

# SAN GEORGE MENU

## ITALIAN CUISINE & INGREDIENTS

ALL DISHES ARE DESIGNED FOR SHARING AND SERVED WHEN READY

### BREAD

Italian Bread Selection ————— 3<sup>00</sup>

### ANTIPASTI MIN. 2 PERSONS

Antipasti Misto

*Selection of Salumi & Salami, Italian Style Seafood,*

*Aged Italian Cheeses, Grilled & Marinated*

*Vegetables & Bella di Cerignola ————— p.p. 16<sup>00</sup>*

### STARTERS

King Crab, Avocado, Red Chili,

Shaved Fennel & Lemon ————— 18<sup>00</sup>

Beetroot, Goat's Cheese & Roasted

Hazelnuts ————— 12<sup>00</sup>

Burrata di Bufala, Heirloom Tomato,

Basil Leaves ————— 14<sup>00</sup>

Sauteed Clams w. Wine & Garlic — 13<sup>00</sup>

### CARPACCIO & TARTARE

Octopus Carpaccio ————— 13<sup>00</sup>

Carpaccio di Manzo ————— 14<sup>00</sup>

Tuna Tartare ————— 15<sup>00</sup>

Scallops Crudo ————— 14<sup>00</sup>

Vitello Tonnato ————— 12<sup>00</sup>

Steak Tartare ————— 17<sup>00</sup>

### SALADS

Rocket & Parmesan ————— 7<sup>00</sup>

Caesar Salad w. Chicken ————— 14<sup>00</sup>

Insalata di Radicchio w. Apple, Nuts

and Aged Ricotta ————— 12<sup>00</sup>

### PIZZETTE SMALL PIZZA'S

Fontina Cheese & Truffle ————— 12<sup>00</sup>

Prosciutto, Gorgonzola & Rocket — 10<sup>00</sup>

Pomodoro, Mozzarella & Anchovy — 8<sup>00</sup>

### PASTA - RISOTTO - GNOCCHI

Lobster Linguine ————— 21<sup>00</sup> / 25<sup>00</sup>

Risotto del Giorno ————— 14<sup>00</sup> / 18<sup>00</sup>

Tagliatelle Parmesan w. Truffle ————— 18<sup>00</sup> / 22<sup>00</sup>

Potato Gnocchi ————— 14<sup>00</sup> / 18<sup>00</sup>

Ravioli di Ossobuco alla Milanese ————— 15<sup>00</sup> / 19<sup>00</sup>

Meatballs Spaghettini ————— 13<sup>00</sup> / 17<sup>00</sup>

Spaghetti Vongole ————— 15<sup>00</sup> / 19<sup>00</sup>

Pasta Bambino for kids ————— 8<sup>00</sup>

### WOOD & CHARCOAL

Rib Eye *selected at your table* ————— *per 100 gr.* 14<sup>00</sup>

Bistecca Tagliata ————— 19<sup>00</sup>

Chicken Paillard ————— 18<sup>00</sup>

Tuna w. Sesame & Caponata ————— 23<sup>00</sup>

Bistro Burger w. French Fries ————— 18<sup>00</sup>

Fresh Lobster *1/2 or 1/1* ————— 18<sup>00</sup> / 32<sup>00</sup>

Roasted Chicken *whole 1,2 kg* ————— 28<sup>00</sup>

### MAIN COURSES

Melanzane alla Parmigiana ————— 18<sup>00</sup>

Escalope alla Milanese w. Truffle ————— *(600 gr.)* 40<sup>00</sup>

Tournedos al Barolo ————— 25<sup>00</sup>

Salsiccia, Lentils & Salsa Verde ————— 17<sup>00</sup>

Scallops au Gratin ————— 22<sup>00</sup>

Dover Sole ————— *day price*

Pesce del Giorno ————— *day price*

### SIDES

French Fries w. Parmigiano & Truffle ————— 5<sup>00</sup>

French Fries w. Aglio & Peperoncino ————— 4<sup>00</sup>

Patate al Forno w. Rosmarino ————— 4<sup>00</sup>

Grilled Vegetables ————— 4<sup>50</sup>

Insalata Verde ————— 4<sup>00</sup>

Spinach ————— 4<sup>00</sup>

### CICCHETTI

Seasonal Oysters *6 pcs.* ————— 18<sup>00</sup>

Mixed Bruschettas ————— 8<sup>00</sup>

Polpette w. Tomato Sauce ————— 7<sup>50</sup>

Salumi & Formaggi ————— 12<sup>00</sup>

Bacalao Croquettes ————— 6<sup>00</sup>

Olives Ascolana *Fried Stuffed Olives* — 5<sup>00</sup>

Olives Bella di Cerignola on ice — 4<sup>00</sup>

### DESSERTS

Please ask your waiter for your favorite Italian desserts; Ice Creams, Sgroppino & Chocolates.

### TRUFFLE

Each season we are looking for the finest truffle available. Please ask your waiter if your dish is suitable to enrich with truffle.

### CHEF'S MENU

3 or 4 Courses ————— 39<sup>00</sup> / 44<sup>00</sup>

*our Sommelier can make a great wine package*

### WEEKEND SPECIALS

As well as our daily specials we also offer specially designed dishes for your whole table to enjoy like our Roasted Leg of Lamb or Salt Crusted Sea Bass.

*please ask our staff for details, for some dishes may require a 24 hours advanced notice.*

### BRUNCH

SERVED ON WEEKENDS FROM 12-16

Eggs Florentine

*Poached Eggs, Brioche, Hollandaise Sauce,*

*Spinach* ————— 11<sup>00</sup>

Eggs Benedict

*Poached Eggs, Brioche, Hollandaise Sauce,*

*Pancetta* ————— 11<sup>50</sup>

Eggs Norwegian

*Poached Eggs, Brioche, Hollandaise Sauce,*

*Smoked Salmon* ————— 12<sup>00</sup>

Eggs San George

*Poached Eggs, Brioche, Asparagus*

*w. Truffle* ————— 18<sup>00</sup>

# 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.