

WELCOME  
TO  
*Giorgio's*  
Bar and  
Table



*Hotel* GRANDUCA



We are helping drive collective action within the hospitality sector through participation in LOCAL industry associations and featuring sustainable and seasonal menu items.



## FOR THE TABLE TO SHARE

<b>DEVILED EGGS, BLACK TRUFFLE</b> <b>V</b>	24
served on top of crispy potatoes	
<b>FOCACCIA PROSCIUTTO E BURRATA</b>	22
levoni parma prosciutto and burrata on top of a focaccia, entimio olive oil	
<b>PARMIGIANO REGGIANO CHUNKS</b> <b>V</b>	13
<b>VEGETABLE CAPONATA WITH EGGPLANT AND BELL PEPPER</b> <b>VG</b>	13
roasted with tomato and sustainable artisanal entimio extra virgin olive oil	
<b>MEDITERRANEAN OLIVES</b> <b>V</b>	12
marinated with fennel seeds, lemon and italian herbs	
<b>CHICKEN BRUSCHETTA &amp; SALAD</b>	14
toasted bread, chicken salad, greens	
<b>MUSHROOM-FETA BRUSCHETTA &amp; SALAD</b>	15
toasted bread, feta cheese, mushroom trifolati, greens	
<b>CRISPY ARANCINI</b> <b>V</b>	10
saffron and mozzarella arancini, tomato dipping sauce	

## STARTERS

<b>CRISPY BRUSSEL SPROUTS</b>	14
shaved parmigiano, texas honey	
<b>CHARCUTERIE PLATE</b>	26
bresaola, italian salame, pistacchio mortadella, levoni parma prosciutto, grilled bread, olives & pickles	
<b>CHEESE PLATE</b>	26
gorgonzola, local goat cheese, ubriaco, parmigiano DOP, grilled bread, dry fruit, local honey, texas candied pecan	
<b>CRISPY CALAMARI</b>	18
marinara dipping sauce	
<b>BEEF MEATBALLS</b>	24
crispy meatballs, marinara sauce, parmigiano cheese, garlic	
<b>SHRIMP SALAD AND GIARDINIERA</b>	26
lemon marinated shrimp, quinoa, avocado, pickle vegetable giardiniera	
<b>TRADITIONAL CAPRESE SALAD</b> <b>V</b>	18
sliced mozzarella, marinated tomatoes	
<b>OCTOPUS SALAD</b>	25
sous vide mediterranean octopus, olives, on top of a vegetable caponata	
<b>CREAMY BURRATA</b> <b>V</b>	19
cherry tomatoes, greens from "henry farm" from houston, sustainable italian entimio olive oil, olive bread	
<b>SUSTAINABLE SMOKED SALMON</b>	26
traditional accompaniments	

## SOUPS & SALAD



<b>CREAMLESS TOMATO SOUP</b> <b>VG</b>	12
sun-dried tomatoes, basil, entimio oil	
<b>CREAMLESS CAULIFLOWER SOUP</b> <b>VG</b>	13
roasted cauliflowers	
<b>VERDEGREENS SALAD</b> <b>VG VG</b>	9 16
cherry tomatoes, lettuces, avocado, cucumber, balsamic vinaigrette	
<b>GREEK SALAD</b> <b>V GF</b>	11 18
chopped romaine lettuce, tomatoes, cucumber, feta cheese, olives, onion, lemon-oregano dressing	
<b>CAESAR SALAD</b>	9 16
petite romaine, fresh parmigiano, croutons	

### \*ADD TO ANY SALADS

chicken breast-14, (5) shrimp-15, 6oz salmon-18

## PASTA & RISOTTO



<b>HAND CUT TAGLIATELLE</b>	15 26
organically grown mushroom sauce, parmigiano shaving	
<b>MUSHROOM RISOTTO</b> <b>V GF</b>	15 26
one year aged sustainable acquerello rice, forest mushrooms, parmigiano cheese fondue	
<b>SAFFRON RISOTTO</b> <b>V GF</b>	14 24
traditional saffron risotto, sustainable acquerello carnaroli rice, parmigiano DOP fondue (320 calories for an entree portion)	
<b>SPAGHETTI ALL' AMATRICIANA</b>	16 29
guanciale-bacon, chili flakes, tomato sauce, pecorino cheese	
<b>GNOCCHI WILD BOAR</b>	17 30
texas wild boar ragout, potato dumpling, parmigiano DOP	
<b>SPINACH AND CHEESE RAVIOLI</b> <b>V</b>	15 25
spinach and cheese ravioli, garlic, cherry tomato sauce	
<b>SHRIMP RAVIOLI</b>	17 30
shrimp ravioli, saffron and heirloom tomato sauce	
<b>CAVATELLI BOLOGNESE</b>	16 29
texas akaushi beef bolognese sauce	
<b>VEGAN BUTTERNUT SQUASH RAVIOLI</b> <b>VG</b>	15 26
tomato sauce, garlic, basil	

