



DA GIORGIO

ITALIAN EATERY



APPS, SALADS & DESSERTS



APPETIZERS

Bruschetta

Grilled italian bread drizzled with extra virgin olive oil, served with a diced tomato, oregano, basil & olive oil mixture.

Goat Cheese Tort

Filo wrapped goat cheese, covered with toasted sesame seeds, baked and served over mixed greens & drizzled with balsamic glaze.

Garlic Bread

Baked italian bread, smothered in garlic butter.

Add cheese

Antipasto Italiano

An assortment of italian meats, cheeses, olives, marinated vegetables & hot peppers. Priced per person.

Calamari Fritti

Flour dusted calamari served with a side of spicy chipotle dip.

Mussels Marinara

Fresh P.E.I. mussels, steamed in a chunky garlic tomato sauce.

White Wine Mussels

Fresh P.E.I. mussels, steamed with white wine, garlic, parsley & a dash of chillies.

Seafood Fra Diavolo

Sautéed spiced shrimp, mussels & calamari, finished in a plum tomato sauce.

Caprese

Fresh bocconcini cheese, with sliced tomatoes, topped with fresh basil, finished with extra virgin olive oil & balsamic glaze.

Beans and Tuna Salad

White kidney beans with tuna in tuscan oil, marinated in lime juice.

SOUPS & SALADS

Zuppa del Giorno

Chef's daily creation.

Kale Salad

Baby kale and fresh garden vegetables, tossed in our housemade red wine vinaigrette.

Quinoa Salad

Quinoa tossed with mediterranean inspired vegetables and finished with our housemade lemon vinaigrette.

*Add grilled chicken to any salad

*Add grilled salmon to any salad

*Add grilled shrimp to any salad

Caesar Salad

Crisp romaine lettuce, croûtons & parmesan cheese, tossed in a creamy caesar dressing.

House Salad

Mixed greens with tomatoes & cucumbers, tossed in our house vinaigrette dressing.

Italian Tomato Salad

Fresh garden tomatoes, onions, cucumbers & celery, tossed in extra virgin olive oil basil & oregano.



DESSERTS

Apple Bomb

Baked apple covered in a puff pastry shell.

Molten Chocolate Cake

Chocolate sponge cake with a soft flowing centre.

Tartufo

Chocolate & vanilla gelato rolled in cocoa.

Tiramisu

Espresso soaked lady fingers with mascarpone cheese.

Affogato Al Cafe

Choice of ice cream topped with a shot of hot espresso coffee poured over top.

Ice Cream



DINNER MENU

PASTAS

Lasagna Calabrese

Pasta sheets layered with mozzarella, ricotta, ground beef & veal. Finished with our homemade tomato sauce.

Fettuccini Alfredo

Fettuccini tossed with wild mushrooms in a white wine cream sauce.

Fettuccini Primavera

Fettuccini tossed with a variety of vegetables in a aglio oil.

Tagliolini Al Pomodoro

Egg noodle pasta with basil in a light tomato sauce.

Gnocchi Quattro Formaggi

Potato dumplings tossed in a four cheese cream sauce.

Jumbo Cheese Ravioli

Jumbo cheese ravioli, tossed in a light basil tomato sauce.

Penne a la Vodka

Penne tossed in a vodka rosé sauce with prosciutto.

Rigatoni a la Bolognese

Rigatoni pasta tossed in our classic meat sauce from bologna.

Spaghetti Pescatore

Spaghetti tossed with mussels and a medley of seafood, with a touch of tomato sauce.

Zucchini Spaghetti a la Julia

A blend of our housemade sauce with a touch of basil, garlic and oil tossed with "spagittiti" based zucchini.

Linguine con Gamberi

A blend of our house made sauce with a touch of basil, garlic oil and shrimp. Topped on a bed of linguine.

Pappardelle ai Funghi

A blend of sauteed forest mushrooms, basil, rosemary and parsley, finished with white truffle oil.

