth, Hazelnut, Carmelized Pear Agradolce, Mint 24

### Malfatti

Ricotta Spinach Dumplings, Mushroom Ragu, Pecorino 20

## CRUDI

### Carpaccio di Manzo

Raw Beef Tenderloin, Parmigiano Reggiano, Capers, Fresh Chilies, Pickled Red Onions, Thinly Sliced Grapes, Red Wine Balsamic Glaze 24

### Salmone

Calamansi Dill Vinaigrette, Olive Crumble, Horseradish Labneh, Pickled Grapes, Sweet Drops 22

## INSALATA e ZUPPA

### L'uva e Radicchio Insalata

Walnut Ricotta, Sweet Potato Chips, Arugula, Shaved Parmigiano, Grape Vanilla Vinaigrette 20

### Beet Panzanella

Roasted Beets, Pickled Golden Beets, Honey Goat Cheese, Pistachio, Orange, Vincotto, Crostini 20

### Caesar alla Giorg

Romaine Lettuce, Pancetta, Croutons, Creamy Garlic Anchovy Dressing Half ~11 Full ~19

### Zuppa di Giorg

Giorg Daily Soup Selection 10

*main*

## PASTA

### Tonnarelli Cacio e Pepe

4oz Canadian Lobster, Lumpfish Roe, Pecorino, Malabar Peppercorns 39

### Pappardelle Bolognese

Slow Simmered Pork, Beef & My Pride Farm Veal, San Marzano Tomatoes Half ~23 Full ~34

### Fettuccine di Giorg

Chicken Breast, Smoked Bacon, Leeks, Garlic, White Wine Cream Sauce Half ~25 Full ~35

### Linguini alla Vongole

Clams, Shrimp, Calabrian Chili Garlic Butter, Lemon Pangrattatto, Parsley 36

### Radiatori alla Pesto

Basil Pesto, Guanciale, Pecorino, Chili 28

## SECONDI

### Trota

Rainbow Trout, Colatura Mussels, Charred Leeks, Cannellini Beans, Sicilian Lemon Butter, Dill 43

### Luganega

8 oz House Made Pork Sausage, Pickled Fennel, Fig Mostarda, Madeira Vincotto, Patate Fritte 45

### Bistecca

10 oz Canadian Striploin, Saffron Risotto, Salt Baked Shallots, Salmoriglio, Mushroom Fricasse, Demi 58

### Coniglio Con Guanciale e Senape

Liquorice Braised Rabbit, Polenta Gnocchi, Green Peas, Snap Peas, Radish, Pea Shoots, Creamy Dijon Mustard Sauce 43

### Ravioli du Dauphine

Squash, Fonduta, Sage Butter, Almond 30