

café georgio aka Grace's Gallery

Dine in or Take Out
Catering and Party Room Available



24 Donati Road
412-833-7000

www.cafegeorgio.com

text "cafe" to 95495 for Delicious VIP Discounts

Starters

Tuscan Shrimp

Grilled, with balsamic demi glace, Maytag Blue sauce and Tuscan garlic bread 17.

Seared Ahi Tuna

#1 Ahi with Japanese noodles, Asian veggies, wasabi aioli, and fresh ginger plum sauces 16.

Stuffed Portabella

Stuffed with boursin cheese, roasted red peppers and sautéed greens; with a rich demi glace and moutarde sauces 10.

Fois Gras and Scallops

Pan-seared; served with onion frizzies, greens and a rich demi-glace 20.

Tanglewood Platter

Grilled Halloumi cheese, stuffed grape leaves, prosciutto/provolone roll, Divinia olives, artichoke hearts, lupini beans, roasted reds, sundried tomato tapenade and capers 11.

Stuffed Banana Peppers

Veal sausage and roasted garlic, topped with marinara and fresh mozzarella 10.

Little Neck Clams and Black Mussels

Simmered in tomato basil seafood broth with Tuscan garlic bread 11.

Dippy Sauce Extra virgin olive oil, balsamic, feta, herbs, garlic and red pepper flakes 3.50

Cup of Soup 4 Bowl 6 Crab Bisque 5/8

Our Famous Flatbreads

Traditional

Topped with sliced tomatoes, herb infused olive oil and Quattro Fomaggi 9.

The Duck

A Traditional with roasted duck, wasabi, soy and ginger sauces 20.

The Boursin

A traditional with boursin cheese and sun dried tomato tapenade 13.

Tanglewood

A traditional with sautéed greens, onions, capers and hot peppers 13.

The Diablo

A traditional with George's stuffed hot banana peppers 15.

Grilled Portabella

A traditional with roasted red peppers and fresh mozzarella 16.

Chicken Margharita White Pie Grilled chicken with fresh basil, feta and garlic 15.

Create your own famous flatbread with some of these toppers

Pepperoni 2	Grilled veggies 3	Fresh mozzarella 3	Grilled scallops 9
Anchovies 2	Grilled ports 3	Blackened Chicken 4	Roasted Reds 2
Grilled duck 10	Gorgonzola 2	Hot sausage 2	Maytag Bleu 3
Shrimp 10	Feta 2	Prosciutto 2	Salmon 9

Salads (a' la carte)

Tanglewood Salad

Baby field greens, tomato, cukes, ugli beans, Maytag Blue, house roasted peppers, chili roasted pecans and croutons; served with a white balsamic cider dressing 9. Smaller version 5.

Caesar Salad

Crisp romaine, kalamata olives, anchovies, croutons and classic Caesar dressing 9. Smaller version 5.

Killer Tomato Salad

Tomatoes, ugli beans, onions, celery and peppers; topped with feta and capers. Gently tumbled with our secret balsamic vinaigrette 8. (Only if the tomatoes are worthy.)

The original Cajun Salad

Mixed greens, blackened chicken, and prosciutto; tossed with lemon herb dressing, provolone, onions, cukes and gorgonzola cheese 12. Small House Salad 2.50.

Add Maytag blue, feta or gorgonzola to your salad 2. Add grilled or blackened chicken to any salad 5.

Pasta

Murph's Pasta Stack

3 BIG shrimp, stuffed with boursin and wrapped with bacon; grilled and stacked on angel hair laced with moutarde sauce, spinach, onion frizzies and roasted red pepper coulis 22.

LA Pasta

Your choice of Chicken 16, shrimp and scallops 25, or filet 18, with linguini, blackened sweet peppers, onions and clams. SPICY!!

Pasta Foody

Angel hair tossed with Ricci's hot sausage, sun dried tomatoes, garlic, fresh basil and banana peppers in a broken tomato, red wine sauce 16. Very SPICY!

Pesto Pesto Pasta

Olive oil, garlic, fresh basil, pignoli nuts, portabella mushrooms, spinach, feta, roasted reds, pecorino Romano cheese and imported trenne pasta 18.

