

Georgie D's Restaurant & Piano Lounge
125 Main Street Stoneham MA 781-481-9300

APPETIZERS

Bruschetta

Toasted bread with tomatoes, olives, capers, fresh basil and italian seasonings topped with buffalo mozzarella cheese. 8

Wild Mushrooms

Assorted wild mushrooms in a zesty cream sauce served in puffed pastry. 10

Shrimp & Eggplant

Lightly crusted eggplant served with spicy shrimp in a light red sauce. 11

Clam Casino

Fresh baked clams with a special crumb, topped with bacon. 10

Fried Smelts

Boneless breaded smelts served with raisins, pine nuts and onions marinated in olive oil and balsamic. Served chilled. 8

Eggplant Rotini

Lightly battered eggplant with three cheeses served with tomato basil sauce. 9

Little Neck Clams

Sauteed clams in a Fra diavolo sauce. 11

Shrimp Georgie D's

Sauteed shrimp in a Marsala sauce with mushrooms served with toast points. 10

Calamari Manhattan

Fried calamari tossed with peppers, onions, fresh tomatoes and a touch of seasonings. 9

Farmer Sausage

Grilled sausage served over sundried tomato polenta with chilled roasted pepper salad topped with gorgonzola cream sauce. 10

Roman Artichokes

Marinated, stem artichokes with prosciutto and buffalo mozzarella cheese and a balsamic reduction drizzle. 10

Fried Mozzarella Chips

Fresh sliced Mozzarella dipped in bread crumbs and served with tomato sauce. 9

HOMEMADE SOUPS

Minestrone Soup

Zucchini, squash, tomatoes, onion, celery, carrots, white cannellini beans and orzo pasta. Cup 4 / Bowl 6

Corn Chowder

Smooth and creamy, yellow corn with a hint of spice, garnished with kettle popcorn. Cup 5 / Bowl 7

SALADS

Caesar Salad

Romaine hearts mixed with our homemade dressing topped with seasoned croutons and shaved Romano cheese and crumbled hard boiled eggs. 8
Add anchovies 1

House Salad

Mixed greens, fresh tomatoes, cucumber, pepperoncini, olives and croutons in our famous house dressing. 6

Insalate Caprese

(Georgie D's Style)
Fresh tomatoes and buffalo mozzarella cheese served with prosciutto topped with olive oil and a balsamic reduction. 10

Yellow Fin Tuna Cappaccio

This sliced yellow fin tuna served over julienne romaine hearts topped with lemon vinaigrette. Market Price

Pear Salad

Poached honey glazed pears served with pecans and goat cheese. 11

Shrimp & Veggie Salad

Cooked and chilled large shrimp tossed with marinated grilled vegetables topped with avocados. 11

Melon & Prosciutto Salad

Sweet Cantaloupe and honeydew melon served with thin slices of prosciutto. 10

PASTA

Shrimp & Arugula

Sauteed shrimp with chili peppers and garlic in butter and olive oil tossed with Arugula and your choice of pasta. 19

Parmigana

Breaded haddock, veal or chicken topped with tomato sauce and mozzarella cheese served with your choice of pasta.
Haddock/chicken 17 \ Veal 18

Haddock Pomodoro

Pan seared haddock with fresh plum tomato sauce tossed with linguini pasta. 18

Fettuchini Broccoli Alfredo

Creamy Alfredo sauce with sauteed broccoli tossed with fettuchini pasta. 15
Add chicken 17 Shrimp 19

Dante's Inferno

Sauteed Shrimp in a spicy tomato cream sauce served over fettuccini pasta. 19

Clams & Linguini

Sauteed clams in a white wine garlic sauce tossed with diced fresh tomatoes served over linguini. 17

Tortellini Blanco

Homemade tortellini with peas and prosciutto in Alfredo sauce. 16

Scallop Ann

Pan seared scallops tossed with sun dried tomatoes and raves in a garlic white wine sauce 18

Seafood Patricia

Sauteed clams, mussels, shrimp, scallops, calamari, and haddock in a red spicy sauce served over your choice of pasta. 25

Champagne Ravioli

Homemade 3 cheese ravioli in champagne, sage butter sauce. 15

Meat Lasagna

Pasta sheet with ground sirloin, pork served with bechamel sauce. 15

Vegetable Lasagna

Pasta layered with grilled zucchini, squash, onions eggplant, roasted peppers, spinach, cheese and tomato sauce. 16

Cacciatore

Peppers, onions and mushrooms in a red sauce. Chicken 16
Veal 17 or Shrimp 18

Calamari Livonaise

Sauteed calamari with anchovies, onion, fresh tomato garlic, basil, capers and olives served over your choice of pasta. 18

*ENTREES***Paulie's Marsala**

Chicken or Veal in a sweet Marsala sauce with mushrooms and prosciutto.
Chicken 17, Veal 19

Shrimp Risotto

Sauteed shrimp in a creamy risotto with a spicy red sauce. 18

Chicken Assunta

Stuffed chicken with spinach, mushrooms and cheese baked with a scallion lemon sauce. 18

Filet Cimmiro

Filet Mignon grilled and served with a demi-glaze sauce topped with cremfresh and drizzled with basil oil. 25

Pan Seared Haddock

Served over mixed greens with a citrus vinaigrette and sauteed asparagus. 18

Saltimbocca

Chicken or Veal served with prosciutto and fresh sage in a demi-glaze sauce.
Chicken 17, Veal 20

Steak Paladino

Grilled sirloin (14 oz) topped with a creamy Gorgonzola sauce. 21

Stuffed Haddock

Haddock stuffed with a seafood stuffing served with saffron lemon cream sauce. 18

The Lombardo

Chicken or Veal lightly egg battered with artichokes, wild mushrooms in a lemon garlic sauce. Chicken 18, Veal 21

House Pork Chop

Grilled pork with sweet red and green peppers and sliced potato in a Marsala sauce. 17

Chicken Gianna

Sauteed chicken with sun dried tomato and artichokes topped with garlic sauce. 17

All Entrees are served with your choice of two:

Garlic mashed potatoes, sauteed mixed vegetable, soup, asparagus with herb butter, roasted potatoes, pasta of choice, house salad or garlic fries. We now serve wheat pasta \$2 extra

ADDITIONAL SIDES:

Sauteed raves 5
Sauteed broccoli 4
Sauteed wild mushrooms 4
Chilled raves and arugula 6
Cream spinach 6

Welcome to the end of the menu...if after all this you still have not found your hearts desire...
Georgie D will be happy to create a special dish just for you... please ask your server.

CHILDREN'S MENU

Pasta.....7
Pasta & 1 meatball7
Chicken fingers.....7
Macaroni & Cheese.....7

Here at Georgie D's we are proud of the food we prepare. Everything we use is of the highest quality and our dishes are made fresh to order. To assure quality, freshness and above all great taste, please allow us time to prepare your meal.

Any consumption of undercooked meat, poultry, eggs or seafood greatly increases your risk of food borne illness, especially with certain medical conditions.

Please alert your sever if you have food allergies as some of our dishes contain nuts.