

• APPELIZERS •

- Mussels** 15
Sautéed with garlic, sundried tomatoes, spinach, capers and finished with white wine or marinara sauce
- Calamari** 13
Lightly fried and served with marinara sauce or sautéed in garlic, olive oil, sundried tomatoes spinach, black olives & capers
- Stuffed Banana Peppers** 14
Fresh spicy banana peppers stuffed with Italian sausage, and topped with melted provolone cheese and our marinara sauce
- Bruschetta** 13.5
Toasted Focaccia bread topped with diced Roma tomatoes, basil, garlic, olive oil, and melted mozzarella and provolone cheese. Served with our marinara sauce
- Spicy Garlic Shrimp** 15
Large shrimp sautéed in light garlic and olive oil, spinach, red pepper flakes, finished with cream and white wine sauce
- Garlic Bread with Cheese** 7
- Fried Cheese Triangles** 8.5
- Steamed Clams** 15
Fifteen middle neck clams served with melted butter
- Breaded Chicken Wings** 13.5
Half dozen, hand breaded fried wings
Add celery, ranch, or blue cheese 1.00

• Soup •

- Italian Wedding Soup or
Homemade Soup of the Day**
Bowl 6.5 Cup 5.5
Clam Chowder
Served ONLY on Friday
Bowl 7.5 Cup 6.5

• SALADS •

- House Salad** 8.5
Iceberg & Spinach, sliced Roma tomatoes, cucumber, cici beans, red cabbage, carrots, and a sprinkle of provolone cheese
- Double House Salad** 12.5
- Antipasto Salad** 14.5
Ham, salami, pepperoni, tomatoes, cucumber, cici beans, and pepperoncini on a bed of iceberg lettuce, sprinkled with provolone cheese
- Eggplant Salad** 14.5
A larger version of our house salad topped with strips of fried eggplant
- Spinach Salad** 13.5
Baby spinach topped with bacon, mushrooms, hard boiled egg, tomatoes, red onion, and cici beans. We suggest our homemade poppy seed dressing.
- Signature Salad** 13.5
A mix of baby greens, tomatoes, black olives, crumble bacon, cici beans, and served with our homemade Balsamic vinaigrette dressing
- Cobb Salad** 15
Grilled chicken, bacon, avocado, egg, crumbled bleu cheese, and sliced tomatoes. Served on a bed of Romaine lettuce.
- Beet Salad** 14
A mix of greens, beets, spiced walnuts, & fresh goat cheese, served with a cider-beet vinaigrette
- Caesar Salad** 13
Romaine lettuce tossed with Asiago cheese and croutons

Salad Add-Ons:

- Chicken \$7
Shrimp, Grilled Salmon*, Steak* \$10
Blackened \$2

Choice of dressings:

- Homemade: Italian, Poppysced, Balsamic Vinaigrette,
Ranch, White French, & Caesar*
- Homemade Creamy Blue Cheese** 1.50
Add Crumbled Blue Cheese 1.75

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

•CHICKEN•

Chicken George 24

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

Chicken Santo 24

Lightly breaded chicken sautéed with mushrooms, and garlic in our homemade alfredo sauce and tossed with fettuccine

Lemon Chicken 23

Flour dusted chicken cutlets sautéed with fresh garlic in a lemon cream sauce on a bed of angel hair pasta

Chicken Marsala 23

Flour dusted cutlets sautéed with mushrooms in a sweet marsala wine sauce. Served over spaghetti

Chicken Parmesan 24

Hand breaded and topped with melted provolone cheese and our tomato sauce. Served with a side of spaghetti or rigatoni

Chicken Suosso 24

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

Chicken Piccata 23

Flour dusted cutlets sautéed with capers in a lemon and white wine sauce. Served over Spaghetti

•VEAL•

Veal Parmesan 25

Hand breaded and topped with melted provolone cheese and our tomato sauce. Served with a side of spaghetti or rigatoni

Veal Marsala 24

Flour dusted cutlets sautéed with mushrooms in a sweet marsala wine sauce. Served over spaghetti

Veal Suosso 25

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

Veal Piccata 24

Flour dusted cutlets sautéed with capers in a lemon and white wine sauce. Served Over spaghetti.

