



Giorgione Menu

<https://menuweb.menu>

307 Spring St., New York 10012, United States
+12123522269 - <https://www.giorgionenyc.com>



The *menu of Giorgione* from New York includes **165** dishes. On average the **dishes or drinks** on [the menu](#) cost approximately \$16.5. You can view the categories on the menu below.

Giorgione Menu



Non Alcoholic Drinks

WATER

Main Courses

LASAGNA

Side Dishes

ROASTED POTATOES \$8.0

Seafood

BLUE POINT \$2.5

Drinks

SORBET \$9.0

Chicken

BUFFALO CHICKEN

Fish

BRANZINO \$36.0

Carne

COSTOLETTA DI VITELLO ALLA MILANESE \$44.0

Salad

TUNA SALAD \$16.0

Starters

CARCIOFI ALLA GIUDIA \$14.0

Dolce

BRACHETTO \$9.0

Snacks & Side Dishes

MIXED FRIED SEAFOOD \$15.0

Weekly Menu

LASAGNA ALLA BOLOGNESE \$22.0

Penne

PENNE ALLA NORMA \$20.0

Formaggi – Käse

PARMIGIANO REGGIANO \$9.0

Go Antipasti

BUFFALO MOZZARELLA \$16.0

Rumpsteak

STEAK \$35.0

Pizza Ø 26Cm

MACELLAIO \$18.0

Schwarze Tees

EARL GREY \$4.0

Pizza (Klein)

ASPARAGUS \$10.0

Aperitifs

AVERNA AMARO \$9.0

Carne E Pesce

POLLO O VITELLO ALLA MILANESE \$20.0

Giorgione Menu



Alkoholische Geträmk

FERNET BRANCA \$10.0

Brandy

HENNESSEY VS \$16.0

Tea

GREEN TEA \$4.0

House Favorites

POLLO ARROSTITO \$26.0

Gelati

GELATI \$9.0

Raw Bar & Shellfish

LOBSTER COCKTAIL \$20.0

Teas

EGYPTIAN CAMOMILE \$4.0

Raw Bar

LITTLE NECK CLAMS \$1.4

Calvados

BUSNEL VSOP \$12.0

Speyside

GLENFIDDICH 15YR. \$18.0

Coffees & Teas

AMERICAN COFFEE \$4.0

After Dinner Drinks

MILLA GRAPPA CAMOMILE \$14.0

Brandy & Cognac

COURVOISIER XO \$50.0

Cheese

GORGONZOLA DOLCE \$7.0

Cognac & Brandy

LARRESINGLE XO \$23.0

Black Tea

CEYLON ORANGE PEKOE \$4.0

Ports

FONSECA RUBY \$8.0

Black Teas

KEEMUN \$4.0

Oyster Bar

MALPEQUE \$2.5

West Coast

FANNY BAY \$2.4

Stumptown

COLD BREW, ICED COFFEE \$5.0

Oysters On The Half Shell*

KUMAMOTO \$3.0

Giorgione Menu



Speyside Single Malt

GLENLIVET 12YR \$14.0

Highland Single Malt

OBAN 14YR \$22.0

Blended Whiskey

JW BLUE LABE \$65.0

Neapolitan Wood-Fired Pizza Calzones

PROSCIUTTO DI PARMA PIZZA \$20.0

Cognac, Armagnac & Calvados

HENNESSEY XO \$55.0

Pastabar

SPAGHETTI CHITARRA AL
POMODORO \$18.0

Artisanal Cheese

ROBIOLA BOSINA \$9.0

East Coast Oysters (Daily Selection May Vary)

WELLFLEET \$2.5

Portata principale

PIZZA CON MOZZARELLA DI
BUFALA \$22.0

Le Proteine

OCTOPUS \$22.0

Coperto

PERA COTTA \$10.0

Black Tea Blends

ASSAM \$4.0

Digestif/Liquore

J. POLI GRAPPA HONEY \$12.0

12&Amp;Quot; Pizza

NAPOLETANA PIZZA \$19.0

Mannino'S Pizza Classics

MACELLAIO PIZZA \$19.0

Dolce – Sweet & Dessert

MOSCATO D'ASTI \$8.0

Amaro / Digestivo (2 Oz)

BAROLO CHINATO \$19.0

I Bianchi (Bottiglia)

MALVASIA \$16.0

Miscellaneous / Flavorings

RAMAZOTTI AMARO \$8.0

Giorgione Menu



Wood Oven Pizze

BIANCA PRIMAVERA PIZZA \$18.0

Spirits

HINE VSOP \$16.0

REMY MARTIN VSOP \$17.0

Paste E Risotto

PAPPARDELLE CON GUAZZETTO D'ANATRA \$24.0

SPAGHETTI ALLE VONGOLE SABBIAI \$24.0

Contorni

CAVOLETTI DI BRUXELLES \$10.0

SPINACI ALLA ROMANA \$9.0

Oysters

HOOD CANAL \$2.4

SKOOKUM \$2.4

Port

FONESCA 10YR. TAWNY \$10.0

FONESCA 20YR. TAWNY \$15.0

Single Malt Scotch

MACALLAN 12YR \$16.0

MACALLAN 18YR \$50.0

Scotch

BALVENIE 12YR \$17.0

GLENLIVET 18YR \$25.0

Islay

LAPHROAIG 10YR. \$16.0

LAGAVULIN 16YR. \$24.0

Single Malts

GLENMORANGIE 10YR \$16.0

BALVENIE 15YR. \$22.0

Fontana Di Frutti Di Mare

IL GIORGETTO \$65.0

IL GIORGIONE \$110.0

Restaurant Category

ITALIAN

DESSERT

Salads

BEETROOT SALAD \$14.0

CAESAR SALAD

BEET SALAD

Entrées

SHRIMP COCKTAIL \$18.0

CRAB COCKTAIL \$22.0

FRITTATA \$18.0

Primi

GARGANELLI ALLA GENOVESE \$20.0

PAPPARDELLE CON RAGU DI VITELLO E FUNGHI MISTI \$24.0

RISOTTO CON SALSICCIA E VINO ROSSO \$22.0

Giorgione Menu



Secondi

| | |
|---------------------------------------|--------|
| DENTICE ALLA LIVORNESE | \$34.0 |
| BISTECCA DI POLLO/MANZO | \$20.0 |
| HALIBUT ALLA GENOVESE CON Salsa Verde | \$30.0 |

