

Appetizers

Fried Mozzarella	\$7.95
<i>Breaded and deep fried served with our own sauce</i>	
Stuffed Mushrooms	\$8.50
<i>Crab stuffed mushroom caps in an alfredo sauce</i>	
Cold Chicken Breast	\$9.50
<i>Rolled and stuffed with salami and fontanella w/ sour cream</i>	
Warm "Cold" Chicken Breast	\$11.95
<i>Served in a Creamy Marsala Wine Sauce</i>	
Steamed Clams (min 6)	.90 ea.
<i>Fresh little necks served with drawn butter</i>	
Clams Casino	\$9.95
<i>Minced roasted peppers, mushrooms, panchetta & oregano Baked with lemon, white wine and parsley butter (1/2 dozen)</i>	
Shrimp Cocktail	\$9.95
<i>Served with our own cocktail sauce, crisp and ice cold</i>	
Village Greens	\$10.50
<i>Escarole, imported romano cheeses, prosciutto, hot cherry peppers with seasoned bread crumbs</i>	
Georgio Greens	\$10.50
<i>Escarole, imported romano cheeses, potatoes, salami, hot cherry peppers, with seasoned bread crumbs</i>	
Fried Calamari	\$10.50
<i>Tender squid rings fried to a golden brown</i>	
Georgio's Portabella	\$11.95
<i>8 oz. of portabella mushrooms, in a brown brandy sauce with a toasted oregano mix with melted provolone</i>	
Greens Spinelli	\$12.95
<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 & Wet Mozerella	in season	\$6.95
Caesar		\$8.95
<i>Dressings: Italian, Thousand Island, Rasp. Vinaigrette or Ranch.</i>		
Our Famous Pepper Parmigiana or Bleu Cheese (.75 extra)		

Georgio's Gourmet Pizza's

(7" California Personal Style)
\$6.95 each with Mozzarella
.75 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	\$7.95
Black Olive, Onion & Tomato	\$7.95
Grilled Chicken Pesto	\$8.95
Filet Mignon Portabella	\$11.95
<i>A nice alternative to a filet steak sandwich</i>	

Italian Specialties

Angel Hair	\$13.95
Rigatoni	\$13.95
Ziti	\$13.95
Ravioli	\$13.95
Stuffed Riggies (w/Ricotta)	\$13.95
Four Cheese Ravioli	\$13.95
Gluten Free or Whole Wheat Pasta	\$14.95
<i>Served w/salad, garlic bread & choice of Meatball or Sausage</i>	

House Specialties

Hats and Broccoli	\$13.95
Tortellini Alfredo	\$14.95
<i>Cheese pasta in our own cream and butter sauce</i>	
Chicken Riggies	\$14.95
<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	\$16.95
<i>Served in either Red or White Sauce</i>	
Pasta Viola	\$17.95
<i>Tender pieces of veal, sweet & sugar snap peas in a light pink sauce over homemade hats.</i>	

Chicken

Chicken Francaise	\$15.95
<i>Egg battered medallions in a light butter wine glaze</i>	
Chicken Cappie	\$15.95
<i>Cappicola, fresh mushrooms in a light white wine sauce served with mozzarella over a bed of greens</i>	
Chicken Parmigiana	\$15.95
<i>Breaded chicken cutlet with marinara sauce and mozzarella</i>	
Chicken Scampi	\$17.95
<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	\$17.95
<i>Breaded veal cutlet covered with sauce and mozzarella</i>	
Veal Francaise	\$18.95
<i>Three egg battered medallions in a light butter wine glaze</i>	
Veal Scallopini	\$18.95
<i>Three veal medallions, with mushrooms, peppers in a light sherry marinara sauce</i>	
Veal Valente	\$18.95
<i>Three veal medallions, artichoke hearts, sun dried tomatoes, scallions, and prosciutto 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
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Fresh Haddock Available Friday Only	
Broiled Haddock 12 oz.	\$14.95
Fish Fry 10 oz.	\$12.95
<i>Served with Cole Slaw & Choice of potato</i>	

Beef

Filet Mignon 8 oz.	\$20.95
Village Filet	\$21.95
<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	\$29.95
<i>8 oz. Filet Mignon, Stuffed with Crabmeat and three cheeses, grilled and served with drawn butter</i>	
<i>We are not responsible for steaks ordered Well Done</i>	

Duck

Long Island Roasted Half of Duck \$22.95
Marinated in a spicy seszchian sauce served with your choice of a sweet and sour blackberry, raspberry or orange sauce

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

Alternate Sides Available

Vegetables	\$2.50
Pasta Alternate	\$2.50
<i>(Angel Hair, Cavatelli, Hats \$3.00)</i>	
Specialty Sauces	\$3.50
<i>(Ali Oleo, Vodka, Alfredo, Carbonara, 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
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