**APPETIZERS**

**Mussels** $9
Sautéed with garlic, sundried tomatoes, spinach, capers and finished with white wine or marinara sauce

**Calamari** $9
Lightly fried and served with marinara sauce or sautéed in garlic, olive oil, sweet red peppers, sundried tomatoes, spinach, black olives, and capers

**Spicy Garlic Shrimp** $10
Large shrimp sautéed in light garlic, olive oil, fresh thyme, and red pepper flakes, finished with cream and white wine

**Bruschetta** $8.5
Toasted focaccia bread topped with diced roma tomatoes, basil, garlic, olive oil, melted mozzarella, and provolone cheese. Served with marinara sauce

**Stuffed Banana Peppers** $9
Fresh spicy banana peppers stuffed with Italian sausage, and topped with melted provolone cheese and marinara sauce

**Steamed Clams** $11.5
Fifteen middle neck clams served with melted butter

**Garlic Bread with Cheese** $5.75
w/o Cheese $5.25

**Fried Cheese Triangles** $6.5
Hand breaded and fried provolone cheese served with marinara sauce

**Breaded Chicken Wings** $6
Half Dozen, hand breaded fried chicken wings

**SOUP**

**Italian Wedding Soup**
Bowl $5 Cup $4

**Clam Chowder**
Bowl $5.5 Cup $4.5
***Chowder Friday Only***

**SALADS**

**House Salad** $5.5
Iceberg and Romaine lettuce, sliced roma tomatoes, cucumber, cici beans, red cabbage, carrots, and a sprinkle of provolone cheese

**Double House Salad** $9

**Antipasto Salad** $9.5
Ham, salami, pepperoni, tomatoes, cici beans, and pepperoncini. Served on a bed of romaine & iceberg lettuce, sprinkled with provolone cheese

**Signature Salad** $9.5
A mix of baby greens, tomatoes, black olives, crumbled bacon, and cici beans. Served with our homemade vinaigrette dressing

**Spinach Salad** $9.5
Baby spinach topped with bacon, mushrooms, hard boiled egg, tomatoes, red onion, and cici beans. We suggest our homemade poppy seed dressing

**Eggplant Salad** $9.5
A larger version of our house salad, topped with strips of fried eggplant

**Cobb Salad** $14
Grilled chicken, bacon, avocado, egg, crumbled blue cheese, and sliced roma tomatoes. Served on a bed of romaine lettuce

**Beet Salad** $10
A mix of greens beets, spiced walnuts, and fresh crumbled goat cheese, served with a cider-beet vinaigrette

**Caesar** $8
Romaine lettuce tossed with asiago cheese and croutons

**Salad Add-Ons:**

- Chicken $4
- 5 Shrimp, grilled salmon*, steak* $8
- Blackened $1.5

**Choice of dressings:**

- Homemade: Italian, Balsamic vinaigrette, poppyseed, ranch
- Additional: Parmesan peppercorn, French, honey mustard

**Homemade Creamy Blue Cheese** $0.75
**Add crumbled blue cheese** $0.75
**CHICKEN**

**Chicken Mediterranean** $19
Chicken cutlets sautéed with roasted red peppers, artichoke hearts, tomatoes, and spinach, finished with white wine sauce. Served over penne pasta.

**Chicken Santo** $18.5
Lightly breaded chicken sautéed with mushrooms, onions, and garlic in our homemade alfredo sauce and tossed with fettuccine

**Lemon Chicken** $18.5
Flour dusted chicken cutlets sautéed with shallots and garlic in a lemon cream sauce on a bed of angel hair pasta

**Chicken George** $19
Flour dusted chicken cutlets sautéed with mushrooms in a savory butter sauce. Served with our house potato and a fresh vegetable

**Chicken Marsala** $18.5
Flour dusted cutlets sautéed with mushrooms and onions in a sweet marsala wine sauce. Served over a bed of spaghetti

**Chicken Parmesan** $18.5
Hand breaded and topped with melted provolone cheese and our tomato sauce. Served with a side of spaghetti or rigatoni

