

Thursday, December 17, 2009

MENU: Giorgio

Giorgio Ristorante

at Mandalay Place, 3930 Las Vegas Boulevard South
(702) 920-2700
open daily from 11:30 a.m.

STARTERS

Meats Antipasto

prosciutto San Daniele, Tuscan salame, Speck, porchetta \$ 16

Seafood Antipasto

calamari, shrimp, scallop \$ 18

Vegetarian Antipasto

roasted vegetables, polenta, marinated olives and artichokes, roasted peppers \$ 15

Sautéed Mushrooms

with olive oil, gorgonzola and soft polenta \$ 12

Pork Ribs

slow braised with arrabiata sauce and soft polenta \$ 16

Baked Artichoke

with pecorino bread crumbs mint garlic and white wine \$ 10

Fried Mozzarella

served over marinara sauce \$ 9

Baby Shrimp and Calamari

lightly coated with rice flour and deep-fried, served with spicy marinara and a lemon wedge \$ 15

SALADS

Caprese

fresh mozzarella with tomatoes basil and olive oil \$ 10

Caesar

tossed with the classic dressing and croutons \$ 7

House

baby greens mixed with balsamic-honey dressing \$ 6

Tasty Greens

arugula, radicchio, and Belgium endive lightly tossed with olive oil, wine must and Parmesan slices \$ 8

Mediterranean

chopped romaine, tomato, cucumber, basil, fresh mozzarella and blue cheese dressing \$ 8

PASTA

Spaghetti

with beef only meat-sauce \$ 16

Pappardelle

with sausage, basil, roasted tomatoes and cream sauce \$ 17

Rigatoni

roasted garlic basil and tomato sauce \$ 14

Fettuccine Alfredo

sauce Parmesan cheese and black pepper \$ 16

Butternut Squash Ravioli

sautéed with butter and sage over Parmesan sauce \$ 18

Whole Wheat Fusilli

with sautéed array of vegetables \$ 16
Trofie e Fagioli
with touch of basil pesto, pecorino and chili flakes \$ 15

BUILD YOUR OWN PIZZA

STARTING AT \$ 9.95 WITH WHITE OR WHOLE WHEAT FLAT BREAD AND TOMATO SAUCE
THEN CHOOSE FROM THE FOLLOWING SELECTION OF TOPPINGS:

Cheese (each topping add \$ 1.50)
mozzarella, gorgonzola, ricotta, goat cheese, parmesan shavings, shredded pecorino, blue cheese.
Veggies (each topping add \$ 1.50)
cured black olives, artichokes, roasted peppers, sliced tomatoes, spinach, red onions, arugula, sun
dried tomatoes, mushrooms.
Fish (each topping add \$ 3.00)
anchovies.
Meat (each topping add \$ 3.00)
sausage, pepperoni, ham, chicken, meatballs, bacon.
Specialties (each topping add \$ 4.00)
San Daniele prosciutto.

Bruschetta
diced tomatoes marinated with olive oil, basil and garlic served with five slices of fresh toasted
ciabatta bread \$ 10

Garlic Bread
six slices of ciabatta with roasted garlic and parmesan spread \$ 6

ENTRÉE

SERVED WITH EGGPLANT LASAGNA

Veal Ossobuco
fork tender veal shank slowly braised with red wine \$ 29

Veal Piccata \$ 27

Pork Loin Marsala
steam roasted with spices and herbs \$ 24

Chicken Parmigiana \$ 20

Atlantic Salmon
fillet with lemon caper sauce \$ 26

Duck Breast
pan roasted with grape juice and figs \$ 25

Grill Rabbit
with rosemary, garlic, lemon juices and olive oil \$ 25

Lobster Linguine
scallop, shrimp, crabmeat, mussels and clams sautéed with lobster sauce and chopped arugula \$
32