



GEORGE
RESTAURANT

À LA CARTE

ESTATE 2022

UOVO

Livornese organic egg cooked mollet, fermented white asparagus, green olives, dried tomatoes, goat cheese and pink grapefruit zabaglione
(C, D, I, L, P)

RICCIOLA

Amberjack of our sea in two different techniques: marinade with bio rise miso, glasswort, citrus gel and pickles of borettane onion
tarte fine with amberjack's ham and Bavarian lovage
(A, C, D, L, M, P)

GAMBERO CARABINEROS

Seared Carabineros king prawn, Irpinia's saffron scented venus clams, chervil oil seasoned snuff peaches and coral sauce
(B, C, F, G, L, P)

RISOTTO

Carnaroli rice creamed with vin jaune from Jura, 24-month Comté cream and morels
(C, G, E, L, P)

LINGUINA

Linguine pasta cooked in extraction of red mullet, acidulous tamarind gel and nori seaweed
(D, L, P)

POMOD'ORO

Spaghettoni di Gagnano Igp with different qualities and textures of our local tomatoes
(D, L, P)

PEZZOGNA

Wild Sea Bream cooked with Binchotan charcoal, green beans seasoned with seaweed pesto, Tosazu and gin vinaigrette and extraction of potato from the plain of Polvica
(A, B, L, M, N, P)

ANIMELLA

Sannio veal sweetbreads cooked in butter, roasted artichokes, Provolone del Monaco DOP cream, parsley and veal jus with Vadouvan
(C, L, N, O, P)

FARAONA (2 people)

Roasted guinea fowl on the bone, lettuce cooked in his chlorophyll, Caiazzane olives, Iblei capers and Marsala sauce
(C, L, P)

A la carte
1 dish € 40
2 dishes € 80
3 dishes € 100
per person excluding drinks



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