*Gluten Free Pasta Add

Pasta of the Day

Chef's daily creation. Please ask your server for details.

Risotto of the Day

Chef's daily creation. Please ask your server for details.

SPECIAL

ENTRÉES

Spicy Chicken

Lightly breaded chicken breast sautéed with peppers, onions, chilies and a blend of spices in a spicy tomato sauce. Served over pasta.

Chicken Parmigiana

Breaded chicken breast topped with tomato sauce and mozzarella cheese, served with our fresh pasta of the day.

Pollo ai Funghi

Broiled chicken breast, drizzled with garlic butter and topped with a sautéed mixture of portobello & button mushrooms. Served with potato and vegetable of the day.

Chicken Portobello Marsala

Sautéed chicken breast served in a portobello mushroom marsala. Served with potato and vegetable of the day.

Veal Parmigiana

Breaded provini veal cutlet, topped with tomato sauce and fresh mozzarella cheese, served with our pasta of the day.

Veal Milanese Peperonata

Breaded provini veal, pan seared & topped with roasted peppers & sautéed onions. Served with potato and vegetable of the day.

Veal Chop

Grilled 16oz, bone-in veal chop. Served with roasted potatoes and au jus.

New York Steak

Char-grilled 11oz black angus striploin. Served with potato and vegetable of the day.

Steak Paillard

Cuts of new york strip that are thinly sliced and grilled to perfection. Served with potato and vegetable of the day.

Broiled Rack of Lamb

Broiled rack of lamb seasoned & grilled to perfection. Served with potato and vegetable of the day.

Broiled Salmon

Fresh salmon fillet broiled & finished with an herb butter. Served with potato and vegetable of the day.

ADD TO ANY PASTA OR ENTRÉE

Grilled Shrimp

Homemade Meatballs

Sautéed Mushrooms

Grilled Chicken

Seasonal Vegetables

Rapini

Side Potato or French Fries

Bolognese Sauce



PIZZA & BEER MENU



10" INDIVIDUAL PIZZAS

Napoletana (No cheese)

Tomato sauce, garlic, oregano, basil and extra virgin olive oil.

Quattro Stagioni

Tomato sauce, mozzarella cheese, prosciutto, artichokes, black olives, mushrooms.

Canadese

Tomato sauce, mozzarella cheese, pepperoni, mushrooms.

Margherita

Tomato sauce, bocconcini cheese, fresh basil, olive oil.

Giardino

Herb oil, mozzarella cheese, seasonal grilled vegetables.

Hawaiian

Tomato sauce, mozzarella cheese, ham, pineapple.

Greek

Herb oil, mozzarella cheese, black olives, feta cheese, green peppers.

BBQ Chicken

BBQ sauce, grilled chicken, red onions.

Genovese

Basil pesto, mozzarella cheese, grilled chicken, spinach, sun dried tomatoes.

Formaggi

Tomato sauce, mozzarella cheese, asiago cheese and parmigiano.

Pizza Ai Funghi

Herb oil, mozzarella and asiago cheese, mushrooms.

Calabrese

Tomato sauce, mozzarella cheese, spicy soppressata, hot peppers, black olives.

CREATE YOUR OWN PIZZA

Tomato sauce and mozzarella cheese.

AVAILABLE TOPPINGS

Additional

Pepperoni
Mushrooms
Green pepper
Black or green olives
Roasted red peppers
Onion
Sun dried tomato
Spinach
Tomatoes
Hot pepper
Anchovies
Hot soppressata
Artichokes
Cheese
Bacon
Ham
Pineapple
Zucchini



