



pizzeria ~ wine bar

2406 Devine Street, Columbia, SC • 29205 803-521-5063 • ilgiorgione.com



Antipasti e Zuppa

Salumi e Formaggi	\$16
Freshly sliced Italian cold cuts and cheeses	
Verdure Grigliate	\$8
Grilled Seasonal Vegetables	
Spinaci	\$8
Sautéed Spinach with Garlic and Extra Virgin Olive Oil	
Bruschetta del Giorno	\$6
Zuppa del Giorno	\$5



Pizza

Margherita	\$9
San Marzano Tomatoes, Mozzarella, Fresh Basil	
Genovese	\$10
Basil Pesto, Mozzarella, Pecorino Romano	
Romana	\$10
San Marzano Tomatoes, Pecorino Romano, Anchovies, Capers, Oregano	
Siciliana	\$10
Extra Virgin Olive Oil, Mozzarella, Roasted Tomatoes, Sea Salt, Oregano	
Calabrese 🌶️	\$10
San Marzano Tomatoes, Mozzarella, Spicy Salame	
Toscana	\$10
Extra Virgin Olive Oil, Mozzarella, Sausage, Rapini	
Emiliana	\$10
Extra Virgin Olive Oil, Parma Ham, Shaved Parmigiano, Balsamic Drizzle	
La Bianca (Quattro Formaggi)	\$10
Ricotta, Mozzarella, Pecorino Romano, Shaved Parmigiano, Extra Virgin Olive Oil	
Quattro Stagioni	\$10
San Marzano Tomatoes, Mozzarella, Fresh Mushrooms, Olives, Artichoke Hearts, Parma Ham, centered with an Egg	
Valtellina	\$11
Extra Virgin Olive Oil, Mozzarella, Roasted Tomatoes, Prosciutto, Arugula, Shaved Grana Padano	



Insalata

Caprese	\$8
House-made Mozzarella, Fresh Tomatoes, Fresh Basil, Balsamic Glaze, Extra Virgin Olive Oil	
Praianese	\$8
Rocket Arugula, Fresh Tomatoes, House-made Mozzarella, Tonno (Tuna), Extra Virgin Olive Oil, Fresh Lemon	
Cesare Classica	\$7
Romaine Lettuce, House-made Dressing and Croutons, Shaved Parmigiano	
Giorgione	\$7
Romaine Lettuce, Rocket Arugula, Raisins, Pecans, Gorgonzola, Extra Virgin Olive Oil, Balsamic Vinegar	



Pasta

Spaghetti Aglio Olio e Rapini	\$11
Garlic, Extra Virgin Olive Oil, Broccoli Rabe, Seasoned Bread Crumbs	
Spaghetti Sciuè Sciuè	\$11
Garlic, Extra Virgin Olive Oil, Roasted Tomatoes, Oregano, Fresh Basil	
Spaghetti alla Carbonara	\$13
Butter, Egg, Local Bacon, Pecorino Romano, Black Pepper	
Rigatoni Cacio e Pepe	\$13
Butter, Pecorino Romano, Black Pepper	
Rigatoni all’Amatriciana 🌶️	\$13
House-made Marinara, Local Bacon, Crushed Red Pepper, Pecorino Romano	
Rigatoni al Dorato 🌶️	\$13
Creamy Bolognese Tomato and Meat Sauce, Sea Salt, Crushed Red Pepper	
Tortelloni alla Stefania	\$13
Cheese Filled Pasta with a San Marzano Tomato and Butter Sauce	
Tortelloni alla Panna	\$13
Meat Filled Pasta in a Reduced Cream Sauce, Fresh Nutmeg	
Tagliatelle al Ragù	\$13
Egg Pasta with Bolognese Meat Sauce	

Welcome to il Giorgione Pizzeria
and Wine Bar!

Thank you for choosing to dine with us. My love for Italy and all things Italian began as a young boy growing up in the home of my grandparents in Hoboken, New Jersey. Their Italian heritage and traditions were an integral and important part of my childhood. As I grew, so did my interest and passion for Italy. During my college years at the University of South Carolina, I studied Italian language, history, literature and film, and spent a summer abroad in Urbino, Italy. Since that time I have traveled extensively through the different regions of Italy. I have learned that each region is very unique, from the people and culture, to the weather and landscape, to the amazing food and wine. My wife Monica and I are devoted to making your dining experience at il Giorgione as enjoyable and authentic as some of our favorite places in Italy! Eat at Gio's and enjoy the sights, sounds, and tastes of Italy with us – Buon Appetito!

GEORGE (GIORGIONE) KESSLER



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Vino

Red	Glass	Bottle
Torre Migliori Montepulciano D’Abruzzo Abruzzo	\$11	\$38
Notte Rossa Lambrusco Emilia Romagna	\$6	\$22
Carletto Ricco Rosso Le Marche	\$6	\$22
Calatroni Crested Porcupine Pinot Noir Lombardia	\$9	\$33
Di Majo Norante Sangiovese Molise	\$8	\$27
Barolo Bisu' Piemonte	—	\$68
Michele Chiarlo Barbera D'Asti Piemonte	\$9	\$33
Arcangelo Salice Salentino Puglia	\$9	\$33
Terani Frappato Sicilia	\$9	\$33
Silvio Nardo Brunello di Montalcino Toscana	—	\$75
Castello di Gabbiano Chianti Classico Riserva Toscana	—	\$50
La Maialina Gertrude Toscana	\$10	\$35
Opera Chianti Rigoletto Toscana	\$8	\$27
Villa Loren Amarone della Valpolicella Veneto	—	\$65
Tinazzi Corvina di Verona Veneto	\$11	\$38

White	Glass	Bottle
Gradis' Ciutta Chardonnay Friuli-Venezia Giulia	\$11	\$38
Pighin Sauvignon Blanc Friuli-Venezia Giulia	\$10	\$35
Pighin Pinot Grigio Friuli-Venezia Giulia	\$9	\$33
Falesco Est Est Est Lazio	\$6	\$22
Monte Schiavo Verdicchio Le Marche	\$10	\$35
Calatroni Gat Reisling Lombardia	\$9	\$33
Ca'Montebello Pinot Nero Bianco Lombardia	\$10	\$35
Masera Gavi Piemonte	\$9	\$33

Rosé & Prosecco	Glass	Bottle
Collevento 921 Rosato Friuli-Venezia Giulia	\$9	\$33
Desiderio JEIO Sparkling Rose’ Veneto	\$9	\$33
Bocelli Prosecco Veneto	\$9	\$33



Specialty Cocktails \$8

- Aperol Spritz
- Pama Spritz
- Bellini
- Barrel Aged Negroni



Birra

Peroni Nastro Azzurro Italia	\$4.50	Steel Hands Pecan Brown USA	\$3.50
Menebrea Bionda Italia	\$4.50	River Rat Broad River Red USA	\$3.50
Menebrea Ambrata Italia	\$4.50	River Rat 803 IPA USA	\$3.50
Moretti Italia	\$4.50	Island Coastal Lager USA	\$3.50
Hoegaarden Belgio	\$4.50	Coast Kolsch USA	\$3.50
Stella Artois Belgio	\$4.50	Michelob Ultra USA	\$3.50
Pilsner Urquell Repubblica Ceca	\$4.50	Greenman ESB USA	\$3.50
Heineken Light Olanda	\$4.50	O'Doul's (non-alcoholic) USA	\$3.50