

IL GIORGIONE

pizzeria ~ wine bar

2406 Devine Street, Columbia, SC • 29205 803-521-5063 • ilgorgione.com



Antipasti

Salumi e Formaggi	\$18
Freshly Sliced Assortment of Italian Meats and Cheeses	
Bruschetta	\$9
Marinated Tomatoes, Basil, Garlic, Red Onion, Reduced Balsamic	
Burrata	\$14
House Made Sundried Tomatoes, Sea Salt, Cracked Black Pepper	
Assortimento Cicchetti	\$12
Ricotta and Sundried Tomatoes; Wild Mushroom and Parmesan; Eggplant Caponata; White Bean and Basil	



Pizza

Margherita	\$11
San Marzano Tomatoes, Mozzarella, Fresh Basil	
Calabrese 	\$12
San Marzano Tomatoes, Mozzarella, Spicy Salame	
Valtellina	\$14
Extra Virgin Olive Oil, Mozzarella, Roasted Tomatoes, Prosciutto, Arugula, Shaved Grana Padano	
Genovese	\$12
Basil Pesto, Mozzarella, Pecorino Romano	
Siciliana	\$12
Extra Virgin Olive Oil, Mozzarella, Roasted Tomatoes, Sea Salt, Oregano	
Toscana	\$12
Extra Virgin Olive Oil, Mozzarella, Sausage, Rapini	
Emiliana	\$12
Extra Virgin Olive Oil, Parma Ham, Shaved Parmigiano, Balsamic Drizzle	
La Bianca	\$12
Ricotta, Mozzarella, Pecorino Romano, Shaved Parmigiano, Extra Virgin Olive Oil	
Quattro Stagioni	\$14
San Marzano Tomatoes, Mozzarella, Fresh Mushrooms, Olives, Artichoke Hearts, Parma Ham, centered with an Egg	



Secondi

Bistecca Toscana*	\$35
10 oz Dry aged ribeye, House Sundried Tomatoes, Roasted Pinenuts, Fresh Watercress	
Pollo Puttanesca	\$20
Grilled Chicken, San Marzano Tomatoes, Castellano Olives, Red Onion, Anchovies	
Pistacchio Merluzzo	\$22
Pistachio-encrusted Cod, Garlic Cream Reduction, Basil	



Dolce

Tiramisu	\$7
Panna Cotta	\$6
Topped with seasonal Cola-made Sakhar Jams	
Cannoli	\$6
Affogato	\$6
(Add \$4 to for "Drunken")	
Gelato/Sorbetto	\$5
(Ask Server for Flavors)	



Insalata e Zuppa

Caprese	\$10
House-made Mozzarella, Fresh Tomatoes, Fresh Basil, Balsamic Glaze, Extra Virgin Olive Oil	
Cesare Classica	\$9
Romaine Lettuce, House-made Dressing and Croutons, Shaved Parmigiano	
Giorgione	\$9
Romaine Lettuce, Rocket Arugula, Golden Raisins, Pecans, Gorgonzola, Roasted Shallot Balsamic Vinaigrette	
Praianese	\$9
Rocket Arugula, Fresh Tomatoes, House-made Mozzarella, Tonno (Tuna), Lemon Zest Vinaigrette	
Zuppa del Giorno	\$8



Pasta

Rigatoni al Dorato 	\$16
Creamy Bolognese Tomato and Meat Sauce, Sea Salt, Crushed Red Pepper	
Tortelloni alla Stefania	\$15
Cheese Filled Pasta with a San Marzano Tomato and Butter Sauce	
Tagliatelle alla Papalina	\$16
Egg Pasta with Prosciutto and Peas in a Cream Sauce with Parmigiano Reggiano	
Spaghetti Aglio Olio e Rapini	\$14
Garlic, Extra Virgin Olive Oil, Broccoli Rabe, Seasoned Bread Crumbs	
Tortelloni alla Panna	\$16
Meat Filled Pasta in a Reduced Cream Sauce, Fresh Nutmeg, Pecorino Romana	
Spaghetti Sciu Sciu	\$14
Garlic, Extra Virgin Olive Oil, Roasted Tomatoes, Oregano, Fresh Basil	
Pappardelle alla Cinghiale	\$18
Red Wine Braised Wild Boar, San Marzano Tomato Sauce, Pecorino Romano	
Gnocchi alla Picante Marinara 	\$15
Spicy Marinara, Sage Butter, Pecorino Romano	



