



GEORGE
RESTAURANT

À LA CARTE

PRIMAVERA 2023

RICCIOLA

Amberjack from our sea in two different techniques:
Marinade with organic rice miso, umibudo,
gel of citrus fruits and sweet and sour Boretana chives,
Tarte fine with amberjack ham and lovage Bavarian cream
(A, C, D, L, M, P)

CARPACCIO

Italian-style beef carpaccio of Picanha from the Marchigiana del
Sannio breed
(C, E, G, L, M, P)

TUBETTI

Tubetti pasta creamed with mantis shrimp cream, fermented
yuzu peel, tamarind and nori seaweed
(B, D, F, G, L, P)

POMOD'ORO

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

MORONE

Morone fish cooked in Binchotan charcoal, green beans seasoned
with sesame oil and ponzu, watercress cream and vegetable
sauce
(A, D, L, M, N, OP)

ANIMELLA

Butter cooked Sannio veal sweetbreads, morel mushrooms in
Jura vin jaune and Comté 24 months AOC
(C, L, P)

MAIALE

Cinturello Orvietano pork from the Urbevetus company with
cooked and raw agretti, beurre blanc with chives, laurel extract
and radish pickles
(C, L, P)

A la carte
1 dish € 70
2 dishes € 90
3 dishes € 135
per person excluding
drinks



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