

## Pizza Party Selections

	12"	14"	16"
	SM	MED	LRG
<b>Frank's Fiasco</b> salami, pepperoni, sausage, mushroom, onion, bell pepper & linguica			
<b>Vegetarian Fantasy</b> onion, zucchini, mushroom, black olive, bell pepper, fresh tomato & artichoke	22.50	27.50	32.50
<b>Johnnie's Favorite</b> pesto, roasted chicken, roasted red bell pepper, artichoke, black olive, bruschetta tomato, ricotta & mozzarella			

### Giorgio's Special

sausage, mushroom, pepperoni, salami			
<b>BBQ Chicken</b> BBQ sauce, chicken, bacon, red onion, tomatoes, fresh cilantro	19.95	23.95	27.95
<b>Santa Margherita</b> - Olive oil, mozzarella, chopped tomatoes, basil & garlic with fontina cheese & oregano			

### New York Style

our own Italian sausage & mushroom

### Retro Hawaiian

ham and pineapple	16.95	19.95	22.95
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### Quattro Formaggio

mozzarella, provolone, gorgonzola and  
fontina A Cheese Lovers' Dream!

### Fresh Sliced Tomato, Garlic & Basil

<b>Mozzarella Cheese</b>	14.00	16.50	18.50
FOR EACH ADDITIONAL TOPPING ADD:	2.00	2.25	2.75

NAMED PIZZAS ARE SPECIALLY PRICED. CHANGING OR COMBINING  
THESE PIZZAS WILL RESULT IN AN ADDITIONAL CHARGE.

Italian	Black	Artichoke	Roasted
Sausage	Olive	Heart	Garlic
Ham	Onion	Fresh Basil	Pesto
Salami	Zucchini	Fresh Garlic	Chicken
Meatball	Pineapple	Fresh Tomato	Ricotta
Linguica	Mushroom	Fresh Spinach	Fontina
Pepperoni	Bell Pepper	Jalapeno	Gorgonzola
	Shrimp	Anchovy	Mozzarella

## Italian Family Banquet

(Available for parties of 12 or more - served "Family Style")

### Antipasto/Insalate

(Dinner Choose Three – Lunch Choose Two)

Any Additional Antipasti/Insalate Item Add 2.95 Per Person

♥Caprese	Sausage Bread	Pepperoni Pizza
♥La Bruschetta	♥Ravioli Campare'	Steamed Clams
♥House Salad	♥Caesar's Fantasy	♥Spinach Salad

### Pasta

(Dinner Choose Two – Lunch Choose One)

Any Additional Pasta Item Add 4.95 Per Person

♥Tortolloni Pomodoro Alfredo	
Mostacioli di Bari	Penne Calabrese
Penne Pollo Alfredo	Penne Salmon Florentine
♥Cheese Ravioli Marinara	Penne Bolognese
♥Penne Pomodori	♥Tortolloni Pesto

### Entree

(Dinner Choose Two – Lunch Choose One)

Any Additional Entrée Item Add 5.95 Per Person

Entrees served with chef's choice of potato or rice & fresh vegetable

Herb Roasted Chicken	Chicken Picatta
♥Eggplant Parmigiana	Baked Salmon
Veal Scaloppini Marsala	Chicken Parmigiana
Veal Picatta	Scampi

### Dessert & Coffee

Tiramisu and Fresh Roasted Coffee For All!

FOR LUNCH BANQUETS 12 OR MORE	
19.95 Per Adult	12.50 Per Child (10 & Under)
FOR DINNER BANQUETS 12 OR MORE	
28.50 Per Adult	14.50 Per Child (10 & Under)
Tax and gratuity NOT included	

## As You Like It Banquet

(Available for parties of 12 or more - Entrees served individually)

At Giorgio's Italian Food & Pizzeria our goal is to give you the type  
of banquet you desire. Create a menu selection for your guest's,  
which is customized just for you! Imagine a "personalized" menu  
welcoming your guests to your birthday, anniversary, baby shower or  
rehearsal dinner specially selected by you, the host!

Pricing varies upon selection of menu offerings.

Please call the restaurant for more information

10/18



"A tradition that never left"

1445 Foxworthy Ave, San Jose

(408) 264-5781

www.GiorgiosItalianFood.com

## LUNCH & DINNER BANQUET SUGGESTIONS

Thank you for choosing  
Giorgio's Italian Food & Pizzeria for your banquet.  
We request your help so we may provide you  
with the finest in service.

### PLEASE

Banquet menu is for groups of 12 or more  
Served In-House Only

\* Limit your selection of entrees and desserts to 3

\* Pre-order 3 days in advance

\* Specify your seating arrangements  
& any special needs.

The prices do not include sales tax and gratuity.

