



Al and Maryann Giorgio established La Famiglia Giorgio's Ristorante on August 15, 1990, recreating the traditional family style dining atmosphere of Nonna's. Our menu specializes in Roman cooking, with large portions that are unique in size as well as price. We do suggest that if you are a lighter eater, then order an appetizer and have your dinner companion order an entrée, and then you can share.

At La Famiglia, all our customers are family! As part of our family, you deserve the very best, that's why all our food is cooked to order. Please allow the extra time it takes to prepare your meal the old-fashioned way. It is our deepest desire that your experience at La Famiglia Giorgio's would remind you of being at Grandma's house, where you always feel comfortable and have leftovers to take home!

From our family to yours,
Buon Appetito & Grazie!

The Giorgio Family



durum

/'djʊərəm/ (Noun)

1. a kind of hard wheat grown in arid regions, having bearded ears and yielding flour that is used to make flour.

For years people have been telling us how good our pasta tastes. Well it got to our heads. We have now officially started our own homemade pasta line.

Pasta has been being made for hundreds if not thousands of years. Ever hear of the saying "if it ain't broke don't fix it"? Well somewhere along the way some very "smart" people decided to try. Before there was such thing as pesticides and chemical processes, pasta was made simply. Simply using good flour, good eggs and water, pasta was born. We are not trying to reinvent the process, we are just making pasta the way it was meant to be made; with natural ingredients so we can offer a naturally good product.

If it's not organic, it's not authentic. and if it's not authentic, then it's not durum artisan fresh pasta.

We only use 100% American-made, USDA certified organic semolina and durum flours in our pasta, which is sourced from North Dakota. All of our pasta doughs have some combination of the following three ingredients: organic flour, organic eggs, and filtered water. *That's it!*

You can substitute one of our organic specialty pasta in any of our dishes for an additional \$3. (*Unless otherwise noted*)

*Try
Our
100%
Organic
Fresh
pasta*

- Angel Hair**
- Fettuccini**
- Cheese Ravioli**
- Potato Gnocchi**
- Cavatelli**
- Pappardelle**
- Tortellini**
- Tri-Color Tortellini**
- Fusilli**
- Wheat Fusilli**
- Manicotti (\$5)**
- Spinach Ravioli (\$4)**
- Lobster Ravioli (\$8)**
- Pumpkin Ravioli (\$5)**

You may also buy these frozen by the pound

*Please visit our Pasta Shop
@
437 Eastern Ave
Lynn, MA
durumpasta.com*

*Gluten-Free
Options*

Just about any dish can be made gluten free. Ask your server for more details

You can add to any one of your dishes for an additional \$ 3.00

- Fresh Gemelli**
- Fresh Penne**
- Fresh Rigatoni**
- Spaghetti**

We also offer:
Gluten-Free Pizza
Gluten-Free Desserts
Gluten-Free Beer

*Over 100
Gluten-Free
Dishes
Largest
selection in the
North End*

APPETIZERS

SALADS

Family Antipasto

prosciutto, salami, provolone, eggplant, roasted peppers, marinated mushrooms and artichokes, green and red leaf lettuce. 21.99

Walnut and Gorgonzola

green and red leaf lettuce, baby spinach, gorgonzola cheese, candied walnuts and onions with homemade balsamic dressing. 15.99

La Famiglia

chunks of provolone cheese, roasted peppers, tomatoes, olives, green and red leaf lettuce. 19.99

Caprese

fresh burrata mozzarella, tomato slices, fresh basil, EVOO, balsamic. 15.99

Chicken Caesar Salad

green and red leaf lettuce, crispy croutons, romano cheese, caesar dressing, grilled chicken. 11.99 substitute shrimp add 4.00

FISH

Zuppa di Clams

off the boat littleneck clams sautéed in your choice of: marinara, fra diavolo, or garlic and oil sauces 18.99

Zuppa di Mussels

prince edward island mussels sautéed in your choice of: marinara, fra diavolo, or garlic and oil sauces. 16.99

The Foundation

lighted breaded calamari fried and then tossed in a savory buffalo sauce served with blue cheese for dipping. 19.99

Shrimp Gran Gala

black tiger shrimp sautéed with gran gala orange liqueur garnished with orange. sweet and succulent. 18.99

Shrimp Cocktail

chilled black tiger shrimp served with cocktail sauce. 13.99

Scallop Isabella

grilled scallops, shallots, alfredo anisette sauce served over a bed of baby spinach and glazed with balsamic. 20.99