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

•SEAFOOD•

Linguine with Clam Sauce 24

Baby clams sautéed with sundried tomatoes, spinach, and garlic in your choice of white wine or marinara sauce

Seafood Feast 25

Shrimp, scallops, mussels, and clams sautéed with spinach, sundried tomatoes in your choice of marinara or garlic and oil.

Served over linguine

Shrimp & Scallops Alfredo 24

Scallops and shrimp sautéed with garlic, spinach, and sundried tomatoes and our homemade alfredo sauce on a bed of fettuccine

Spicy Garlic Shrimp 24

Shrimp sautéed with garlic and red pepper flakes, then tossed with cream, and spinach, Served over linguine

Shallow Fried Walleye 25.5

Lightly breaded walleye filet pan sautéed and served with our Georgio Fries OR served with a side of vermicelli with garlic, olive oil and fresh spinach 28.5

•GRILL•

Ribeye Steak* 32.5

Hand cut 12oz ribeye served with our house potato and fresh vegetable

Add mushrooms and/or onions 1.00 each

Grilled Salmon* 28

Fresh Salmon filet grilled to perfection. Served with our house potato and fresh vegetable

Blackened \$29

Bone-In Pork Chop* 24.5

Thick 10oz bone-in pork chop grilled. Served with our house potato and fresh vegetable

Grilled Ahi Tuna Suosso* 25

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 & Olive oil

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

•SPECIALTIES•

Lasagna 22
An Italian classic piled high with seasoned meat, ricotta and Romano cheese baked and topped with melted provolone and our homemade sauce

Stuffed Shells 18.5
Four large pasta shells generously stuffed with a blend of Ricotta and Pecorino Romano cheese, topped with melted provolone cheese and our tomato sauce

Eggplant Parmesan 21
Hand breaded eggplant topped with provolone cheese and our tomato sauce. Served with spaghetti or rigatoni

Meatball Sausage Casserole 22
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 rigatoni pasta

Rigatoni with Vodka Sauce 22
Crumbled Italian sausage sautéed with crushed red pepper, garlic and oil, flamed with vodka, and finished with cream, our homemade tomato sauce, and Pecorino Romano cheese

Portobello Mushroom Ravioli 18
Portobello mushroom, ricotta, & provolone cheese filled ravioli, served in our homemade marinara sauce

Cajun Tortellini 20
Grilled Cajun chicken or shrimp served over tri colored tortellini in a spicy garlic cream sauce
Chicken \$23 Shrimp \$25

•PASTA•

Pasta Dinner 19
Your choice of pasta topped with your choice of meatballs or sausage or meat sauce or mushrooms, finished with our house tomato sauce

*Spaghetti, Rigatoni, Angel Hair,
Fettuccine, or Linguine*

Fettuccine Alfredo 20
Fettuccine topped with our homemade alfredo sauce
Add On:

*Broccoli 21 Chicken 23 Shrimp 24
Chicken & Broccoli 25 Shrimp & Broccoli 26*

Cavatelli 19.5
Hearty mini pasta shells topped with your choice of meatballs or sausage or meat sauce finished with our house tomato sauce

Ravioli 19
Pasta pockets stuffed with your choice of meat, cheese, or a combination, topped with our house tomato sauce

Vermicelli Aglio e Olio 18.5
Our vermicelli pasta sautéed with olive oil, toasted garlic, and grated Pecorino Romano cheese

Pasta Primavera 20
Vermicelli pasta tossed with sautéed spinach, sundried tomatoes, fresh broccoli and garlic & olive oil.

Substitute any choice of sauce

•Vodka Sauce 3.50 •Meat Sauce 3.50

•Alfredo 3.50 •Garlic & Oil 3.50

•Blush 3.50

•PIZZA•

12" Cheese \$14

(8 slices)

Additional item 3

1/2 item 1.5

16" Cheese \$17

(12 slices)

Additional item 4

1/2 item 2

Toppings:

Pepperoni, Sausage, Mushrooms, Bacon

Anchovies, Fresh Tomatoes, Onions,

Green or Black olives, Hot pepper rings

Green and red pepper strips

Choice of crusts: Regular or Thin

Specialty Pizza 12" (8 slices) 16" (12 slices)