Quattro Pasta Romana

Spaghetti alla Carbonara	\$18
Butter, Egg, Guanciale, Pecorino Romano, Black Pepper	
Rigatoni all'Amatriciana 	\$18
House-made Marinara, Guanciale, Crushed Red Pepper, Pecorino Romano	
Cacio e Pepe	\$16
Rigatoni, Cracked Black Pepper, Pecorino Romano, Butter	
Spaghetti alla Gricia	\$18
Guanciale, Cracked Black Pepper, Pecorino Romano	

Please let your server know if you have any food allergies or dietary restrictions.

**Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.*

20% gratuity is added for parties of 6 or more, unless otherwise specified

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Vino

Red

	Glass	Bottle
Masciarelli Montepulciano D'Abruzzo Abruzzo	\$12	\$44
Salus Rosso Abruzzo	\$7	\$28
Notte Rossa Lambrusco Emilia Romagna	\$7	\$28
Calatroni Crested Porcupine Pinot Noir Lombardia	\$9	\$34
Barolo Bisu' Piemonte	—	\$68
Michele Chiarlo Barbera D'Asti Piemonte	\$11	\$38
Arcangelo Salice Salentino Puglia	\$10	\$35
La Mailina Gertrude Toscana	—	\$38
Certosa Di Pontignano Chianti Classico Riserva Toscana	—	\$55
Villa Pillo Cingalino Toscana	\$11	\$40
Opera Chianti Rigoletto Toscana	\$9	\$34
Villa Loren Amarone della Valpolicella Veneto	—	\$65
Tinazzi Valpolicella Ripasso Veneto	\$12	\$44

White

	Glass	Bottle
Vulcanico Falanghina Basilicata	\$12	\$42
Matteo Braidot Chardonnay Friuli-Venezia Giulia	\$11	\$40
Pighin Sauvignon Blanc Friuli-Venezia Giulia	\$10	\$37
Pighin Pinot Grigio Friuli-Venezia Giulia	\$10	\$35
Antonucci Pinot Grigio Ramato Friuli-Venezia Giulia	\$11	\$38
Monte Schiavo Verdicchio Le Marche	\$10	\$37
Calatroni Campo Dottore Riesling Lombardia	—	\$40
Masera Gavi Piemonte	\$11	\$40
Cantina Tudernum Le Lucrezie Grechetto Umbria	\$7	\$28

Rosé & Prosecco

	Glass	Bottle
Collevento 921 Rosato Friuli-Venezia Giulia	\$10	\$37
Collevento 921 Sparkling Rose' Friuli-Venezia Giulia	\$10	\$37
Bocelli Prosecco Veneto	\$10	\$37

House Cocktails

Milano Mule	\$10
Aperol Spritz	\$10
Spicy Aperol Spritz 🌶️	\$10
Pama Spritz	\$10
Bellini	\$9
Classic Negroni	\$10
Gio's Old Fashioned	\$11
Espresso Martini	\$12

Birra (Bottled)

Peroni Nastro Azzuro Italia	\$5.50
Birra Baladin Nazionale (330 ml) Italia	\$9
Birra Baladin Nora (330 ml) Italia	\$9
Birra Baladin Super Floreale (330 ml) Italia	\$9
Birra Lucana Italia	\$5
Stella Artois Belgio	\$5
Columbia Craft Carolinian USA	\$5.50
Steel Hands Juicy Hazy IPA USA	\$5

Birra (Draft)

Weihenstephaner Hefeweizen Germania	\$5.50
NODA Radio Haze IPA USA	\$5.50