STAPLES

Fried Calamari

lightly breaded calamari seasoned to perfection with a side of marinara. 18.99 spicy vinegar peppers add 1.00

Fried Ravioli

ricotta stuffed ravioli, breaded, seasoned and fried, served with marinara 13.99

Stuffed Mushrooms

four mushroom caps stuffed with our signature mushroom breadcrumb stuffing. 12.99

Pumpkin Ravioli

homemade ravioli stuffed with pumpkin & cinnamon sautéed with mushrooms in sweet creamy marsala sauce. 18.99

Eggplant Parmigiana

skinned, sliced, breaded and baked with gooey mozzarella and romano cheese topped with homemade marinara. 19.99

Stuffed Eggplant

four pieces of breaded eggplant delicately rolled with a delectable three-cheese stuffing. 20.99

Mozzarella ½ Moons

mozzarella cheese breaded, fried served with marinara.. 12.99

Lobster Ravioli

homemade ricotta ravioli stuffed with fresh lobster tossed in a pink vodka sauce. 19.99

PANE

gluten free bread available

Warm Goat Cheese Dip

goat cheese melted to perfection in a spicy marinara sauce served with garlic bread for dipping. 16.99

Shrimp Panzarella

shrimp sautéed in garlic, EVOO, and fresh tomatoes served over our homemade garlic bread. 19.99

Garlic Bread

homemade bread brushed with garlic puree served hot from the oven. 6.99

Add mozzarella cheese 2.00

Bruschetta

an original blend of diced tomatoes, red onions, capers, served on toasted garlic bread 10.99

Crostini

Burrata, prosciutto, tomato, balsamic glaze on toasted bread points. 17.99

ALBY'S ARANCINI

ask your server for our homemade rice balls of the day. 13.99

SOUPS

Pasta Fagioli

a tomato based soup with pancetta, cannellini beans loaded with pasta. "pasta and beans". crock 6.99

Soup of the Day

the chef's selection for the day, ask your server for details. Crock 6.99

SIDES

Garden Salad 5.99

Caesar Salad 6.99

Meatballs 6.00 for 2

Italian Sausage 6.00 for 2

Hot Sausage 6.00 for 2

Sauteed Spinach 6.99

Sauteed Broccoli 6.99

Broccoli Rabe 6.99

Mixed Veggies 6.99

French Fries 3.99

Mashed Potatoes 4.99

SAUCES

All of the following entrees served with your choice of penne or linguine, but for an additional \$3.00 you can enjoy one of our fresh homemade pastas:

Angel Hair, Fettuccine, Ravioli, Gnocchi, Tortellini, Tri-Color Tortellini, Fusilli, Wheat Fusilli, Cavatelli or Rigatoni

Add Meatballs or Sausage for 6.00

Gluten-Free Pasta Available

Marinara

san marzano tomatoes sauteed with garlic and onions, a classic tomato sauce. 20.99

Garlic & Oil

sauteed EVOO and garlic with a splash of white wine. 20.99

Pesto Alfredo

creamy alfredo mixed with our pesto sauce. 23.99

Marsala

sauteed butter and mushrooms with a sweet marsala wine reduction. 23.99

Primavera

peas, zucchini, and broccoli in your choice of: alfredo, marinara, or garlic & oil. 23.99

Vegetarian

EVOO, garlic, mushrooms, onions, peppers, fried eggplant, marinara sauce 23.99

Marianna

diced tomatoes, black olives, broccoli, artichoke hearts in white wine chicken broth sauce. 23.99

Pesto

classic sauce made from fresh basil, garlic, romano cheese and olive oil. 23.99

Alfredo

sauteed butter and cream with romano cheese. 23.99

Fresh Tomato

EVOO, garlic and fresh garden tomatoes with a splash of wine. 23.99

Matriciana

sauteed hot italian peppers, prosciutto, red onions in a spicy marinara sauce. 23.99

Eggplant

sauteed garlic, EVOO, breaded eggplant, splash of white wine in a marinara sauce. 23.99

Sorrento

roasted peppers, onions, spinach, cannellini beans in a white wine sauce. 23.99

Calabrese

ground sausage sauteed with hot italian peppers in a spicy marinara sauce. 23.99

Bolognese

ground beef, veal & pork simmered for hours in red wine & cream, san marzano tomato sauce 23.99

Pink Vodka Sauce

creamy alfredo vodka sauce mixed with our homemade marinara sauce. 23.99

Puttanesca

sauteed anchovies, garlic, olive oil, capers, onions, & olives in a spicy marinara sauce. 23.99