ask your server for our gluten free pasta offering

## PIZZA

12 INCHES THIN CRUST 19

MAKE IT YOUR WAY

base of tomato sauce and mozzarella cheese

ADD ANY TWO (2) TOPPINGS

roasted mushrooms, onion, marinated olives, bell pepper,  
sliced prosciutto, pork sausage, chicken sausage, pepperoni, diced ham,  
pineapple, sliced tomatoes, jalapeno  
each extra topping 1

## PANINI E BURGER

### \* WAGYU BEEF BURGER

lettuce-tomatoes-onion-pickles  
choice of cheddar, swiss or  
american cheese

16

### CHICKEN PANINO

chicken breast, mozzarella,  
bell pepper tomato spread  
choice of french fries, fruit or salad

22

### CAPRESE PANINO V

focaccia, fresh mozzarella,  
basil, tomatoes  
choice of french fries,  
fruit or salad

20

Meats and Seafood Selections Include Accompaniments. Please Choose Two of Your Favorite Sides

## \* SEAFOOD

### FISH OF THE DAY

ask our servers for suggestions of  
the day and our sustainable farmed

MP

### GARLIC SHRIMP

roasted with garlic, parsley, lemon juice

37

### ROASTED SALMON

seared sustainable farmed norwegian salmon

36

## \* MEAT

### FILET MIGNON

6 oz USA sustainable prime, linz heritage angus

68

### LAMB SCOTTADITO

grass-fed loin of lamb, thyme roasted

59

### VEAL SCALOPPINI

lemon-caper sauce

38

### LINZ SUSTAINABLE RIB EYE

14oz USA sustainable prime

79

## SIDES

ROASTED ASPARAGUS

11

FRENCH FRIES

8

TRUFFLE FRIES

11

ROASTED MUSHROOMS

8

MASHED POTATOES

7

SAUTÉED GARLIC SPINACH

11

SAUTÉED BROCCOLINI

9

GLAZED HEIRLOOM BABY CARROTS

9

## SAUCES

Add your Favorite Sauce  
to any of your Meats or Seafood

VEAL AU JUS

7

LEMON BUTTER

6

## SPECIALITIES

### "HOME STYLE" FARM CHICKEN PICCATA

pounded chicken breast, wild mushrooms, mashed potatoes, marsala wine sauce

35

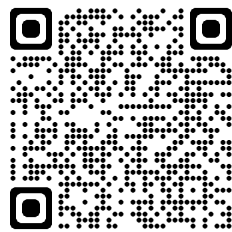
### "COMFORT FOOD" TEXAS BEEF SHORT RIBS

barolo braised local short ribs, creamy potatoes, baby heirloom carrots

46

## HOT BEVERAGES

Cappuccino - Caffe Latte	7
Illy Single Espresso - Brewed Coffee	5
Illy Grande Double Espresso	7
Pot of Freshly Brewed Coffee	13
<b>MAKE YOUR CAFFE OR ESPRESSO "CORRETTO" +8</b>	
grappa   cynar   branca menta baileys   kahlua   frangelico	



SUSTAINABLE ITALIAN ILLY CAFFE'

**MAKE YOUR ICE-CREAM OR SORBET "AFFOGATO" caffe +4 liquor +8**  
godiva chocolate liquor | maraschino luxardo | baileys | kahlua | prosecco | grand marnier | rum | whiskey

