



ITALIAN KITCHEN • PIZZERIA

STAMFORD STREET  
MOSSLEY  
OL5 0HR





To Share while you're deciding...

<b>A SELECTION OF BREADS</b> <i>Sweet Balsamic and extra virgin olive oil</i>	5.2	<b>ANTIPASTI</b> <i>A variety of local and imported cured meats</i>	- for 2 people -£12 - for 4 people -£19
<b>IL TRADIZIONALE</b> - 2 people -£19, 4 people £35 <i>A traditional Italian sharing platter, consisting of breads, cheeses, cured meats, salads and house dips, depending on market availability</i>		<b>OLIVES</b> <i>A selection of Cerignola, Niçoise, Picholine and Kalamata olives (depending on market availability), marinated in house (olive stones are present)</i>	4.7

TO START

<b>BRUSCHETTA</b> <i>Chopped tomato salad, basil, extra virgin olive oil, served atop focaccia style toasted bread</i>	7.9	<b>GAMBRETTI</b> <i>Sauteed king prawns, garlic, chilli, onion, white wine, served en croute</i>	11
<b>PATE DI POLLO</b> <i>Homemade smooth chicken liver parfait, served with red onion chutney, house tomato relish and toasted bread</i>	8.5	<b>ARANCINI</b> <i>Risotto rice, rolled and stuffed with goats cheese and red onion chutney, breaded and deep fried, served on emulsified roasted pepper and sun-dried tomato</i>	9
<b>FUNGHI AL AGLIO</b> <i>Mushrooms sautéed in garlic and onion, deglazed in white wine and tomato</i>	8.5	<b>FUNGHI E CAPRINO</b> <i>Portobello Mushroom stuffed with goats cheese and garlic, roasted with mozzarella and tomato</i>	8.5
<b>COSTOLE BARBECUE</b> <i>Slow roasted ribs in our own homemade barbecue sauce</i>	9.5	<b>COZZE CON POMODORO</b> <i>Scottish mussels cooked in white wine, garlic, tomato, parsley, fresh lemon</i>	8.5
<b>POLPETE DI CARNE</b> <i>Hand rolled beef meatballs, chorizo, chilli, peppers, tomato, roasted with mozzarella</i>	11	<b>CALAMARI</b> <i>Deep fried fresh squid, garlic and lemon aioli</i>	8.5
<b>MOZZARELLA FRITTO</b> <i>Mozzarella sticks, rolled in bread crumbs and deep fried, served with a garlic dip</i>	8.5	<b>INSULATA CAPRESE</b> <i>Buffalo Mozzarella, vine tomatoes, basil, balsamic glaze</i>	8.9
<b>POLLO FRITTO</b> <i>Crispy deep fried chicken tenders, crunchy relish, chive creme fraiche</i>	8.9	<b>BRESAOLA INSULATA</b> <i>Thin cured bresaola, rocket, shaved parmesan, sweet balsamic, EV olive oil</i>	8.9
<b>ALI DI POLLO</b> <i>Chicken wings deep fried, tossed in our sticky, sweet bbq house glaze</i>	8.5		

GARLIC BREAD

<i>Hand-stretched 12" pizza base, with crushed garlic, extra virgin olive oil and sea salt flakes</i>			
<b>GARLIC FLATBREAD</b>	7	<b>TOMATO</b>	7.9
<b>MOZZARELLA</b>	8.9	<b>ROSEMARY AND RED ONION</b>	8
<b>TOMATO, CHILLI AND RED ONION</b>	8.5		

Please inform a member of staff if you have any allergies so that we can advise you accordingly. Allergens used regularly in our kitchen include egg, gluten, milk, seafood, celery, sulphites, mustard and soya. These may change at any time. Whilst we have extremely strict hygiene and high standards of practice, it is not possible to guarantee against cross contamination.

