

# Da Giorgio

## MENU'

### *Antipasti - Appetizers*

<b>Insalata di Mare alla Griglia</b>	20€
<i>Grilled mixed seafood salad</i>	
<b>Gamberi e Rucola</b>	17€
<i>Rocket salad topped with fresh shrimps and light lemon dressing</i>	
<b>Polpo alla Griglia</b>	17€
<i>Fresh local octopus grilled and seved on a bed of baby leaves and lightly dressed</i>	
<b>Prosciutto di Parma</b>	12€
<i>Exclusive cured Parma ham "Doppia Corona"</i>	
<b>Prosciutto e Melone</b>	14€
<i>Exclusive cured Parma ham "Doppia Corona" served with fresh melon or figs</i>	
<b>Insalata Caprese</b>	13€
<i>Famous Capri salad</i>	
<b>Insalata Caesar con Gamberi o con Pollo</b>	18€
<i>Classic dressed leaves topped with fresh baby shrimps or chicken and croutons</i>	

### *Primi Piatti- Starters*

<b>Spaghetti al Pomodoro</b>	10€
<i>Spaghetti tossed in a rich tomato and basil sauce</i>	
<b>Spaghetti Sciue' Sciue'</b>	13€
<i>Spaghetti tossed in a fresh cherry tomato , garlic and olive oil sauce</i>	
<b>Pennette Aumm Aumm</b>	14€
<i>Penne tossed with eggplants, cherry tomatoes, mozzarella and fresh basil</i>	
<b>Spaghetti alle Vongole</b>	17€
<i>Spaghetti with local clams, garlic and olive oil, optional "macchiati" a light cherry tomatoes sauce</i>	
<b>Spaghetti alla Giorgio</b>	20€
<i>Giorgio's famous spaghetti with fresh mixed seafood</i>	
<b>Linguine ai Frutti di Mare</b>	19€
<i>Linguini with mixed seafood "macchiati" with a light cherry tomato, garlic and olive oil sauce</i>	
<b>Scialatielli ai Gamberi</b>	21€
<i>Home made green pasta (thick style fettuccine) served with shrimps in light cherry tomato, garlic and olive sauce</i>	
<b>Risotto alla Pescatora</b>	21€
<i>Risotto with mixed seafood, local squid and shrimps, cherry tomatoes, garlic and parsley</i>	
<b>Gnocchi alla Sorrentina</b>	13€
<i>Home made gnocchi (potato dumplings)served in a rich tomato and fresh basil sauce with melted mozzarella</i>	
<b>Ravioli alla Caprese</b>	14€
<i>Famous ravioli caprese. Fresh pasta parcels, stuffed with local cheese and marjoram topped with a rich tomato sauce</i>	

## *Secondi di Mare – Fish*

<b>Zuppa di Cozze</b>	17€
<i>Fresh mussels soup with cherry tomatoes and garlic served with “crostini”</i>	
<b>Soute’ di Vongole</b>	19€
<i>Fresh clams sautéed in white wine and garlic sauce</i>	
<b>Frittura Gamberi e Calamari</b>	20€
<i>Deep fried fresh shrimps and squid</i>	
<b>Calamari alla Griglia</b>	22€
<i>Plain grilled squids</i>	
<b>Grigliata Mista di Pesce</b>	33€
<i>Mixed grilled fish - Please ask (selected daily due to availability)</i>	
<b>Pesce al Forno</b>	s.p.q.
<i>Whole fish baked</i>	
<b>Pesce alla Griglia</b>	s.p.q.
<i>Grilled whole fish – (please ask)</i>	
<b>Pesce all’Acqua Pazza</b>	s.p.q.
<i>Whole fish cooked in “crazy water” a delicate tomato and garlic sauce</i>	

## *Secondi di Carne – Meat*

<b>Filetto ai ferri</b>	28€
<i>Grilled fillet steak</i>	
<b>Filetto al Pepe Verde</b>	31€
<i>Fillet steak served in a creamy green peppercorn sauce</i>	
<b>Filetto al Vino Rosso</b>	31€
<i>Fillet steak served a velvety red wine sauce</i>	
<b>Paillard di Vitello</b>	21€
<i>Grilled veal paillard</i>	
<b>Piccata al Limone</b>	19€
<i>Veal escalope served in a light lemon sauce</i>	
<b>Scaloppina ai Funghi</b>	21€
<i>Veal escalope with fresh champignon mushrooms and white wine sauce</i>	
<b>Cotoletta alla Milanese</b>	19€
<i>Veal escalope in bread crumbs</i>	
<b>Petto di Pollo alla Caprese</b>	18€
<i>Grilled chicken breast Capri style</i>	

## *Contorni – Side Dishes*

<b>Rucola e Pomodorini</b>	9€
<i>Cherry tomatoes and rocket salad</i>	
<b>Insalata Mista</b>	8€
<i>Mixed salad</i>	
<b>Verdura Cotta del Giorno</b>	10€
<i>Vegetables of the day, (please ask)</i>	
<b>Patate Fritte</b>	8€
<i>Handcut Fries</i>	

<b><i>Dolce e Frutta del Giorno – Dessert</i></b>	8€
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Senza coperto – servizio 12% - no cover charge – service 12%  
s.p.q. prezzo secondo peso e qualità – Price according to weight and quality