Additional

Grilled chicken
Prosciutto
Buffalo mozzarella
Feta cheese



BIRRA BY THE BOTTLE

Domestic

Coors light, molson canadian

Imported

Corona, stella, heineken, guinness, moretti, peroni

COOLERS & CIDERS

Smirnoff Ice

Strongbow Apple

ITALIAN BEVERAGES

San Pellegrino

250ml

750ml

Acqua Panna

750ml

Orangina

300ml

WINE & SPIRITS

WHITE WINE

Caposaldo, Pinot Grigio, Veneto, Italy

6oz Glass Bottle

Cielo Pinot Grigio, Veneto, Italy

6oz Glass Bottle

Camelot Chardonnay, California

6oz Glass Bottle

Kendall-Jackson Vintners, Chardonnay, California

6oz Glass Bottle

Megalomaniac, "Narcissist" Riesling, Niagara Falls

6oz Glass Bottle

Inniskillin Pinot Grigio, Niagara Falls

6oz Glass Bottle

Lillypilly Sauvignon Blanc, Australia

6oz Glass Bottle

Robert Mondavi, White Zinfandel, California

6oz Glass Bottle

Cantine Rionda, Pinot Grigio, Veneto, Italy

6oz Glass Bottle

Azienda, Pinot Grigio, Abruzzo, Italy

6oz Glass Bottle

RED WINE

Murphy Goode Cabernet Sauvignon, California

6oz Glass Bottle

Tom Goore Cabernet Sauvignon, California

6oz Glass Bottle

Blazon Pinot Noir, California

6oz Glass Bottle

Montepulciano D'Abruzzo, Abruzzo, Italy

6oz Glass Bottle

Hansen Cellars, Cabernet Sauvignon, California

6oz Glass Bottle

Crianza 2010 Rioja Bodegas Lan, Rioja, Spain

6oz Glass Bottle

Cliff 79, Shiraz - Cabernet, Australia

6oz Glass Bottle

Inniskillin Pinot Noir, Niagara Falls

6oz Glass Bottle

Chiantigiane Chianti, Tuscany, Italy

6oz Glass Bottle

Nero D'Avola, Sicily, Italy

6oz Glass Bottle

SPIRITS

House

Canadian club, bacardi, captain morgan dark, beefeater, johnnie walker red, tequila sauza gold, smirnoff

1oz 2oz

Premium

Crown royal, jack daniels, southern comfort, jamesons

1oz 2oz

Top Shelf

Chivas regal, grey goose, glenfiddich

1oz

SIGNATURE COCKTAILS

1.5oz

Negroni

Gin, martini rosso, campari

Bicicletta

Campari, pinot grigio, soda

Bloody Caesar

Vodka, caesar mix, tobasco

Long Island Iced Tea

Vodka, gin, triple sec, rum, tequila, lemon mix

Rusty Nail

Drambuie, scotch whiskey

FROZEN FAVOURITES

Pina Colada, Margarita, Daquiri

1.5oz

MARTINIS

2oz

Classic

Gin or vodka, martini bianco

Cosmopolitan

Triple sec, vodka, lime, cranberry juice

Lemon Drop

Lemoncello, vodka

Green Apple

Vodka, sour apple

Chocolate

Vanilla vodka, crème de cacao

Manhattan

Rye, martini rosso

Espresso

Vanilla vodka, baileys, kahlua, espresso

DINNER A LA GIORGIO

This full course dinner is served family style in small portions, "Giorgio" style.

COURSE ONE

A combination of traditional appetizers including our housemade bruschetta, antipasto, caprese salad and our famous margherita pizza.

COURSE TWO

Generous portions of our fried calamari and seafood fra diavolo.

COURSE THREE

Choose two of the following specialty dishes. Our chefs inspired penne a la vodka, tagliolini al pomodoro or our famous risotto.

COURSE FOUR

Choose two of the following specialty dishes. Thinly sliced, new york steak tagliata, chicken portobello or grilled salmon. Served with potatoes and seasonal vegetables.

COURSE FIVE

Choose two of the following specialty dishes. Tiramisu, italian tartufo or dessert of the day.

Minimum of 2 people

Due to the nature of the above menu, please inform your server of any dietary issues prior to ordering.