**Chicken Suosso** $18.5
Lightly breaded cutlet pan sautéed with garlic, olive oil, and fresh baby spinach. Served over a bed of red pepper linguine

**Chicken Piccata** $18.5
Flour dusted cutlets sautéed with onions and capers in a lemon and white wine sauce. Served over a bed of spaghetti

**VEAL**

**Veal Parmesan** $19.5
Hand breaded and topped with melted provolone cheese and our tomato sauce. Served with a side of spaghetti or rigatoni

**Veal Marsala** $19.5
Flour dusted cutlets sautéed with mushrooms and onions in a sweet marsala wine sauce. Served over a bed of spaghetti

**Veal Suosso** $19.5
Lightly breaded cutlet pan sautéed with garlic, olive oil, and fresh baby spinach. Served over a bed of red pepper linguine

**Veal Georgio** $19.5
Flour dusted cutlets sautéed with garlic, oil, roasted red peppers, capers, Kalamata olives, spinach, sundried tomatoes, and cream. Served over a bed of angel hair

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness*
**SEAFOOD**

**Linguine with Clam Sauce** $18
Baby clams sautéed with sundried tomatoes, spinach, and garlic in your choice of white wine or marinara sauce

**Seafood Feast** $21.5
Shrimp, scallops, mussels, and clams sautéed with spinach, sundried tomatoes in your choice of marinara sauce or garlic and oil. Served over linguine

**Shrimp & Scallops Alfredo** $19
Scallops and shrimp sautéed with garlic, spinach, and sundried tomatoes and our homemade alfredo sauce on a bed of fettuccine

**Mussels Pomodori** $19
Fresh mussels sautéed with spinach, sundried tomatoes, capers, black olives, and red peppers, in our homemade marinara sauce. Served over a bed of spaghetti

**Spicy Garlic Shrimp** $19
Shrimp sautéed with garlic and red pepper flakes, tossed with cream, fresh thyme, and spinach. Served over linguine

**Shallow Fried Walleye** $19
Lightly breaded walleye filet pan sautéed and served with Georgio Fries. OR served with a side of vermicelli with spinach, garlic, and oil $20

**Parmesan Crusted Tilapia** $19.5
Handed breaded, parmesan & panko crusted Tilapia filet sautéed and served with our house potato and fresh vegetable. Topped with a Chardonnay cream sauce

**GRILL**

**Ribeye Steak** $24
Hand cut 12oz ribeye served with our house potato and fresh vegetable.
Add mushrooms and/or onions $.75 each

**Bone-In Pork Chop** $19.5
Thick 10oz bone-in pork chop grilled. Served with our house potato and fresh vegetable

**Ahi Tuna Suosso** $20
Fresh cut, 8oz Ahi Tuna steak grilled to your liking (best when medium rare). Served over a bed of red pepper linguine, sautéed spinach, and garlic and oil

**Grilled Salmon** $20
Fresh Salmon filet grilled to perfection. Served with our house potato and fresh vegetable Blackened $21.5

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•SPECIALTIES•

Lasagna $15
An Italian classic piled high with seasoned meat, ricotta and Romano cheese baked and topped with melted provolone and our homemade sauce

Stuffed Shells $14.5
Four large pasta shells generously stuffed with a savory blend of Ricotta and Pecorino Romano cheese, topped with melted provolone cheese and our tomato sauce

Eggplant Parmesan $15
Hand breaded eggplant topped with provolone cheese and our tomato sauce. Served with spaghetti or rigatoni

Eggplant Lasagna $16
Roasted vegetables layered between eggplant and three cheese blends. Topped with our marinara sauce. Meatless and Gluten Free

Wild Mushroom & Kale Ravioli $16
Wild mushroom & kale filled ravioli, served in our homemade marinara sauce

Meatball Sausage Casserole $17
Our homemade meatballs and sausage sautéed with garlic, red & green peppers, onions, and mushrooms topped with melted provolone cheese and our house tomato sauce. Served over penne pasta

Cajun Tortellini
Grilled Cajun chicken or shrimp served over tri colored tortellini in a spicy garlic cream sauce