Pizzaiola

sauteed EVOO, garlic, italian peppers & mushrooms added to a spicy marinara sauce. 23.99

Carbonara

pancetta, red onions, an egg, in butter, heavy cream and romano cheese sauce. 23.99

Cacciatore

mildly spicy marinara sauce with onions, bell peppers, and mushrooms. 23.99

Fra Diavolo

hot italian peppers, red onions, garlic, EVOO, added to make a spicy marinara sauce. 20.99

CLASSICS

Lasagna

lasagna of the day. Ask your server for details. 23.99

Stuffed Eggplant Rollatini

rolled breaded eggplant stuffed with mozzarella, ricotta and romano cheese topped with marinara. 23.99

Fettuccine Alfredo

our classic cream sauce tossed with fettuccine cooked to perfection. 23.99

Little Al's Favorite

chicken cutlet, broccoli tossed in a pink vodka sauce with homemade gnocchi. 27.99

Big Al's Arrabbiata

cut up chunks of chicken in a spicy marinara sauce with onions and tossed with rigatoni. 27.99

Maryann's Favorite

two homemade meatballs on top of your favorite pasta and marinara sauce. 21.99

Eggplant Parmigiana

breaded eggplant layered with romano and mozzarella cheese and topped with marinara sauce served with your choice of pasta. 23.99

La Famiglia Special

chicken and veal sauteed with onions, mushrooms in an Pesto-Alfredo sauce served over tri-color tortellini. 29.99

Spicy Sausage Antonio

sausage, prosciutto, onions, spinach in spicy garlic and oil sauce over homemade fusilli 23.99

Bolognese Manicotti

homemade ricotta manicotti smothered in our savory bolognese sauce. 25.99

To enable us to continue to have great portions, price, and quality we must impose the following minimum: **One Entrée or Appetizer per person.**

If the minimum is not met a 7.50 charge will be applied per dish under minimum.

CARNE

All of the following entrees served with your choice of penne or linguine, but for an additional \$3.00 you can enjoy one of our fresh homemade pastas:

Angel Hair, Fettuccine, Ravioli, Gnocchi, Tortellini, Tri-Color Tortellini, Fusilli, Wheat Fusilli, Cavatelli or Rigatoni

Chicken Milanese

lightly breaded fried cutlet, your choice of sauteed spinach, french fries, or pasta marinara. 18.99

Chicken Parm Combo

chicken & eggplant lightly breaded and fried, melted mozzarella and marinara sauce. 26.99

Chicken Marianna

chicken, fresh tomatoes, artichoke hearts, black olives, broccoli, butter white wine and chicken stock sauce. 23.99

Chicken Cacciatore

chicken, onions, mushrooms, bell peppers, italian hot peppers, mildly spicy marinara sauce. 23.99

Chicken Saltimbocca

chicken, mushrooms, prosciutto, mozzarella, butter wine sage sauce. 26.99

Chicken and Broccoli

chicken, broccoli in your choice of alfredo, garlic & oil, pesto alfredo or marinara sauce. 23.99

Chicken Sorrento

chicken, onions, roasted peppers, cannellini beans, spinach, butter and wine sauce. 25.99

Chicken Romano

chicken, broccoli, romano cheese, garlic and oil sauce 25.99

Chicken Parmigiana

lightly breaded fried cutlet, melted mozzarella, topped with marinara sauce. 23.99

Chicken Florentine

chicken cutlet, spinach and tomato, covered with mozzarella and marinara. 25.99

Chicken Marsala

mushrooms and chicken sauteed in sweet butter marsala sauce. 23.99

Chicken Pizzaiola

chicken and mushrooms sauteed in EVOO and garlic with hot italian peppers in spicy marinara sauce. 23.99

Chicken Piccata

chicken, capers, butter white wine lemon sauce topped with fresh sliced lemons. 23.99

Chicken Primavera

chicken, peas, zucchini and broccoli in your choice of alfredo, garlic & oil, pesto alfredo or marinara sauce. 25.99

Chicken Margherita

chicken dipped in egg, tomatoes, lemons, butter and wine sauce. 25.99

Chicken Busciola

chicken, pancetta, mushroom and peas, creamy alfredo sauce. 25.99

Veal Parmigiana

lightly breaded fried cutlet, melted mozzarella, topped with marinara sauce 25.99

