

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



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

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

Il Firenze \$14

Extra Virgin Olive Oil, Mortadella, Burrata, Pistachios



Pane

Porchetta \$13

Basil Pesto, Pickled Red Onion, Roasted Tomato

Mortadella \$12

Truffle Cream, Arugula, Shaved Parmigiano, Extra Virgin Olive Oil

Burrata \$12

House Sun Dried Tomatoes, Fresh Basil, Extra Virgin Olive Oil, Maldon Salt

Giorgione Italiano \$14

Genoa, Sweet and Spicy Capicola, Spicy Copa, Mozzarella, Arugula, Fresh Tomatoes, Oregano, Extra Virgin Olive Oil, Balsamic Vinegar

Il Fiore \$12

House Roast Beef, Fresh Mozzarella, Special Sauce

Verdure Grigliate \$11

Grilled Squash, Basil Pesto, Pickled Red Onion, House Sun Dried Tomatoes



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 alla Carbonara \$18

Butter, Egg, Guanciale, Pecorino Romano, Black Pepper

Rigatoni all'Amatriciana  \$18

House-made Marinara, Guanciale, Crushed Red Pepper, Pecorino Romano

Spaghetti Sciu Sciu \$14

Garlic, Extra Virgin Olive Oil, Roasted Tomatoes, Oregano, Fresh Basil



Dolce

Tiramisu Espresso-soaked ladyfingers layered with cream \$9

Panna Cotta Topped with seasonal Cola-made Sakhar Jams \$7

Cannoli Homemade shell, cream cheese, chocolate chips \$7

Affogato (Add \$4 to for "Drunken") \$6

Gelato/Sorbetto (Ask Server for Weekly Flavors) \$5

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
Casal Bordino Sinello Montepulciano d'Abruzzo Abruzzo	—	\$52
Salus Rosso Abruzzo	\$7	\$28
Notte Rossa Lambrusco Emilia Romagna	\$7	\$28
Monte Degli Angeli Collezione del Barone Piemonte Pinot Noir Lombardia	\$10	\$38
Barolo Bisu' Piemonte	—	\$68
Michele Chiarlo Barbera D'Asti Piemonte	\$11	\$38
Arcangelo Salice Salentino Puglia	\$10	\$35
Poggio le Volpi Roma Limited Edition Lazio	—	\$60
Tornatore Etna Rosso Terre Siciliane	—	\$48
Beni di Batasiolo Barbaresco DOCG Piemonte	—	\$70
La Mailina Gertrude Toscana	\$11	\$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
Paternoster Vulcanico Falanghina Basilicata	—	\$42
Clic Chardonnay Friuli-Venezia Giulia	\$11	\$40
Pighin Sauvignon Blanc Friuli-Venezia Giulia	\$10	\$37
Pighin Pinot Grigio Friuli-Venezia Giulia	\$10	\$35
Antonutti Pinot Grigio Ramato Friuli-Venezia Giulia	—	\$38
Neirano Pitulè Moscato d'Asti Piemonte	—	\$38
Monte Schiavo Verdicchio Le Marche	\$10	\$37
Calatroni Campo Dottore Riesling (Dry) 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
Coste Petrai Prosecco di Treviso Veneto	\$10	\$37
Nino Ardevi Prosecco (Extra Dry) Veneto	—	\$40
Fratelli Berlucchi Franciacorta DOCG Brut 25 N.V. Lombardia	—	\$58

House Cocktails

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

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
Birra Morena Italia	\$5
Stella Artois Belgio	\$5
Columbia Craft Carolinian USA	\$5.50
Steel Hands Juicy Hazy IPA USA	\$5
Athletic Lite Brew (Non-Alcoholic) USA	\$5
Athletic Hazy IPA (Non-Alcoholic) USA	\$5

Bevande

Coke, Diet Coke, Sprite, Lemonade, Fanta, Ginger Ale	\$3
Coffee/Espresso	\$3/\$4

Birra (Draft)

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