Chicken $18.5  Shrimp $20

Rigatoni with Vodka Sauce $15.5
Crumbled Italian Sausage sautéed with crushed red pepper, garlic and oil, flamed with vodka, and finished with cream, our house tomato sauce, and pecorino romano cheese

•PASTA•

Pasta Dinner $14
Your choice of pasta topped with homemade meatballs, sausage, mushrooms, or meat sauce, finished with our homemade tomato sauce
(Spaghetti, Rigatoni, Angel Hair, Penne, Fettuccine, or Linguine)

Vermicelli Aglio e Olio $14.5
Our vermicelli pasta sautéed with olive oil, toasted garlic, and grated pecorino romano cheese

Pasta Ala Terri $17
Vermicelli pasta tossed with sautéed artichokes, tomato, and spinach. Served in a garlic olive oil sauce

Fettuccine Alfredo $15.5
Fettuccine topped with our homemade alfredo sauce

Add Chicken $18.5
Add Broccoli $16.5
Add Shrimp $20
Add Chicken & Broccoli $19
Add Shrimp & Broccoli $21

Cavatelli $14.5
Hearty mini pasta shells topped with homemade meatballs, sausage, or meat sauce, finished with our homemade tomato sauce

Ravioli $14.5
Pasta pockets overstuffed with your choice of meat, cheese, or a combination of both, topped with our homemade tomato sauce

Substitute any choice of sauce:
- Vodka Sauce $1.75
- Meat Sauce $1.5
- Alfredo Sauce $1.5
- Garlic & Oil 1
- Blush Sauce 1
**PIZZA**

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<th>12” Cheese</th>
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<tr>
<td>Additional item full 2</td>
<td>1/2 item 1.00</td>
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**Toppings:**
- Pepperoni
- Sausage
- Mushrooms
- Anchovies
- Fresh Tomatoes
- Onions
- Green Olives
- Green Peppers
- Black Olives
- Red Peppers
- Hot Pepper Rings

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<tr>
<th>Choice of Crusts</th>
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**Specialty Toppings:**
- Grilled Chicken
- Ham
- Prosciutto
- Sausage Links
- Meatballs
- Feta
- Asiago
- Kalamata Olives
- Artichoke Hearts

**Specialty Pizza 12” 8 slice / 16” 12 slice**

- **Deluxe Pizza**
  - Pepperoni, sausage, mushrooms, onions, and green peppers
  - $19 / $27

- **White Pizza**
  - Garlic, olive oil, basil, roma tomatoes, provolone, and Romano cheese
  - $16 / $19

- **PLT**
  - Prosciutto, sundried tomatoes, spinach, marinara sauce, Asiago, and provolone cheese
  - Drizzled with balsamic glaze - thin crust
  - $17.5 / $20.5

- **Margherita**
  - Tomatoes, mozzarella, provolone, basil, marinara sauce, and Romano cheese - thin crust
  - $16.5 / 19.5

- **Mediterranean**
  - Garlic, olive oil, basil, artichoke hearts, roasted red peppers, Kalamata olives, red onion, feta and provolone cheese
  - $17.5 / $20.5

- **Calzone**
  - Our 12” pizza dough stuffed with Romano, provolone, and ricotta cheese with pepperoni, sausage, and tomato sauce, folded and baked to perfection
  - $15
**SANDWICHES**

**Hot Italian Sub** $9
Ham, salami, pepperoni, romaine lettuce, tomato, onion, and provolone, seasoned with our homemade Italian dressing

**Meatball or Sausage Sub** $9
- Add mushrooms, onions, and/or green peppers $.75 each

**Veal Florentine Sub** $9.5
Hand breaded veal cutlet, topped with sautéed spinach, sundried tomatoes, and melted provolone

All Subs are served with potato chips. Substitute French Fries or Georgio Fries for $2.00. Substitute House Salad or Cup of Soup for $2.50.