Shrimp a la Vodka

Sautéed in a vodka tomato cream sauce with garlic, fresh herbs and Romano cheese over herb pappardelle 22. You get 4 big shrimp.

Szechuan Pasta

Chicken, peppers, onions, mushrooms and broccoli sautéed in SPICY Szechwan sauce over linguini 18.

Half order of Pasta ...Half Price

Beef and Game

(Please, if you must order your steak or seafood medium well or well, we cannot assume responsibility. Thank-you)

Chef's Grill Ask your server for tonight's selection and price

Goosed Beef

Exotic combo of goose liver and prime filet. Topped with onion frizzies and finished with a cabernet stock reduction 35.

Jack Daniel Filet

Served with homemade Jack Daniels BBQ sauce and Vidalia onion rings 28

Saltimbocca

New York Strip, fire grilled, topped with imported prosciutto, fresh mozzarella sage cabernet reduction 28.

The Carpetbagger

New York Strip, fire grilled, teamed with jumbo shrimp, scallop and Buttered crab sauce. 34.

Lamb Chops

Seasoned and fire grilled with a lemon, mint jelly, cabernet reduction sauce 28.

Duck Breast

Grilled crispy. Served with ginger plum and sweet chili Thai sauces. 26.

Veal

Veal Duck Goose Stack

Scallopini, crispy duck and foie gras, with mushrooms, chili roasted pecans, Maytag blue cheese and onion frizzies 30.

Veal with Jumbo Lump Crab

Scallopini sautéed in butter with red onions, artichoke hearts and jumbo lump crab 27.

Veal Romano

Lightly battered Romano style. Pan fried and topped with a lemon butter sauce 22.

Veal and Peppers

Scallopini sautéed with hot peppers, sweet peppers, mushrooms, garlic with marsala wine sauce 24.

Veal Champagne Gruyere

Scallopini sautéed in butter, garlic, mushrooms, and lemon, finished with champagne and gruyere cheese 24.

Osso Bucco

(Thelma's favorite) Veal shanks roasted in their own juices with rosemary, sage and vegetable mire poix 28.

Pork

French Cut Pork Chops

16 oz Char grilled chops. Served with cheddar chive mashed taters and veggie mire poix 20.

Poultry

Chicken and Shrimp Stack

Herb crusted chicken, prosciutto, shrimp, spinach and gruyere cheese; topped with lemon butter garlic wine sauce 21.

Chicken Boursin

Boneless chicken breast stuffed with boursin cheese, pan roasted Romano style. Topped with a roasted garlic mornay 17.

Chicken Whitford

Pan roasted chicken breast, stuffed with fresh spinach, sun dried tomatoes and feta cheese; served in a balsamic, sun dried tomato and mushroom demi-glace 17.

Chicken Wasabi

Sesame herb crusted with oriental veggies, wasabi and ginger plum sauces 17.

Fish and Seafood

The Pan Roast

Salmon, shrimp, scallops, clams and mussels, pan roasted with veggies in a saffron tomato cream sauce 25.

*Yellow Fin Tuna

Herb crusted and grilled, medium rare. Served with ginger plum sauce and wasabi aioli and pickled ginger 28.

Pesto Crusted Salmon with Scallops

Oven roasted; topped with a herb compound butter sauce 24.

Broiled Shrimp and Scallops

English style, lemon, butter, garlic, wine and breadcrumbs 25.

Kid's Menu (Under 12)

Osso 12	Macaroni and Cheese 6	Grilled Fish 8
Grilled Pork Chop 7	Chicken Plain or Cajun 6	Kid's Steak 10
Breaded Chicken Tenders 6	Angel Hair topped with Peasant Marinara 6	

Add Fries, Salad, Pasta or Apple sauce for 1 dollar each

Treat yourself to a piece of home made dessert and home made ice cream.
For your convenience, your server will add an 18% gratuity on parties of 6 or more.

The paintings are by Grace Hopwood
Private showings and commissions are welcome
Call Grace @ 724-344-4409
www.gracehopwood.com

The consumption of raw or undercooked food increases the risk of food borne illness.
Please let us know of any allergies and we will do our best to accommodate.
Prices subject to change