



APPETIZERS

- Prosciutto Platter** *gf*
Thin sliced prosciutto,
fresh mozzarella, and seasonal fruit 10.50
- Mussels and Clams** *gf*
Cognac, herbs, and a touch of cream 10.50
- Sautéed Calamari** *gf*
Calamari, baby shrimp, cannellini beans
over bed of arugula with lemon wedge 10.50
- Mussels in White** *gf*
One dozen PEI Mussels tossed with Vidalia
onion and sweet sausage and served
in a white wine and garlic broth 10.50
- Grilled Sweet Sausage** *gf*
Polenta cakes, spinach,
and spicy marinara, topped with shaved
and grated parmesan 10.00
- Italian "BLT" Salad** *gf*
Arugula, crisp pancetta, fresh tomato,
and shaved parmesan in a
lemoncello vinaigrette 9.50
- Carpaccio Salad** *gf*
Thin cut filet of beef dressed with lemon,
capers, mixed greens, and finished with
shaved parmesan 10.00
- Grilled Caesar Salad** *gf/vegetarian*
Charred heart of romaine, house Caesar
dressing, and shaved parmesan 9.50
(add anchovy filets for additional \$.50)
- Traditional Caprese** *gf/vegetarian*
Fresh tomato wedges, fresh mozzarella, basil
tossed with pesto and extra virgin, and
finished with balsamic reduction 10.00
- Kale Salad** *gf*
Braised kale, fresh lemon,
Pecorino and parmesan blended cheese,
GF breadcrumbs, and tossed
in anchovy dressing 10.00

Giorgio on Pine

Owner/Proprietor **Giorgio Giuliani**
Executive Chef **Crystal A. Fox**

PASTA

All menu pasta sauces are available
with gluten free pastas.

- Linguine**
Prosciutto, fresh peas, and mushrooms
tossed in a tomato cream sauce 15.00
- Linguine and Clams**
One dozen littleneck clams served
in a white wine, garlic and basil broth 16.00
- Rigatoni**
Sweet sausage and bell peppers
tossed in choice of marinara or
white wine garlic sauce 15.00
- Gnocchi** *vegan/vegetarian with choice of marinara*
Tossed in house made, 12 hour,
braised beef ragout 16.00
- Bucatini**
Crisp pancetta, shaved Vidalia onion,
and tossed in a spicy white wine
marinara sauce 14.50
- Spaghetti a la Vodka**
Baby shrimp, broccoli, and sautéed spinach
tossed in a house vodka sauce 15.50
- Spagetti Primavera** *vegan/vegetarian*
Seasonal vegetables served
with a choice of house marinara
or white wine garlic sauce 15.00
- Ravioli** *vegetarian*
Ricotta filled pasta served in a
tomato basil cream sauce 14.50

20% gratuity added to parties of six or more.



Giorgio Pine

Owner/Proprieto **Giorgio Giuliani**
Executive Chef **Crystal A. Fox**

ENTREES

Served with oven roasted potatoes and vegetable of the day.

Parmesan Cheese Crusted Chicken Breast *gf*

Baked chicken breast topped with parmesan cheese and served over bed of marinara 18.00

Stuffed Chicken Breast *gf*

Rolled with spinach, prosciutto, and mozzarella with a white wine demi glaze 18.50

Chicken a la Valentina *gf*

Chicken breast, topped with fresh mozzarella, prosciutto, and bell peppers in a spicy marinara 18.50

Veal with Lemon *gf*

Extra virgin olive oil, garlic, fresh lemon, and capers served in a white wine demi glaze 21.00

Veal Melanzane *gf*

Sliced eggplant and fresh mozzarella served in a tomato basil white wine reduction 22.00

Veal with Prosciutto *gf*

Thin sliced prosciutto and mushrooms topped with a marsala demi glaze 21.50

Veal with Spinach *gf*

Veal topped with spinach and fresh mozzarella and served in a white wine reduction 21.50

Ribeye *gf*

Pan seared and served in a mushroom Boro sauce 23.00

Grilled Salmon *gf*

Fresh herbs, pesto topped with lemon wedge 20.00

BEVERAGES

Soft Drinks	3.00
Iced Tea	3.00
Coffee or Tea	3.00
Espresso	3.00
Cappuccino	4.00
Panna	5.00
Pellegrino	5.00

DESSERT

Gluten Free Offerings

Your server will explain the Chef's homemade desserts

6.50 - 8.00

LUNCH SPECIALS

Served Monday through Friday from 12pm - 3pm

- **Course One:**
Choice of half soup or half salad
- **Course Two:**
Choice of menu pasta
- **Course Three:**
Choice of house made dessert

23 per person

Tax and gratuity extra.