## DIGESTIF AFTER DINNER LIQUORS

AMARO AVERNA	16	GRAPPA BANFI "CASTELLO"	23
AMARO CIOCIARO	12	GRAPPA DI BARBERA	22
AMARO MONTENEGRO	22	GRAPPA DI NEBBIOLO	23
AMARO NONINO	18	GRAPPA MAROLO BAROLO	32
BAILEY'S	14	GRAPPA BRUNELLO MONTALCINO	24
BAROLO CHINATO	25	HARVEY'S BRISTOL CREAM SHERRY	16
BENEDICTINE DOM BB	17	JAGERMEISTER	16
BRUTO AMERICANO	12	KAHLUA	12
CAMPARI	16	LICOR 43	12
COCCHI AMERICANO	12	LIMONCELLO	15
COCCHI ROSA	12	MOZART CHOCOLATE CREAM	15
CHAMBORD	14	NOCELLO WALNUT	16
CYNAR	14	PERNOD	20
FERNET BRANCA	15	PORTO TAYLOR FLADGATE 10YR TAWNY	22
FERNET BRANCA MENTA	15	PORTO TAYLOR FLADGATE 20YR TAWNY	32
FRANGELICO	15	PORTO WARRE'S WARRIOR	16
GALIANO	20	PORTO WARRE'S OTIMA 10YR TAWNY	23
GENEPY	14	PORTO WARRE'S OTIMA 20YR TAWNY	34
GRAHAM'S 10YR TAWNY PORT	22	PORTO FONSECA BIN-27	16
GRAHAM'S 20YR TAWNY PORT	34	PORTO 10YR TAWNY	18
GRAND MARNIER	15	ROMANA SAMBUCA	16
"GRANDUCA AYBAR" LIMONCELLO	18	ROYAL TOKAJI 2013 5 PUTTONYOS	18
		SWEET MARSALA	12
		VIN SANTO	16

LOUIS XIII DE REMY MARTIN 0.5oz 180 1oz 360 2oz 650  
presented tableside

## DESSERT

TIRAMISU <b>V</b> 10
coffee mascarpone cream, ladyfingers, cocoa powder
BERRY PANNA COTTA <b>V</b> 13
mixed berry panna cotta
FLOURLESS WHITE CHOCOLATE <b>V GF</b> 13
hazelnut flour, white chocolate, fresh raspberries, sorbet
TIRAMISU TABLESIDE 16
our signature traditional tiramisu made at your table. coffee mascarpone cream, ladyfingers, cocoa powder
SBRISOLONA NUTELLA CROSTATA 13
classic north italian crumbled cake, nutella, berry sorbet
SORBETS <b>VG</b> 12
lemon - berries- mango- chocolate
ICE CREAMS 12
vanilla, tiramisu, pistacchio

# BUSINESS LUNCH

**BUSINESS LUNCH \$42**

CHOOSE ONE DISH FROM EACH COURSE  
SELECTED MENU ITEMS

INCLUDES ICED-TEA OR SODA

**MONDAYS-FRIDAYS  
11AM TO 2PM**

## FIRST COURSE

**CREAMLESS CAULIFLOWER SOUP** VG  
roasted cauliflower

**VERDEGREENS SALAD** VG  
cherry tomatoes, lettuces, avocado,  
cucumber, balsamic vinaigrette

**GREEK SALAD** V GF  
chopped romaine lettuce, tomatoes,  
cucumber, feta cheese, olives, onion,  
lemon-oregano dressing

**CAESAR SALAD**  
petite romaine, fresh parmigiano, croutons

**AVOCADO TOAST**  
your choice of two eggs any style  
on top of a toasted bagel, avocado, radishes

**CRISPY CALAMARI**  
marinara dipping sauce

**\*SHRIMP SALAD AND GIARDINIERA**  
lemon marinated shrimp, quinoa, avocado,  
pickle vegetable giardiniera

**CRISPY BRUSSEL SPROUTS**  
shaved parmigiano, texas honey

**TRADITIONAL CAPRESE SALAD**  
sliced mozzarella, marinated tomatoes

## SECOND COURSE

**OCTOPUS SALAD**  
sous vide mediterranean octopus, olives,  
on top of a vegetable caponata

**HAND CUT TAGLIATELLE**  
organically grown mushroom sauce, parmigiano shaving

**SAFFRON RISOTTO** V GF  
traditional saffron risotto, sustainable aquerello carnaroli rice,  
parmigiano DOP fondue  
(320 calories for an entree portion)

**GNOCCHI WILD BOAR**  
locally sourced texas wild boar ragout, potato fumbling,  
parmigiano DOP

**CAVATELLI BOLOGNESE**  
texas akaushi beef bolognese sauce

**VEGAN BUTTERNUT SQUASH RAVIOLI** VG  
tomato sauce, garlic, basil

**\* WAGYU BEEF BURGER**  
lettuce-tomatoes-onion-pickles  
choice of cheddar, swiss or american cheese  
choice of french fries, fruit or salad