**Kid’s Menu**

- **Chicken Fingers and Fries**
- **Kid Pizza** Cheese or Pepperoni
- **Spaghetti or Rigatoni with Meatball**
- **Fettuccine Alfredo**

**Veal, Chicken, Eggplant Parmesan Sub**
Veal $9.50 Chicken/Eggplant $9

**Black Angus Burger** $9
Served with lettuce and tomato with Georgio Fries or French Fries

**Turkey Burger** $9
Served with lettuce and tomato with Georgio Fries or French Fries

**To Any Burger Add:** provolone, cheddar, American or Swiss cheese, salami, bacon, grilled onions or mushrooms $.75 each

**Sides**

- **Ravioli** $7.5
  - **Meat or Cheese**
- **Meatball or Sausage** $1.5 each
- **Pasta** with house tomato sauce $7.5
- **Pasta** with garlic & oil, alfredo, meat sauce, or vodka sauce (Spaghetti, Rigatoni, Cavatelli, Angel Hair, Penne, Linguine, Fettuccine) $8.5

- **Linguine w/Clam Sauce** $8.5
- **Side of Veggie** $5.5
  - Broccoli, Sautéed Spinach, Green Beans
- **French Fries** $2.5
- **Georgio Fries** $2.5
- **Bleu Cheese Stuffed Olives** $.50 each

We’d like to wish you an old Italian toast:
“May your life be like a fine wine, tasty, sharp, and clear, and like a fine wine, may it improve with every passing year.”
Salute!
### ANTIPASTI

<table>
<thead>
<tr>
<th>Item</th>
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<tbody>
<tr>
<td>Mussels</td>
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<td>Calamari</td>
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<tr>
<td>Spicy Garlic Shrimp</td>
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<tr>
<td>Bruschetta</td>
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<td>Steamed Clams</td>
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<td>Fried Cheese Triangles</td>
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### INSALATA

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<td>Caesar</td>
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<tbody>
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***Chowder Friday Only***

### Choice of dressings:

**Homemade:** Italian, Balsamic Vinaigrette, Poppyseed, Ranch

**Additional:** Parmesan Peppercorn, French, Honey Mustard

**Homemade Creamy Blue Cheese** $0.75

**Add Crumbled Blue Cheese** $0.75
**ENTRÉES**

**Chicken Parmesan** $9
Hand breaded, topped with melted provolone, and our house tomato sauce. Served with a side of spaghetti or rigatoni

**Eggplant Parmesan** $9
Hand breaded, topped with melted provolone, and our house tomato sauce. Served with a side of spaghetti or rigatoni

**Veal Parmesan** $12
Hand breaded, topped with melted provolone, and our house tomato sauce. Served with a side of spaghetti or rigatoni

**Rigatoni with Vodka Sauce** $9
Crumbled Italian sausage sautéed with crushed red pepper, garlic and oil, flamed with vodka, and finished with cream, our house tomato sauce, and pecorino Romano cheese

**Stuffed Shells** $8
Two large pasta shells generously stuffed with a savory blend of ricotta, and pecorino Romano cheese, topped with melted provolone, and our house tomato sauce

**Lasagna** $9
Our Italian classic piled high with seasoned meat, ricotta, parmesan cheese, baked and topped with melted provolone and our house tomato sauce

**Spaghetti or Rigatoni** $8
Topped with your choice of a homemade meatball or sausage, and our house tomato sauce

**Ravioli** $8
Pasta pockets overstuffed with your choice of meat, cheese, or a combination, topped with our tomato sauce

**Linguini with Clam Sauce** $10
Baby clams sautéed with sundried tomatoes, spinach, and garlic in your choice of white wine or marinara sauce

**Fettuccine Alfredo** $8.5
Fettuccine topped with our special homemade alfredo sauce

Add Chicken $2
Add Broccoli $1
Add Chicken & Broccoli $3

**SIDES**

**Ravioli** $7.5
Meat or Cheese

**Meatball or Sausage** $1.50 each

**Pasta with house tomato sauce** $7.50

**Pasta with garlic & oil, alfredo, meat sauce, or vodka sauce** $8.50

**Side of Veggie** $5.5
Broccoli, Sautéed Spinach, Green Beans

**French Fries** $2.50

**Georgio Fries** $2.50

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