



## To Share while you're deciding...

### A SELECTION OF BREADS

4.5

Sweet Balsamic and extra virgin olive oil

### IL TRADIZIONALE - 2 people -£15, 4 people £26

A traditional Italian sharing platter, consisting of breads, cheeses, cured meats, salads and house dips, depending on market availability

### ANTIPASTI

A variety of local and imported cured meats - for 2 people -£9  
- for 4 people -£16

### OLIVES

3.95

A selection of Cerignola, Niçoise, Picholine and Kalamata olives (depending on market availability), marinated in house

## TO START

### BRUSCHETTA

7

Chopped tomato salad, basil, extra virgin olive oil, roasted, served atop Tuscan style toasted bread

### GAMBRETTI

10

Sauteed king prawns, garlic, chilli, onion, white wine, served en croute

### PATE DI POLLO

8.5

Homemade smooth chicken liver parfait, served with red onion chutney, house tomato relish and toasted bread

### ARANCINI

9

Risotto rice, rolled and stuffed with goats cheese and red onion chutney, breaded and deep fried, served in a tomato dip

### FUNGHI AL AGLIO

7.5

Mushrooms sautéed in garlic and onion, blanched in white wine and tomato

### FUNGHI E CAPRINO

8.5

Portobello Mushroom stuffed with goats cheese and garlic, roasted with mozzarella and tomato

### COSTOLE BARBECUE

9.5

Slow roasted ribs in our own homemade barbecue sauce

### COZZE CON POMODORO

10

Scottish mussels cooked in white wine, garlic, tomato, parsley, fresh lemon

### POLPETE DI CARNE

9

Hand rolled beef meatballs, chorizo, chilli, peppers, tomato, roasted with mozzarella

### CALAMARI

8

Deep fried fresh squid, garlic and lemon aioli

### MOZZARELLA FRITTO

7

Mozzarella sticks, rolled in bread crumbs and deep fried, served with a garlic dip

### INSULATA CAPRESE

7.5

Buffalo Mozzarella, vine tomatoes, basil, balsamic glaze

### POLLO FRITTO

8

Crispy deep fried chicken tenders, tomato jelly, chive crème fraiche

### BRESAOLA INSULATA

8.5

Thin cured bresaola, rocket, shaved parmesan, sweet balsamic, EV olive oil

## GARLIC BREAD

Hand-stretched 12" pizza base, with crushed garlic, extra virgin olive oil and sea salt flakes

### GARLIC FLATBREAD

7

### TOMATO

7.5

### MOZZARELLA

8.5

### ROSEMARY AND RED ONION

8

TOMATO, CHILLI AND RED ONION 8

## PASTA DISHES

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

<b>SPAGHETTI NAPOLI</b>	8.5	<b>TAGLIATELLE GAMBERI</b>	15
<i>Homemade tomato sauce, basil, garlic, tossed with spaghetti</i>		<i>Garlic, chilli and onion sautéed king prawns, tomato, basil, fresh lemon</i>	
<b>LASAGNE CLASSICO</b>	12	<b>SPAGHETTI ALLA BOLOGNESE</b>	12
<i>Rich tomato Bolognese baked with layers of pasta and creamy bechamel</i>		<i>Minced beef cooked in a rich tomato and merlot sauce, garlic, basil</i>	
<b>SPAGHETTI CON POLPETTE</b>	12	<b>TAGLIATELLE CARBONARA</b>	12
<i>Hand rolled beef meatballs, onion, peppers, chilli, tomato</i>		<i>Smoked bacon, cream, garlic, white wine</i>	
<b>TAGLIATELLE SALMONE</b>	13	<b>PENNE POLLO</b>	12
<i>Scottish smoked salmon, cream, asparagus, tomato, garlic, white wine, onion, fresh lemon</i>		<i>Chicken breast, in a cream creamy tomato sauce, sauteed onion, mushroom, garlic, basil</i>	
<b>PENNE ARRABIATA</b>	9.9	<b>PENNE FUNGHI</b>	10
<i>Onion, peppers, chilli, garlic, tomato, basil, red wine (Add pepperoni £1)</i>		<i>Sautéed mushroom, onion, garlic, cream, white wine, basil</i>	
<b>SPAGHETTI SCOGLIO</b>	15	<b>PENNE VIGNETO</b>	10.5
<i>Mussels, prawns and calamari cooked in a rich tomato sauce, garlic, basil, fresh lemon</i>		<i>Roasted Mediterranean vegetables, tomato, garlic, basil, white wine</i>	
<b>TAGLIATELLE RAGU</b>	15	<b>PENNE CULLO LUNGO</b>	16
<i>Pan-fried beef steak in a red wine tomato sauce, tenderstem broccoli, chilli</i>		<i>sautéed chorizo, king prawn, red wine jus, paprika, garlic, basil</i>	

