

Pizza Party Selections

	12" SM	14" MED	16" Lrg
Frank's Fiasco salami, pepperoni, sausage, mushroom, onion, bell pepper & linguica			
Vegetarian Fantasy onion, zucchini, mushroom, black olive, bell pepper, fresh tomato & artichoke	24.25	29.25	34.25
Johnnie's Favorite pesto, roasted chicken, roasted red bell pepper, artichoke, black olive, bruschetta tomato, ricotta & mozzarella			

Giorgio's Special

sausage, mushroom, pepperoni, salami			
BBQ Chicken BBQ sauce, chicken, bacon, red onion, tomatoes, fresh cilantro	21.25	25.25	29.25
Santa Margherita - Olive oil, mozzarella, chopped tomatoes, basil & garlic with fontina cheese & oregano			

New York Style

our own Italian sausage & mushroom

Retro Hawaiian

ham and pineapple	17.95	20.95	23.95
-------------------	-------	-------	-------

Quattro Formaggio

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

Fresh Sliced Tomato, Garlic & Basil

Mozzarella Cheese	15.50	18.00	20.00
FOR EACH ADDITIONAL TOPPING ADD:	2.25	2.50	3.00

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

Italian Sausage	Black Olive	Artichoke Heart	Roasted 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 In-House Only

(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

22.95 Per Adult 14.50 Per Child (10 & Under)

FOR DINNER BANQUETS 12 OR MORE

32.50 Per Adult 16.50 Per Child (10 & Under)

Tax and gratuity NOT included

As You Like It Banquet

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

7/21



"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"

Garlic Bread	4.25
Garlic Bread with Melted Mozzarella	5.50
Sausage Bread Homemade sausage bread ...	10.95
Crab Cakes Handmade Dungeness crab cakes, grilled and served with a lemon butter sauce	14.95
Calamari Fritti	14.95
La Bruschetta Toast topped with salsa basilico	8.95
Giorgio's Italiano Antipasto Dry Salami, Capicola, Genoa Salami, fresh Mozzarella, mild provolone, jalapeno jack cheese, fresh basil, and crostini toast	16.95

Desserts

Tiramisu Lady fingers soaked in rum & espresso, layered with mascarpone	10.50
Homemade Cheesecake	7.50
Cannoli Crispy fried pastry shell stuffed with sweetened ricotta cheese and chocolate chips	6.95
Gelato - Fresh flavor of the day	5.50
Vanilla Ice Cream Sundae	4.25



Dinner Choices

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

Dinner Package "A" 26.50

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" 30.50

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

Fresh Baked Salmon

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

Frankie's Steak* (Add \$2.00 per person)

Marinated New York steak (served Medium) topped with sautéed mushrooms and served with garlic mashed potatoes and 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" 19.95

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" 22.50

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