White Pizza

Garlic, olive oil, roma tomatoes, provolone, & romano cheese \$18 / \$21

Margherita

Tomatoes, mozzarella, provolone, basil, marinara sauce & romano cheese

thin crust \$19 / \$22

12" Cauliflower Crust Pizza

Our 12" homemade cauliflower (gluten free) crust topped with your choice of sauce and toppings-\$18 plus individual toppings

Calzone

Our 12" pizza dough stuffed with romano, provolone, & ricotta cheese with pepperoni, sausage, and tomato sauce, folded and baked \$18

• SANDWICHES •

Italian Sub	13
Ham, salami, pepperoni, romaine lettuce, tomato, onion, and provolone cheese, seasoned with our homemade Italian dressing	
Meatball or Sausage Sub	12.5
• Add mushrooms, onions, and/or green peppers 1.00 each	
Veal Florentine Sub	14
Hand breaded veal cutlet, topped with sautéed spinach. Sundried tomatoes, and melted provolone	

All Subs are served with potato chips.

Veal, Chicken, or Eggplant Parmesan Sub	
Veal 14 Chicken or Eggplant 13	
Black Angus Burger*	15
Served with lettuce and tomato with Georgio Fries or French Fries	
Turkey Burger*	13.5
Served with lettuce and tomato with Georgio Fries or French Fries	
<u>Add On to Any Burger</u>	
Provolone, American, Salami, Bacon, Grilled Onions, Grilled Mushrooms 1.00 each	

• KID'S MENU •

Chicken Fingers & Fries
Kids Pizza Cheese or Pepperoni
Spaghetti or Rigatoni with Meatball
Fettuccine Alfredo
All kids meals are 7.50

• SIDES •

Ravioli (Meat or Cheese)	8	Linguine with Clam Sauce	10
Meatball or Sausage (each)	2	Side of Vegetable	7
Pasta with homemade tomato sauce	8.5	Broccoli, Sautéed Spinach, Green Beans	
Pasta with garlic & oil, alfredo, meat sauce, or vodka sauce	9.5	French Fries or Georgio Fries	4

We'd like to wish you and old Italian toast:

"May your life be like fine wine, tasty, sharp, and clear, and like a fine wine, may it improve with every passing year."

Salute!

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

**** Prices are subject to change ****

•LUNCH ENTREES•

Lasagna 12
An Italian classic piled high with seasoned meat, ricotta and Romano cheese baked and topped with melted provolone and our homemade sauce

Stuffed Shells 11
Two large pasta shells generously stuffed with a blend of Ricotta and Pecorino Romano cheese, topped with melted provolone cheese and our tomato sauce

Eggplant Parmesan 13
Hand breaded eggplant topped with provolone cheese and our tomato sauce. Served with spaghetti or rigatoni

Chicken Parmesan 14
Hand breaded topped with melted provolone, And our house tomato sauce. Served with a side Of spaghetti or rigatoni

Veal Parmesan 15
Hand breaded, topped with melted provolone, and Our house tomato sauce. Served with a side of Spaghetti or rigatoni

Rigatoni with Vodka Sauce 13
Crumbled Italian sausage sautéed with crushed red pepper, garlic and oil, flamed with vodka, and finished with cream, our homemade tomato sauce, and Pecorino Romano cheese

Portobello Mushroom Ravioli 10
Portobello mushroom, Ricotta, & provolone cheese filled ravioli, served in our homemade marinara sauce

Linguine with Clam Sauce 14
Baby clams sautéed with sundried tomatoes, Fresh spinach, and garlic in your choice of white Wine or marinara sauce

•PASTA•

Spaghetti or Rigatoni 10.5
Your choice of pasta topped with meatballs or sausage finished with our house tomato sauce

Fettuccine Alfredo 11.5
Fettuccine topped with our homemade alfredo sauce
*Add On: Broccoli 125 Chicken 14.5
Chicken & Broccoli 15.5*

Cavatelli 12.5
Hearty mini pasta shells topped with your choice of meatballs or sausage or meat sauce finished with our house tomato sauce

Ravioli 11.5
Pasta pockets stuffed with your choice of meat, cheese, or a combination, topped with our house tomato sauce

Substitute any choice of sauce 3.50 each.

•Vodka Sauce •Meat Sauce

•Alfredo •Garlic & Oil

•Blush