## RISOTTO DISHES

<b>RISOTTO POLLO</b>	13	<b>RISOTTO MARINARA</b>	14
<i>Torn chicken breast, tomato, white wine, cream, garlic, asparagus, Arborio rice</i>		<i>Mussels, prawns, calamari, tomato, white wine, garlic basil, Arborio rice</i>	
<b>RISOTTO VEGETARIANA</b>	11.5	<b>PAELLA DI ITALIA</b>	14.5
<i>Roasted Mediterranean vegetables, tomato, white wine, garlic, basil Arborio rice</i>		<i>Paella with our Italian twist, mixed seafood, chicken, salami, stock, smoked paprika, white wine, diced chroizo, Arborio rice</i>	

## MAIN COURSES

### SALMONE ARROSTO

*Roasted salmon fillet, crushed roast potatoes, asparagus, cream, garlic, tomato, white wine*

18.5

### SPIGOLA CON LIMONE

*Filleted seabass, chorizo, pesto tenderstem broccoli, lemon butter sauce, crushed roast potatoes*

18.5

### 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*

19.5

## 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 **16**

### THE MANHATTAN

*lettuce, tomato, onion, cheddar cheese, pickle, house burger sauce*

### BLACK 'N' BLUE

*blue gorgonzola cheese, lettuce, red onion chutney*

### CALBRESE

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

### BARBECUE STACK CRISPY CHICKEN

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

### SG VEGAN BURGER

*vegan patty, lettuce, onion chutney, pickles, tomato, ketchup, 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** -10oz 28

**RUMP** 8oz 20

**FILLET** 9oz 31

**BUTTERFLIED CHICKEN BREAST** 18

### PEPPERCORN

*Toasted peppercorn, cream, brandy, beef jus*

### BLUE CHEESE

*Cream, white wine, blue cheese*

### CACCIATORE

*Tomato, peppers, onion, red wine, resemay*

### ROSSO

*red wine and beef stock reduction*

### CREMA

*sautéed onion, mushroom, garlic, white wine, cream*

### DIANE

*Mushroom and onion sautéed in red wine, cream, paprika brandy*

## SIDE DISHES

**THICK CUT CHIPS** 4

**ROASTED VEGETABLES** 4.5

**COLESLAW** 4

**TENDERSTEM BROCCOLI** 4.5

*tossed in homemade pesto*

**GARDEN PEAS AND BACON** 3.5

**SKINNY FRIES** 4

**ONION RINGS** 4

**CRUSHED ROAST POTATOES** 5

**Ask our staff to see a dessert menu**

**CHECK OUT OUR TABLE TOP  
MENUS FOR THE LATEST  
DEALS**

# 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 bases available\*\*

<b>MARGHERITA</b> <i>mozzarella and tomato</i>	9	<b>CALABRIA</b> <i>pepperoni</i>	12.5
<b>TROPICALE</b> <i>Ham and pineapple</i>	12	<b>MILANO</b> <i>Salami, garlic</i>	12.5
<b>AMERICANO</b> <i>Papperoni, chicken, barbecue sauce</i>	12.5	<b>PIZZA DE CARNE</b> <i>Chicken, pepperoni, ham salami</i>	14
<b>PIZZA DI PARMA</b> <i>Prosciutto, parmesan, rocket</i>	13	<b>POLLO</b> <i>Chicken, sweetcorn</i>	12.5
<b>RUSTICA</b> <i>Goats cheese, peppers, red onion</i>	12	<b>QUATTRO FORMAGGI</b> <i>Blue cheese, parmesan, goats cheese</i>	11
<b>NAPOLETANA</b> <i>Anchovies, olives, garlic, capers</i>	13	<b>DIAVOLO</b> <i>Ham, pepperoni, chilli</i>	13
<b>GIARDINO</b> <i>Mushroom, red onion, peppers, olives</i>	11	<b>ROMA</b> <i>Sun dried tomatoes, peppers, parmesan</i>	11
<b>ANZIANO</b> <i>anchovies, pepperoni, mushroom, peppers, olives</i>	14	<b>SAN GIORGIO'S</b> <i>Rosemary, red onion chutney, peppers, blue cheese, bresaola</i>	14
<b>PIZZA DELL' ALPINO</b> <i>Bresaola, basil, parmesan</i>	13	<b>FRUTTI DI MARE</b> <i>buffalo mozzarella, king prawns, calamari rings, rocket</i>	14

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## CREATE YOUR OWN PIZZA 14

*With tomato and mozzarella, choose any four ingredients*

## CREATE YOUR OWN CALZONE 10.9154

*Folded pizza with tomato and mozzarella, choose any four ingredients*