Veal Milanese

lightly breaded fried cutlet, your choice of sauteed spinach, french fries, or pasta marinara. 23.99

Veal Parmigiana Combo

veal & eggplant lightly breaded and fried, melted mozzarella and marinara sauce. 27.99

Veal Florentine

veal cutlet, spinach and tomato, covered with mozzarella and marinara. 27.99

Veal Marsala

mushrooms and veal sauteed in a sweet butter marsala sauce. 25.99

Veal Saltimbocca

veal, mushrooms, prosciutto, mozzarella, butter wine sage sauce. 27.99

Veal Piccata

veal, capers, butter white wine lemon sauce topped with fresh sliced fresh lemons. 25.99

Veal Margherita

veal dipped in egg, tomatoes, lemons, butter and wine sauce. 27.99

Steak Pizzaiola *

sirloin steak and mushrooms sauteed in EVOO and garlic with hot italian peppers in a spicy marinara sauce. 29.99

Steak Cacciatore *

sirloin steak, mushrooms, onions, bell peppers, and italian hot peppers in a mildly spicy marinara sauce. 29.99

GRILL

Hamburger* *mouthwatering, grass fed 8 oz all beef patty.* 12.99

Cheeseburger* *8oz grass fed, all beef patty, melted white american.* 13.99

Grilled Chicken* *grilled chicken medallions, garlic/oil marinade* 17.99

All above served with choice of the following : fries, garden salad, pasta marinara, or sauteed veggies

* Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness
Before placing your order, please inform server of any allergies your party may have

FISH

Most of the following entrees served with your choice of penne or linguine, but for an additional \$3.00 you can enjoy one of our fresh homemade pastas:

Angel Hair, Fettuccine, Ravioli, Gnocchi, Tortellini, Tri-Color Tortellini, Fusilli, Wheat Fusilli, Rigatoni, or Cavatelli.

Shrimp & Broccoli

black tiger shrimp, broccoli in your choice of alfredo, garlic & oil, marinara, fresh tomato or fra diavolo sauce. 25.99

Shrimp Puttanesca

shrimp, capers, red onions, anchovies, olives sauteed in EVOO and garlic then added to spicy marinara sauce. 25.99

Scallop Giorgio

sea scallops, pancetta, peppers, black olives, butter garlic wine sauce with romano cheese, fresh angel hair pasta. 31.99

Littleneck Clams

littleneck clams in your choice of garlic & oil, marinara, fresh tomato or fra diavolo sauce. 25.99

P.E.I. Mussels

PEI mussels in your choice of garlic & oil, marinara, fresh tomato or fra diavolo sauce. 23.99

Shrimp

black tiger shrimp in your choice of garlic & oil, marinara, fresh tomato or fra diavolo sauce. 25.99

Sauteed Calamari

fresh tender squid in your choice of garlic & oil, marinara, fresh tomato or fra diavolo sauce. 25.99

Frutti Di Mare

clams, mussels, and calamari in your choice of garlic & oil, marinara, fresh tomato or fra diavolo sauce. 31.99

Lobster and Shrimp

lobster ravioli, black tiger shrimp, pink vodka sauce. 31.99

Pan Seared Scallops

pan seared sea scallop, mashed potatoes, sauteed spinach. 27.99

Haddock Margherita

egg dipped haddock, tomato, lemon, butter white wine sauce, fresh fettuccine. 31.99

Baked Haddock

14oz piece of haddock, romano cheese-breadcrumb topping, mashed potatoes, side of vegetables 31.99

Shrimp and Scallops

shrimp, scallops, asparagus, tomatoes, broccoli, zucchini, and peas sauteed in garlic butter wine sauce 31.99

Giuseppe's Special

black tiger shrimp, sea scallops spinach, alfredo sauce tossed over homemade tri-color tortellini 31.99

Bambino

clams, mussels, calamari, shrimp, scallops, haddock in your choice of garlic & oil, marinara, fresh tomato or fra diavolo sauce. 34.99

PIZZA

Before La Famiglia Giorgio's, there was our famous Giorgio's Pizzeria. Try one of our 12" pizzas.

