



Giorgio's
Starters



Snails

Snails in a rich creamy gorgonzola cheese & garlic sauce topped with puff pastry R70

Fish Cakes

Lightly crumbed fish cakes served with a fresh garden salad and curry mayo R75

Bruschetta (v)

Oven toasted crispy bruschetta bread topped with basil pesto, cherry tomatoes & mozzarella R70

Ostrich Carpaccio

Proudly South African dish of cured delicate ostrich meat served with capers, parmesan shavings, balsamic reduction accompanied by a basil pesto bruschetta R80

Soup of the day (v)

Please ask your waitron for today's special soup special R60

Salad of the day (v)

Ask your waitron for today's special R65

Mussels Mariniere

Rich and creamy half shell mussels served in a white wine sauce with bruschetta bread R75

The innovation that led to pizza was the use of flatbread and topping it with tomatoes. In the 18th century it was common for the poor areas in Naples to add tomato to their flatbread and was called Pizza.

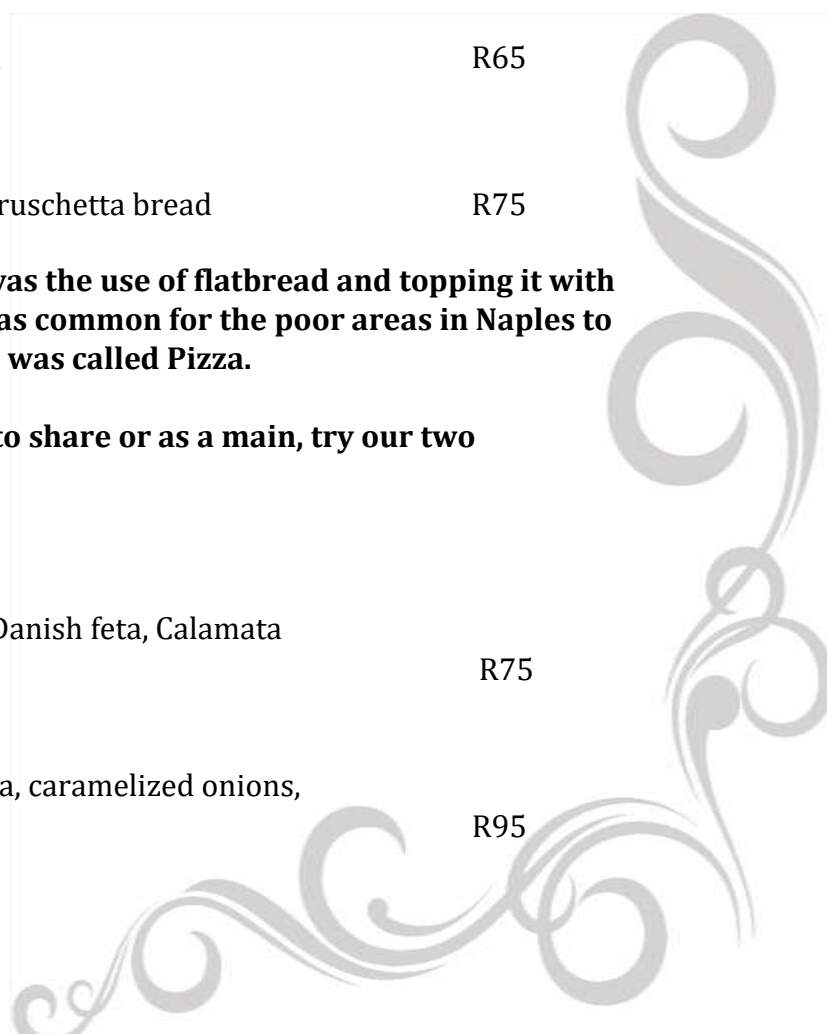
Pizza can be enjoyed as a starter to share or as a main, try our two suggestions of pizzas as a starter

Versace (v)

Focaccia base, caramelized onions, Danish feta, Calamata olives, parmesan, rocket R75

