

SAN GEORGE LUNCH MENU

ITALIAN CUISINE & INGREDIENTS

ALL DISHES ARE DESIGNED FOR SHARING AND SERVED WHEN READY

BREAD

Italian Bread Selection ————— 3⁰⁰

MENUS

Lunch Menu Rapido ————— 25⁰⁰

Chef's Menu 3 courses ————— 39⁰⁰

— Our Sommelier can make a great wine package

ANTIPASTI MIN. 2 PERSONS

Antipasti Misto

Selection of Salumi & Salami, Italian Style Seafood,

Aged Italian Cheeses, Grilled & Marinated

Vegetables & Bella di Cerignola ————— p.p. 16⁰⁰

STARTERS

Octopus Carpaccio ————— 13⁰⁰

Carpaccio di Manzo ————— 14⁰⁰

Tuna Tartare ————— 15⁰⁰

Scallops Crudo ————— 14⁰⁰

Vitello Tonnato ————— 12⁰⁰

Beetroot, Goat's Cheese & Roasted

Hazelnuts ————— 12⁰⁰

Burrata di Bufala, Heirloom Tomato,

Basil Leaves ————— 14⁰⁰

FOCACCIA'S

Caprese di Bufalla ————— 10⁰⁰

Carpaccio di Manzo ————— 11⁰⁰

Smoked Salmon ————— 12⁰⁰

Grilled Zucchini & Goat's Cheese — 9⁵⁰

SALADS

Rocket & Parmesan ————— 7⁰⁰

Caesar Salad w. Chicken ————— 14⁰⁰

Insalata di Radicchio w. Apple,

Nuts and Aged Ricotta ————— 12⁰⁰

PASTA - RISOTTO - GNOCCHI

Lobster Linguine ————— 21⁰⁰ / 25⁰⁰

Risotto del Giorno ————— 14⁰⁰ / 18⁰⁰

Tagliatelle Parmesan w. Truffle ————— 18⁰⁰ / 22⁰⁰

Potato Gnocchi ————— 14⁰⁰ / 18⁰⁰

Ravioli di Ossobuco alla Milanese ————— 15⁰⁰ / 19⁰⁰

Meatballs Spaghettini ————— 13⁰⁰ / 17⁰⁰

Spaghetti Vongole ————— 15⁰⁰ / 19⁰⁰

Pasta Bambino for kids ————— 8⁰⁰

MAIN COURSES WOOD & CHARCOAL

Bistecca Tagliata ————— 19⁰⁰

Chicken Paillard ————— 18⁰⁰

Bistro Burger w. French Fries ————— 18⁰⁰

Pesce del Giorno ————— day price

Tuna w. Sesame & Caponata ————— 23⁰⁰

Fresh Lobster 1/2 or 1/1 ————— 18⁰⁰ / 32⁰⁰

Melanzane alla Parmigiana ————— 18⁰⁰

SIDES

French Fries w. Parmigiano & Truffle ————— 5⁰⁰

French Fries w. Aglio & Peperoncino ————— 4⁰⁰

Grilled Vegetables ————— 4⁵⁰

Insalata Verde ————— 4⁰⁰

Spinach ————— 4⁰⁰

DESSERTS

All Desserts from our trolley ————— 7⁵⁰

Belgian Chocolates ————— 2⁵⁰

Sgroppino ————— 7⁵⁰

Ice Cream ————— 7⁵⁰

Cheese Selection ————— 10⁰⁰

PIZZETTE SMALL PIZZA'S

Fontina Cheese & Truffle ————— 12⁰⁰

Prosciutto, Gorgonzola & Rocket — 10⁰⁰

Pomodoro, Mozzarella & Anchovy — 8⁰⁰

CICCHETTI

Seasonal Oysters 6 pcs. ————— 18⁰⁰

Mixed Bruschettas ————— 8⁰⁰

Polpette w. Tomato Sauce ————— 7⁵⁰

Salumi & Formaggi ————— 12⁰⁰

Bacalao Croquettes ————— 6⁰⁰

Olives Ascolana Fried Stuffed Olives — 5⁰⁰

Olives Bella di Cerignola on ice — 4⁰⁰

TRUFFLE

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

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 ————— 11⁰⁰

Eggs Benedict

Poached Eggs, Brioche, Hollandaise Sauce,

Pancetta ————— 11⁵⁰

Eggs Norwegian

Poached Eggs, Brioche, Hollandaise Sauce,

Smoked Salmon ————— 12⁰⁰

Eggs San George

Poached Eggs, Brioche, Asparagus

w. Truffle ————— 18⁰⁰

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.