

SAN GEORGE MENU

ITALIAN CUISINE & INGREDIENTS

STARTERS

Carpaccio di manzo	14 ⁰⁰
Vitello Tonnato <i>w/ capers & rocket</i>	13 ⁰⁰
Octopus carpaccio <i>w/ grapefruit, rucola & capers</i>	13 ⁰⁰
Tuna Tartare <i>w/ puttanesca salad & extra vergin olive oil</i>	15 ⁰⁰
Salade Caprese <i>w/ mozzarella & heirloom tomatoes</i>	14 ⁰⁰
Burrata di Bufala	12 ⁰⁰

OYSTERS

Oysters David Herve <i>fine de claire with lemon</i>	18 ⁰⁰
Oysters plat de Zelande <i>flat dutch oysters w/ lemon</i>	27 ⁰⁰

ANTIPASTI MISTO

San George's italian starter selection
selection of Salumi & Salami, italian style seafood, aged cheeses, olives & Grilled marinated vegetables
Min. for two pp. 14⁵⁰

SNACK & THINGS

Italian Bread selection	4 ⁰⁰
Bella Cerignola olives	4 ⁰⁰
Bacalao croquettes	6 ⁰⁰
Olive Ascolana <i>(fried stuffed olives)</i>	5 ⁰⁰
Salumi & Salami et formaggi	9 ⁵⁰

GEORGE CLASSICS

Caesar Salad <i>free range chicken, radicchio, egg & parmesan</i>	15 ⁰⁰
Pizza Tuna <i>raw tuna, crispy Filo, cucumber & wasabi</i>	14 ⁰⁰
Hamburger <i>w/ crispy pancetta & fontina cheese, served with french fries</i>	17 ⁰⁰
Steak tartare <i>w/ Cipollini, Radish & egg yolk (120gr)</i>	13 ⁰⁰

PASTA - RISOTTO - GNOCCHI

	<i>small</i>	<i>normal</i>
Linguine Vongole	14 ⁰⁰	19 ⁰⁰
Lobster Linguine	21 ⁰⁰	28 ⁰⁰
Risotto del giorno	14 ⁰⁰	20 ⁰⁰
Home-made Potatoe Gnocchi	13 ⁰⁰	18 ⁰⁰
Ravioli al sole <i>w/ eggs & black truffle</i>	12 ⁰⁰	19 ⁰⁰
Pappardelle <i>w/ ragu of porc sausage</i>	13 ⁰⁰	18 ⁰⁰

MAIN COURSES

Rib Eye <i>aged for 21 days (100gr)</i>	13 ⁰⁰
Tournedos Rossini <i>w/ red wine sauce & foie gras</i>	28 ⁰⁰
Escalope Milanese <i>w/ truffle</i>	24 ⁰⁰
Farmhouse Chicken <i>w/ potato & black truffle</i>	22 ⁰⁰
Filet of Cod <i>w/ salsa livornese</i>	23 ⁰⁰
Grilled whole Lobster	35 ⁰⁰
Pesce del Giorno <i>day price / ask your waiter</i>	
Melanzane alla Parmigiana	19 ⁰⁰

CHEFS MENU

3, 4 or 5 courses

39⁰⁰ / 44⁰⁰ / 49⁰⁰

Our sommelier can make a great wine package

SIDES

Verdure del Giorno	5 ⁰⁰
Roasted potatoes <i>w/ herb butter</i>	4 ⁰⁰
Panzanella salad	5 ⁰⁰
Green salad	4 ⁰⁰
French fries <i>w/ tarragon-mayonnaise</i>	4 ⁰⁰

DESSERTS

Amalfi lemontart <i>w/ lemon sorbet</i>	7 ⁵⁰
Chocolade-Almond tart <i>w/ amarene- yoghurt icecream</i>	7 ⁵⁰
Tiramisù San George	7 ⁵⁰
Vanilla Pannacotta <i>w/ caramel & hazelnuts</i>	7 ⁵⁰
Selection of cheese <i>w/ quinchecomote</i>	12 ⁰⁰

SAN GEORGE

DOWNTOWN ITALIAN

IF YOU HAVE A FOOD ALLERGY, INTOLERANCE OR SENSITIVITY, PLEASE ASK YOUR WAITER ABOUT INGREDIENTS IN OUR DISHES BEFORE YOU ORDER YOUR MEAL.

WE USE DAILY FRESH & SEASONAL INGREDIENTS, SOME INGREDIENTS COULD BE OUT OF STOCK, WE APOLOGIZE FOR THIS INCONVENIENCE.