**\*\*Regarding gluten free pizza bases and gluten free recipe dishes.**

Although many of our dishes have gluten-free recipes, we use wheat flour extensively in our kitchen, so it is impossible that any of our dishes contain less than 20ppm of gluten and as such we cannot cater for people with severe gluten intolerance. Gluten-free pizza bases are bought in. They are cooked on separate, clean trays, using separate, clean utensils. If you have a gluten intolerance, please use your own discretion based on the severity of your intolerance when ordering.,

All weights displayed are approximate and prior to cooking. Management reserve the right to change or refuse special deals any time without notice. All prices include VAT where applicable



PIZZA

All pizzas are approximately 12"  
Our homemade dough is suitable for vegans  
All pizzas are hand-stretched and stone-baked using homemade dough and tomato sauce, and imported mozzarella  
Gluten-free recipe bases available\*\*(please refer to the back page regarding gluten-free bases)

<b>MARGHERITA</b> mozzarella and tomato	11	<b>CALABRIA</b> pepperoni	15
<b>TROPICALE</b> Ham and pineapple	15	<b>MILANO</b> Salami, garlic	15
<b>AMERICANO</b> Papperoni, chicken, barbecue sauce	16	<b>PIZZA DE CARNE</b> Chicken, pepperoni, ham salami	16
<b>PIZZA DI PARMA</b> Prosciutto, parmesan, rocket	16	<b>POLLO</b> Chicken, sweetcorn	15
<b>RUSTICA</b> Goats cheese, peppers, red onion	14.5	<b>QUATTRO FORMAGGI</b> Blue cheese, parmesan, goats cheese	15.5
<b>NAPOLETANA</b> Anchovies, olives, garlic, capers	16	<b>DIABOLO</b> Ham, pepperoni, chilli	16
<b>GIARDINO</b> Mushroom, red onion, peppers, olives	14.5	<b>ROMA</b> Sun dried tomatoes, peppers, parmesan	14.5
<b>ANZIANO</b> anchovies, pepperoni, mushroom, peppers, olives	16.5	<b>SAN GIORGIO'S</b> Rosemary, red onion chutney, peppers, blue cheese, bresaola	16.5
<b>PIZZA DELL' ALPINO</b> Bresaola, basil, parmesan	15.5	<b>FRUTTI DI MARE</b> king prawns, calamari rings, rocket	16.5
<b>CREATE YOUR OWN</b> With tomato and mozzarella, choose any four ingredients	16.5	<b>CREATE YOUR OWN CALZONE</b> Folded pizza with tomato and mozarella, choose any four ingredients	17.5

PASTA DISHES

\*\*gluten-free pasta available, please allow extra time for preparation

<b>SPAGHETTI NAPOLI</b> Homemade tomato sauce, basil, garlic, tossed with spaghetti	9.6	<b>TAGLIATELLE GAMBERI</b> Garlic, chilli and onion sautéed king prawns, tomato, basil, fresh lemon	16
<b>LASAGNE CLASSICO</b> Rich tomato Bolognese baked with layers of pasta and creamy bechamel	15.5	<b>SPAGHETTI ALLA BOLOGNESE</b> Minced beef cooked in a rich tomato and merlot sauce, garlic, basil	15
<b>SPAGHETTI CON POLPETTE</b> Hand rolled beef meatballs, onion, peppers, chilli, tomato	16	<b>TAGLIATELLE CARBONARA</b> Smoked bacon, cream, garlic, white wine	16
<b>TAGLIATELLE SALMONE</b> Scottish smoked salmon, cream, asparagus, tomato, garlic, white wine, onion, fresh lemon	16	<b>PENNE POLLO</b> Chicken breast, in a cream creamy tomato sauce, sauteed onion, mushroom, garlic, basil	17
<b>PENNE ARRABIATA</b> Onion, peppers, chilli, garlic, tomato, basil, red wine (Add pepperon £1)	14	<b>PENNE FUNGHI</b> Sautéed mushroom, onion, garlic, cream, white wine, basil	15
<b>SPAGHETTI SCOGLIO</b> Mussels, prawns and calamari cooked in a rich tomato sauce, garlic, basil, fresh lemon	16	<b>PENNE VIGNETO</b> Roasted Mediterranean vegetables, tomato, garlic, basil, white wine	14.5
<b>TAGLIATELLE RAGU</b> Pan-fried beef steak in a red wine tomato sauce, tenderstem broccoli, chilli	18	<b>PENNE CULLO LUNGO</b> sautéed chorizo, king prawn, red wine jus, paprika, garlic, basil	16