Dolce & Gabbana (v)

Tomato base, mozzarella, gorgonzola, caramelized onions, rocket R95





Giorgio's
Mains
Designer Pizzas

Louis Vuitton (v)

Tomato base, mozzarella, Danish feta, spinach,
Calamata olives

R90

Jimmy Choo

Sweet chilli base, mozzarella, chicken, sweet pepperdew,
Danish feta

R100

Dolce & Gabbana (v)

Tomato base, mozzarella, gorgonzola cheese, caramelized
onions, rocket

R95

Giorgio Armani

Tomato base, mozzarella, fillet strips, chilli, Danish feta, rocket

R135

Valentino

Tomato base, mozzarella, prawns, cherry tomatoes, garlic,
fresh herbs

R140

Roberto Cavalli

Tomato base, bacon, mozzarella, gorgonzola cheese, mushroom
rocket

R110

Donatella

Tomato base, mozzarella, prawns, chorizo, rocket

R140

Gucci

Tomato base, mozzarella, ham, mushroom

R100

Fendi

Pesto base, ostrich carpaccio, balsamic reduction, rocket

R120

Trussardi

Barbeque base, mozzarella, chicken, peppers and
caramelized onions

R120

Biagotti (v)

Pesto base, mozzarella, mushrooms, peppers, caramelized
onions, parmesan shavings and fresh herbs

R100

Prada (v)

Tomato base, mozzarella, herbs

R80

Gianni

Tomato base, mozzarella, ham, pineapple

R110





Giorgio's
Mains
Pastas

Fillet & Mushroom pasta

Giorgio's creamy white wine sauce served with fillet strips and mushrooms on Italian linguine

R120

Creamy Garlic Prawns & Mussel Pasta

Succulent garlic prawns served in a creamy white wine sauce & half shell mussels with linguine

R140

Pesto & Feta Gnocchi (v)

Giorgio's special sweet basil pesto & Danish feta served with gnocchi

R90

Chicken Pesto Pasta

Chicken served with sweet basil pesto and penne pasta

R120

Spaghetti & Meat balls

A classic Italian dish which has become one of our popular dishes at Giorgio's. The meatballs are served in a traditional Italian tomato based sauce and topped with parmesan shavings.

R120

Mushroom Pasta (v)

Giorgio's creamy white wine sauce served with penne pasta and topped with parmesan shavings

R90

Beef Lasagna

Layers of pasta, bolognaise and béchamel sauce twice baked in our pizza oven

R120

Spinach Cannelloni (v)

Cannelloni stuffed with fresh spinach & feta served with a rich tomato sauce topped with mozzarella and finished in our pizza oven

R100

Gorgonzola Gnocchi (v)

Creamy gorgonzola sauce served with gnocchi and topped with seasonal herbs

R90





Giorgio's
Mains
Speciality Dishes

Tiger Prawns

Seven succulent prawns cooked in a wood fired oven served with basmati rice & Thai coconut sauce on the side

R240

Fish of the day

At Giorgio's we take pride in only serving the freshest ingredients, thus please ask your waitron if we have any fresh fish in... if we don't have any fish on the menu it means there is no fresh fish!

R240

Fillet of Beef

Tender fillet of beef resting on a base of thinly sliced creamy potato & baby spinach topped with crispy onion rings and a jus

R190

Chicken

Spicy Thai curry served with fragrant basmati rice

R140

Side orders

Pomme frites R30

Vegetables of the day R30

Side Salad R30

Rice R30





Giorgio's
Dessert



Chocolate brownies with Pecan nuts

Served with home-made ice cream, topped with chocolate sauce & flaked almonds

R65

Home-made Ice cream

Served with chocolate sauce

R62

Crème Brulee

Vanilla crème brulee

R65

Meringue with berries

Warm berries served with Swiss meringue, topped with chantilly cream

R65

Apple Crumble

Freshly baked Apple Crumble served with Ice Cream

R65

A 10% gratuity charge will be automatically added to the final bill.

