

DINNER MENU

Appetizers

Fried Mozzarella	\$6.95
<i>Breaded and deep fried served with our own sauce</i>	
Stuffed Mushrooms	\$6.95
<i>Crab stuffed mushroom caps in an alfredo sauce</i>	
Cold Chicken Breast	\$7.95
<i>Rolled and stuffed with salami and fontanella w/ sour cream</i>	
Warm "Cold" Chicken Breast	\$10.95
<i>Served in a Creamy Marsala Wine Sauce</i>	
Steamed Clams (min 6)	.70 ea.
<i>Fresh little necks served with drawn butter</i>	
Clams Casino	\$8.95
<i>Minced roasted peppers, mushrooms, panchetta & oreganato Baked with lemon, white wine and parsley butter (1/2 dozen)</i>	
Shrimp Cocktail	\$8.95
<i>Served with our own cocktail sauce, crisp and ice cold</i>	
Village Greens	\$8.95
<i>Escarole, imported romano cheeses, prosciutto, hot cherry peppers with seasoned bread crumbs</i>	
Georgio Greens	\$8.95
<i>Escarole, imported romano cheeses, potatoes, salami, hot cherry peppers, with seasoned bread crumbs</i>	
Fried Calamari	\$8.95
<i>Tender squid rings fried to a golden brown</i>	
Georgio's Portabella	\$9.95
<i>8 oz. of portabella mushrooms, in a brown brandy sauce with a toasted oreganato mix with melted provolone</i>	
Greens Spinelli	\$11.95
<i>Sauteed greens with artichoke hearts, mushrooms, broccoli, sugar snap peas, hot cherry & sweet peppers, potatoes, seasoned bread crumbs and melted mozzarella served with our Fresh Marinara Sauce.</i>	

Salads

Antipasto	per person	\$3.95
Tomato	in season	\$5.95
Caesar		\$6.95

Dressings: Italian, Thousand Island, Rasp. Vinaigrette or Ranch.

**Our Famous Pepper Parmigiana
or Bleu Cheese (.75 extra)**

Georgio's Gourmet Pizza's

(7" California Personal Style)

\$6.50 each with Mozzarella

.50 ea. item additional

*Gorgonzola Cheese, Fresh Tomato, Pesto, Sun Dried Tomatoes, Artichokes, Onions, **Hot** or Sweet Peppers, Meatball or Sausage*

Georgio's Special Pizza's

Fat Free Tomato & Basil	\$6.50
Black Olive, Onion & Tomato	\$6.95
Grilled Chicken Pesto	\$7.95
Filet Mignon Portabella	\$9.95
<i>A nice alternative to a filet steak sandwich</i>	

Italian Specialties

Angel Hair	\$11.95
Rigatoni	\$11.95
Ziti	\$11.95
Ravioli	\$11.95
Stuffed Riggies (w/Ricotta)	\$11.95
Four Cheese Ravioli	\$11.95
Gluten Free or Whole Wheat Pasta	\$12.95
<i>Served w/salad, garlic bread & choice of Meatball or Sausage</i>	

House Specialties

Hats and Broccoli	\$11.95
Tortellini Alfredo	\$13.95
<i>Cheese pasta in our own cream and butter sauce</i>	
Chicken Riggies	\$13.95
<i>Tender bite sized chicken breast served with rigatoni, imported romano cheese, sweet and hot peppers, onions in a hot and spicy pink white wine sauce.</i>	
Linguini with Fresh Clam Sauce	\$14.95
<i>Served in either Red or White Sauce</i>	
Pasta Viola	\$14.95
<i>Tender chunks of veal, sweet & sugar snap peas in a light pink sauce over homemade hats.</i>	

Chicken

Chicken Francaise	\$14.95
<i>Egg battered medallions in a light butter wine glaze</i>	
Chicken Cappie	\$14.95
<i>Cappicola, fresh mushrooms in a light white wine sauce served with mozzarella over a bed of greens</i>	
Chicken Parmigiana	\$13.95
<i>Breaded chicken cutlet with marinara sauce and mozzarella</i>	
Chicken Scampi	\$16.95
<i>Two chicken medallions, button mushrooms in a traditional creamy scampi sauce with two jumbo shrimp over a bed of linguini</i>	

Veal

Veal Parmigiana	\$16.95
<i>Breaded veal cutlet covered with sauce and mozzarella</i>	
Veal Francaise	\$17.95
<i>Three egg battered medallions in a light butter wine glaze</i>	
Veal Scallopini	\$17.95
<i>Three veal medallions, with mushrooms, peppers in a light sherry marinara sauce</i>	
Veal Valente	\$17.95
<i>Three veal medallions, artichoke hearts, sun dried tomatoes, scallions, and proscuitto in a light white wine valute' sauce</i>	
Veal Chop	Market
<i>Cut fresh to your delight, 12 oz. to 46 oz.</i>	

Seafood

Shrimp Scampi	\$17.95
<i>Served with Mushrooms in a creamy sauce over a Bed of Eggplant</i>	
Lobster Tail 8 oz.	\$23.95

<>

Fresh Haddock Available Friday Only

Broiled Haddock 12 oz.	\$12.95
Fish Fry 10 oz.	\$10.95
<i>Served with Cole Slaw & Choice of potato</i>	

Beef

Filet Mignon 8 oz.	\$19.95
Village Filet	\$20.95
<i>Two four ounce filets with mushrooms, hot cherry peppers, melted mozzarella over a bed of greens in a natural brown sauce.</i>	
Stuffed Filet	\$28.95
<i>8 oz. Filet Mignon, Stuffed with Crabmeat and three cheeses, grilled and served with drawn butter</i>	
Prime Rib (Saturday Only)	Market

We are not responsible for steaks ordered Well Done

Duck

Long Island Roasted Half of Duck	\$19.95
<i>Marinated in a spicy seszchian sauce served with your choice of a sweet and sour blackberry, raspberry or orange sauce</i>	

All Dinners Served with House Salad and Your Choice of Ziti or Baked Potato

Alternate Sides Available

Vegetables	\$2.00
Pasta Alternate	\$2.00
<i>(Angel Hair, Cavatelli, Hats \$2.50)</i>	
Specialty Sauces	\$3.00
<i>(Ali Oleo, Vodka, Alfredo, Carbonana, Pesto)</i>	
Side Caesar or Antipasto	\$2.95

**If you like our food tell your friends...
if you don't tell us!**

**Take Outs Welcomed!
Always Open Dining...
Reservations New Years Eve & Mother's Day
\$5.95 Sharing Charge
62 Genesee Street
Village of New Hartford
792-1111
www.georgiosvillagecafe.com
(Like us on Facebook!)**

FULL WINE & LIQUOR SERVICE AVAILABLE

(Our Entire Wine List is Available at Seneca or Valley Wine and Liquor to Enjoy at Home)