"Family Owned And Operated Since 1956"

## Antipasti/Appetizers

All appetizers serve 2-4 "family style"

<b>Garlic Bread</b> .....	3.95
<b>Garlic Bread with Melted Mozzarella</b> .....	4.95
<b>Sausage Bread</b> Homemade sausage bread .....	8.50
<b>Crab Cakes</b> Grilled, served with a lemon butter sauce.....	10.95
<b>Calamari Fritti</b> .....	12.50
<b>La Bruschetta</b> Toast topped with salsa basilico .	7.95
<b>Giorgio's Italiano Antipasto (serves four)</b> Dry Salami, Capicola, Genoa Salami, fresh Mozzarella, mild provolone, jalapeno jack cheese, fresh basil, and crostini toast .....	18.95

### BBQ Chicken & Ribs Italian Style Family Dinner Served "family style"

Italian Style BBQ Chicken & Baby Back Ribs  
Pepperoni Pizza  
Spaghetti or Penne Bolognese  
Family House Salad  
Fresh Bread Rolls  
Brownies & Coffee

**\$19.95 per person**

Available lunch or dinner - No substitutions

## Desserts

<b>Tiramisu</b> Lady fingers soaked in rum & espresso, layered with mascarpone .....	7.95
<b>Ricotta Cheesecake</b> .....	6.95
<b>Cannoli</b> Crispy fried pastry shell stuffed with sweetened ricotta cheese and chocolate chips .....	5.95
<b>Gelato</b> - Fresh flavor of the day .....	4.95
<b>Vanilla Ice Cream Sundae</b> .....	3.95

## Dinner Choices

Served with fresh baked bread, and hosts' choice of fresh garden or spinach salad and coffee

### Dinner Package "A" 24.50

**Chicken Toscana** - Boneless chicken breast sautéed with garlic, rosemary, onion, mushrooms, fresh tomatoes and Marsala wine, with fontina cheese, served with garlic mashed potatoes & fresh vegetable

**Eggplant Parmigiana** - Fresh eggplant lightly breaded and fried topped with Mozzarella cheese & marinara sauce served with spaghetti al dente and spinach aglio olio

**Veal Parmigiana** - Lightly breaded veal flamed with Marsala wine layered with marinara and mozzarella, served with spaghetti Bolognese & spinach aglio olio

**Mostacioli di Bari** - Delicate pieces of filet mignon & fresh mushrooms simmered in a creamy Gorgonzola brandy sauce, tossed with penne pasta

**Penne Calabrese** - Our family made sweet Italian sausage and fresh mushrooms in a light tomato cream sauce tossed with penne pasta

### Dinner Package "B" 28.50

**Frankie's Steak\*** (served medium)

Marinated New York steak topped with a brandy mushroom demi-glaze served with garlic mashed potatoes and fresh vegetable

**Scampi Griglia** - Jumbo prawns sautéed with garlic, shallots, fresh herbs, green onion and mushrooms in a white wine cream sauce served with rice pilaf and fresh vegetable

**Veal Scaloppini Marsala** - Tender medallions of veal sautéed with garlic, shallots and mushrooms, flamed with Marsala wine served with garlic mashed potatoes and fresh vegetable

**Grilled Maki Mahi** - Fish grilled with a delicate white wine lemon butter caper sauce, served with rice pilaf & fresh vegetable

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

## Lunch Choices

Served with fresh baked bread, and hosts' choice of fresh garden or spinach salad and coffee

### Lunch Package "A" 16.95

**Caesar's Fantasy Chicken Salad**

Traditional Caesar salad with grilled breast of chicken, Gorgonzola cheese, roasted red pepper and walnuts (Served with a cup of soup)

**Penne e Pollo Alfredo**

Penne pasta with tender chicken breast morsels sautéed with mushrooms, garlic and shallots, flamed with white wine in a creamy Alfredo sauce

**"New York Style" Lasagna**

Our own "New York Style" Italian sausage, fresh herbs and ricotta cheese layered with lasagna noodles, meat sauce and mozzarella - oven baked

**Eggplant Parmigiana**

Eggplant lightly breaded, deep fried, and baked en casserole with marinara and mozzarella - served with spaghetti marinara and spinach aglio olio

### Lunch Package "B" 18.95

**Mostacioli di Bari**

Delicate pieces of filet mignon and fresh mushrooms simmered in a delicious creamy Gorgonzola brandy sauce, tossed with penne pasta

**Chicken Parmigiana**

Chicken breast lightly floured, sautéed and flamed with white wine, layered with mozzarella and marinara Served with spaghetti marinara and spinach aglio olio

**Fresh Baked Salmon**

Fresh baked salmon topped with pesto sauce, served with rice and fresh vegetable

**Veal Scaloppini Marsala**

Tender medallions of veal sautéed with garlic, shallots and mushrooms, flamed with Marsala wine served with garlic mashed potatoes and fresh vegetable