

## *Appetizers*

Fried Mozzarella	\$8.50
<i>Breaded and deep fried served with our own sauce</i>	
Stuffed Mushrooms	\$9.50
<i>Crab stuffed mushroom caps in an alfredo sauce</i>	
Cold Chicken Breast	\$9.95
<i>Rolled and stuffed with salami and fontanella w/ sour cream</i>	
Warm "Cold" Chicken Breast	\$12.95
<i>Served in a Creamy Marsala Wine Sauce</i>	
Steamed Clams (min 6)	.95 ea.
<i>Fresh little necks served with drawn butter</i>	
Clams Casino	\$11.95
<i>Minced roasted peppers, mushrooms, panchetta &amp; oreganato Baked with lemon, white wine and parsley butter (1/2 dozen)</i>	
Shrimp Cocktail	\$11.95
<i>Served with our own cocktail sauce, crisp and ice cold</i>	
Village Greens	\$11.95
<i>Escarole, imported romano cheeses, prosciutto, <b>hot cherry peppers</b> with seasoned bread crumbs</i>	
Georgio Greens	\$11.95
<i>Escarole, imported romano cheeses, potatoes, salami, <b>hot cherry peppers</b>, with seasoned bread crumbs</i>	
Fried Calamari	\$13.95
<i>Tender squid rings fried to a golden brown</i>	
Georgio's Portabella	\$13.95
<i>8 oz. of portabella mushrooms, in a brown brandy sauce with a toasted oreganato mix with melted provolone</i>	
Greens Spinelli	\$13.95
<i>Sauteed greens with artichoke hearts, mushrooms, broccoli, sugar snap peas, hot cherry &amp; sweet peppers, potatoes, seasoned bread crumbs and melted mozzarella served with our Fresh Marinara Sauce.</i>	

**GLUTTEN FREE CRUMBS ADD \$2**

## *Salads*

Antipasto	per person	\$3.95
Tomato & Wet Mozerella	in season	\$7.50
Caesar		\$9.50

*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)*

**\$6.95 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	\$14.95
Rigatoni	\$14.95
Ziti	\$14.95
Ravioli	\$14.95
Stuffed Riggies (w/Ricotta)	\$14.95
Four Cheese Ravioli	\$14.95
Gluten Free or Whole Wheat Pasta	\$16.95
<i>Served w/salad, garlic bread &amp; choice of Meatball or Sausage</i>	

## *House Specialties*

Hats and Broccoli	\$14.95
Chicken Riggies	\$15.95
<i>Tender bite sized chicken breast served with rigatoni, imported romano cheese, sweet and hot peppers, onions in a <b>hot and spicy</b> pink white wine sauce.</i>	
Tortellini Alfredo	\$16.95
<i>Cheese pasta in our own cream and butter sauce</i>	
Linguini with Fresh Clam Sauce	\$18.95
<i>Served in either Red or White Sauce</i>	
Pasta Viola	\$18.95
<i>Tender pieces of veal, sweet &amp; sugar snap peas in a light pink sauce over homemade hats.</i>	

## *Chicken*

Chicken Francaise	\$17.95
<i>Egg battered medallions in a light butter wine glaze</i>	
Chicken Cappie	\$17.95
<i>Cappicola, fresh mushrooms in a light white wine sauce served with mozzarella over a bed of greens</i>	
Chicken Parmigiana	\$17.95
<i>Breaded chicken cutlet with marinara sauce and mozzarella</i>	
Chicken Scampi	\$19.95
<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	\$18.95
<i>Breaded veal cutlet covered with sauce and mozzarella</i>	
Veal Francaise	\$19.95
<i>Three egg battered medallions in a light butter wine glaze</i>	
Veal Scallopini	\$19.95
<i>Three veal medallions, with mushrooms, peppers in a light sherry marinara sauce</i>	
Veal Valente	\$19.95
<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	\$18.95
<i>Served with Mushrooms in a creamy sauce over a Bed of Eggplant</i>	
Lobster Tail 8 oz.	\$26.95

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### **Fresh Haddock Available Friday Only**

Broiled Haddock 12 oz.	\$15.95
Fish Fry 10 oz.	\$13.95
<i>Served with Cole Slaw &amp; Choice of potato</i>	

## *Beef*

Filet Mignon 8 oz.	\$21.95
Village Filet	\$22.95
<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	\$25.95
<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	\$2.95
Pasta Alternate	\$2.95
<i>(Angel Hair, Cavatelli, Hats \$3.00)</i>	
Specialty Sauces	\$3.95
<i>(Ali Oleo, Vodka, Alfredo, Carbonara, Pesto)</i>	
Side Caesar or Antipasto	\$3.50

**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](http://www.georgiosvillagecafe.com)**

**FULL WINE & LIQUOR SERVICE AVAILABLE**  
*(Our Wine List is Available at Seneca or Valley Wine and Liquor to Enjoy at Home)*