GLUTEN FREE PIZZA AVAILABLE

Buffalo Chicken

breaded chicken in buffalo sauce, red onions, crumbled blue cheese, side of blue cheese dressing. 21.99

Margherita

an italian staple! marinara, fresh mozzarella, and basil. so simple, so delicious. 19.99

Big Fig

prosciutto, burrata mozzarella, fig jam, shallots, arugula 21.99

Chicken Ceasar

garlic and cheese baked pizza topped with fresh chicken ceasar salad. 19.99

Pesto, Goat, Arugula

goat cheese, tomato, arugula, mozzarella, pesto base. 19.99

Abbondanza

meat sauce pizza, prosciutto, italian sausage, pepperoni, and hot banana peppers. 23.99

Shrimp Scampi

shrimp, spinach tossed in garlic and EVOO, white pizza, two cheese blend. 23.99

Giardino

fresh tomato, broccoli, spinach, onions, peppers, marinara sauce, two cheese blend. 19.99

Old World Sicilian

Dough rubbed with EVOO, marinara, oregano, romano cheese. 19.99 (anchovies \$2)

Spinach and Garlic

spinach tossed in garlic and drizzled with EVOO, white pizza, two cheese blend. 21.99

Meatball Ricotta

sliced meatball and seasoned ricotta topped with mozzarella 21.99

S.V.P.O

ground italian sausage mixed with sweet vinegar peppers and white onions. 21.99

Cheese Pizza

homemade dough, topped with fresh sauce sprinkled with romano cheese and mozzarella. 19.99

toppings (each): 1.5

pepperoni
mushrooms
peppers
onion
red onion
black olives
green olives

banana peppers
tomato
broccoli (2)
spinach (2)
roasted peppers (2)
vinegar peppers (2)
capers

meatballs (2)
sausage (2)
hot sausage (2)
chicken (4)
prosciutto (3)
salami (2)
meat sauce

shrimp (5)
scallops (6)
anchovies (2)
fresh mozzarella
blue cheese (2)
goat cheese (2)

CHALLENGES

This is one big plate! If one person can finish this plate by themselves we will give you a t-shirt that says, "I ate the plate!"

We know many have tried, however only few have succeeded. Will you be the next to take on the La Famiglia Giorgio's Challenge?

Lasagna Challenge

about 6 pounds of the lasagna of the day. Ask your server for details! 59.99

Meatballs and Sausage Challenge

almost three pounds of pasta with eight meatballs and six sausage. 59.99

Chicken Parmigiana Challenge

almost three pounds of pasta and six chicken cutlets. 59.99

Lil Al's Challenge

three pounds of homemade gnocchi, 4 cut up chicken cutlets, broccoli in a pink vodka sauce. 59.99

MISTO DI PESCE

haddock, clams, mussels, calamari and shrimp sautéed in your choice of sauce: fresh tomato, marinara, garlic & oil, or fra diavolo sauce with well over two pounds of penne or linguine. 69.99

Our Signature Dish

AFTER WORK

Monday Thru Thursday 3:00-6:00 pm

Three course dinner with a glass of wine:
Glass of Montepulciano or Pinot Grigio

Garden Salad

Choice of following entrées:

Fresh Tomato Angel Hair

Gnocchi Bolognese

Vegetarian Sauce with Penne

Linguini & Meatballs

Chicken Parmigiana with Linguine or Penne

Chicken Broccoli and Penne (choice of sauce)

Linguine and Mussels (choice of sauce)

Mini Cannoli

\$30 per person

DRINKS

32oz Fountain Drinks

Coke

Diet Coke

Sprite

Ginger Ale

Club Soda

Unsweetened Iced Tea

Lemonade

Iced Tea

2.99

Classic Old Fashioned Bottled Soda

IBC Root Beer 1.99

Coca-Cola 1.99

Roy Rogers 2.99

Shirley Temple 2.99

Milk 2.00

Chocolate Milk 2.99

Juices 2.99

OJ, Cranberry, Pineapple, Apple

San Pellegrino Med 3.99

San Pellegrino Lg 5.99

Panne Flat 3.99

Coffee 2.99

Tea 2.99

Hot Chocolate 2.99

Espresso 2.99 DBL 3.99

Cappuccino 5.99

CATERING

Full Service Catering on Premises for over 100 people.

Flexible packages and great pricing. We do bachelor, bachelorette, rehearsal dinners, office functions, Christmas parties, baptisms, any event we cater to.

Also we sell party platters for pick-up or delivery. Buffet service also available for off-site deliveries.

Remember us for you next family party or office function

Visit our website at **lafamigliagiorgios.com**

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Fax: 781-289-7402

CONTACT

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20% gratuity added to parties of 8 or more
20% discount on most entrees for College Students & Teachers with ID as well as Active Military Personnel with ID (excludes soups, salads, appetizers, pizza, and any challenges)

we accept all major credit cards