RISOTTO DISHES

<b>RISOTTO POLLO</b> Torn chicken breast, tomato, white wine, cream, garlic, asparagus, Arborio rice	16	<b>RISOTTO MARINARA</b> Mussels, prawns, calamari, tomato, white wine, garlic basil, Arborio rice	16
<b>RISOTTO VEGETARIANA</b> Roasted Mediterranean vegetables, tomato, white wine, garlic, basil Arborio rice	15	<b>PAELLA DI ITALIA</b> Paella with our Italian twist, mixed seafood, chicken, salami, stock, smoked paprika, white wine, diced chroizo, Arborio rice	17

MAIN COURSES

SALMONE ARROSTO

Roasted salmon fillet, crushed roast potatos, asparagus, cream, garlic, tomato, white wine 22

SPIGOLA CON LIMONE

Filletted seabass, chorizo, pesto tenderstem broccoli, lemon butter sauce, crushed roast potatoes 24

BEEF STROGANOFF

Strips of tender beef steak in a creamy mustard stroganoff sauce, served with arborio rice 19.5

STINCO D'AGNELLO

Slow-braised lamb shank, crushed crispy new potatoes, selection of seasoned vegetables, our own thick lamb red wine gravy 26

STEAK BURGERS

San Giorgio's Little Italy range of New York style hand-pressed burgers. Inspired by the Italian stamp on New York cuisine, all served with a hand-pressed burger patty, homemade using 100% steak mince, on a brioche bun.

Choose thick-cut chips or fries, served with homemade coleslaw all 18

THE MANHATTAN

lettuce, tomato, onion, cheddar cheese, pickle, house buger sauce

BLACK 'N' BLUE

blue stilton cheese, lettuce, red onion chutney

CALBRESE

salami, pepperoni, red onion, BBQ sauce, cheddar cheese

CRISPY CHICKEN BBQ STACK

crispy bacon, onion rings, lettuce, cheddar cheese, BBQ sauce

SG VEGAN BURGER

vegan patty, lettuce, onion chutney, pickles, tomato, crunchy tomato relish, on a vegan bun

FROM THE GRILL

Steak is something we take very seriously at San Giorgio. Using local British beef that has been matured for at least 4 weeks, your steak will be let to room temperature for an even cooking and so that the meat isn't shocked, then properly seasoned before it hits our charcoal grill. Once grilled to perfection, it will be allowed to rest off the grill for a short time before being served, to give the juices time to reabsorb into the meat before its cut. All weights are approximate and prior to cooking.

Served with a sauce and side of your choice

RIBEYE	-9 oz	28
RUMP	-8 oz	25
FILLET	-9oz	34

BUTTERFLIED CHICKEN BREAST 21

PEPPERCORN

Toasted peppercorn, cream, brandy, beef jus

BLUE CHEESE

Cream, white wine, blue cheese

CACCIATORE

Tomato, peppers, onion, red wine, resemary

ROSSO

Rich red wine and beef stock reduction

CREMA

sautéed onion, mushroom, garlic, white wine, cream

DIANE

Mushroom and onion sautéed in dijon mustard, cream, paprika, brandy

Sauces on their own, all - £3.90

SIDE DISHES - 4.9

THICK CUT CHIPS

SKINNY FRIES

ROASTED VEGETABLES

ONION RINGS

COLESLAW

CRUSHED ROAST POTATOES

TENDERSTEM BROCCOLI tossed in homemade pesto

GARDEN PEAS AND BACON

Our chips and fries are deep fried in beef dripping. A vegetable oil is fryer available, please inform your server if you would like your chips/fries fried in vegetable oil. Our vegetable oil fryer is used to fry gluten containing products, we cannot provide both vegetarian and gluten free deep-fried products.

Ask our staff to see a dessert menu

CHECK OUT OUR TABLE TOP MENUS FOR THE LATEST DEALS