Dolci

| | |
|---|--------|
| CROSTATA ROVESCIATA ALLE MELE | \$10.0 |
| BANANA AL FORNO | \$9.0 |
| CROSTATA ALLA CREMA DI CIOCCOLATO CON PISTACCHI SICILIANI | \$10.0 |

Formaggi

| | |
|-------------------------|-------|
| PECORINO BRINATA FRESCO | \$8.0 |
| FONTINA VAL D'AOSTA | \$9.0 |
| LA TUR | \$9.0 |

Cognac

| | |
|----------------|--------|
| COURVOISIER VS | \$16.0 |
| MARTEL VSOP | \$16.0 |
| DELAMAIN XO | \$25.0 |

Pizze

| | |
|-----------------------------|--------|
| FUNGHI PORCINI E SPECK | \$20.0 |
| NAPOLETANA BIANCA | \$17.0 |
| RICOTTA DI PECORA E SPINACI | \$19.0 |
| POLIPETTI | \$15.0 |

Insalate



| | |
|----------------------------|--------|
| ARUGULA AND PARMESAN SALAD | \$13.0 |
|----------------------------|--------|

| | |
|------------------------------------|--------|
| INSALATA DI CARCIOFINI E FINOCCHIO | \$15.0 |
| INSALATA DI FAVE | \$14.0 |
| INSALATA CON INDIVIA E PERE | \$12.0 |

Coffee



| | |
|-------------|-------|
| ESPRESSO | \$4.0 |
| MACCHIATO | \$4.3 |
| CAPPUCCINO | \$4.8 |
| CAFFÉ LATTE | \$5.0 |

Dessert Wine

| | |
|--|--------|
| VIN SANTO GRIGNANO, CHIANTI RUFINA '03 | \$14.0 |
| VIN SANTO, BARONE RICASOLI, CASTELLO DI BROLIO '05 | \$18.0 |
| MOSCATO PASSITO, BENANTI, IL MUSICO '08 | \$10.0 |
| BEERENAU SLESE, KRACHER '08 | \$14.0 |

Pasta

| | |
|----------------------------------|--------|
| CAVATELLI | \$20.0 |
| RISOTTO CON CAPESANTE E ASPARAGI | \$26.0 |
| ZUCCHINI | \$9.0 |
| LINGUINE WITH CLAMS | \$21.0 |
| RAVIOLI | |

Dessert



| | |
|--------------------|--------|
| PANNA COTTA | |
| TIRAMISU | \$9.0 |
| MISTO DI BISCOTTI | \$9.0 |
| BERRIES | \$10.0 |
| TORTA AL FORMAGGIO | \$10.0 |

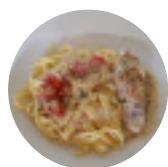
Giorgione Menu



Grappa

| | |
|----------------------|--------|
| BERTACNOLLI GRAPPINO | \$8.0 |
| SARPA DI POLI | \$13.0 |
| TRAMINER DI POLI | \$13.0 |
| UVA VIVA DI POLI | \$16.0 |
| JACOPO POLI MOSCATO | \$22.0 |

Ingredients Used



| | |
|------------|-------|
| MOZZARELLA | |
| CHEESE | |
| PEPPERMINT | \$4.0 |

PORK MEAT
BRUSSELS SPROUTS

These Types Of Dishes Are Being Served

PIZZA
APPETIZER
OYSTERS
PORK CHOP
SALAD
PASTA

Pizza



| | |
|---------------------|--------|
| MARGHERITA PIZZA | \$18.0 |
| FISHERS ISLAND | \$2.5 |
| PIZZA MARGHERITA | \$17.0 |
| BIANCA PRIMAVERA | \$18.0 |
| PIZZA PUGLIESE | \$18.0 |
| CAPRICCIOSA | \$19.0 |
| PROSCIUTTO DI PARMA | \$20.0 |
| ROCHETTA | \$9.0 |

Antipasti



| | |
|--------------------------------|--------|
| AVOCADO CON ACETO BALSAMICO | \$11.0 |
| BURRATA | \$17.0 |
| POLPETTINE ALLA SICILIANA | \$17.0 |
| TONNO CON AVOCADO E RUCOLA | \$22.0 |
| BEEF CARPACCIO | \$17.0 |
| TRE TIPI | \$18.0 |
| BROCCOLI DI RAPE | \$9.0 |
| MANZO AFFETTATO | \$17.0 |

Giorgione

307 Spring St., New York
10012, United States

Opening Hours:

Monday 12:00-15:00 18:00-23:00
Tuesday 12:00-15:00 18:00-23:00
Wednesday 12:00-15:00 18:00-
23:00
Thursday 12:00-15:00 18:00-23:00
Friday 12:00-15:00 18:00-23:00
Saturday 18:00-23:00

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