**CAPRESE PANINO**  
focaccia, fresh mozzarella, basil, tomatoes  
choice of french fries, fruit or salad

**PIZZA ITALIANA**  
MAKE IT YOUR WAY  
base of tomato sauce and mozzarella cheese

**ADD ANY TWO (2) TOPPINGS**  
roasted mushrooms, onion, marinated olives, pepperoni,  
sliced prosciutto, pork sausage, chicken sausage, bell  
pepper, diced ham, pineapple, sliced tomatoes, jalapeno  
each extra topping 1





## WHITE WINE & ROSE



ROSÉ CLUB 44 PROVENCE 2021 France	14
PINOT GRIGIO, BORGO PALAZZI Italy	12
CHARDONNAY, TORMARESCA Italy	15
SAUVIGNON BLANC, LE COEUR DE LA REINE France	18
VERMENTINO, GUADO AL TASSO, ANTINORI Italy	15
CHARDONNAY, JOEL GOTT California	15
CHARDONNAY, FOSCHE, PIEMONTE Italy	18

## BUBBLES

PROSECCO ZERO, PENINSOLA ZERO, DOC Italy	16
PROSECCO D.O.C, VENETO, SPARKLING Italy	14
MOSCATO D'ASTI, SPARKLING MOSCATO Italy	12
ROSÉ, ITALIAN SPARKLING ROSÉ Italy	14
CHAMPAGNE, MADAME ZERO, BLANC DE BLANC , PREMIER CRU VILLAGE OF VERTUS France	30
CHAMPAGNE, NICOLAS FEUILLATTE BRUT, ÉPERNAY France	26
CHAMPAGNE, LAURENT-PERRIER BRUT, REIMS, NV France	39

## RED WINE

BAROLO, NO NAME, LANGHE Italy	28
BRUNELLO DI MONTALCINO, CORTE DEI VENTI Italy	29
PINOT NOIR, CARMEL ROAD California	14
BORDEAUX, MARY TAYLOR ROUGE 2018 France	17
CABERNET SAUVIGNON, MUIRWOOD, ARROYO SECO California	15
AMARONE DELLA VALPOLICELLA, BENEDETTI, VERONA Italy	29
BABY SUPER TUSCAN, TERRE ROSSEE IGT Italy	18

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# LIQUOR MENU

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## VODKA

ABSOLUT	16
ABSOLUT VANILLA	16
BELVEDERE	18
CHOPIN	17
DEEP EDDY (TX)	16
DEEP EDDY LEMON	16
DEEP EDDY LIME	16
DEEP EDDY RUBY RED	16
GREY GOOSE	18
GREY GOOSE CITRON	18
GREY GOOSE L'ORANGE	18
KETEL ONE	17
MONOPOLOWA	15
REYKA	16
STOLICHNAYA	16
TITO'S (TX)	17

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## RUM

BACARDI SUPERIOR	15
BARBANCOURT 8 YR 5 STAR	17
CAPTAIN MORGAN SPICED	16
CAPTAIN MORGAN BLACK	16
CLEMENT VSOP	18
DENIZEN WHITE	17
FLOR DE CANA	16
GOSLINGS BLACK SEAL	15
MALIBU COCONUT	14
MYERS DARK	16
PLANTATION 3 STAR	15
RON ZACAPA 23 YR	19
SAILOR JERRY SPICED	16

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## CANADIAN WHISKEY

CANADIAN CLUB	15
CROWN ROYAL	16
SEAGRAM 7	15
SEAGRAM VO	16

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## TEQUILA

1800 REPOSADO	16
CASAMIGOS BLANCO	19
DON JULIO BLANCO	16
DON JULIO REPOSADO	18
DON JULIO ANEJO	20
DON JULIO 1942	66
EL JIMADOR BLANCO	15
ESPOLON BLANCO	15
LALO BLANCO	17
PATRON SILVER	19
PATRON REPOSADO	20
PATRON ANEJO	20
VENENO BLANCO	16
VENENO REPOSADO	18
VENENO 7 YR EXTRA AÑEJO	57

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## MEZCAL

DEL MAGUEY VIDA	15
DOS HOMBRES JOVEN	18

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## GIN

BEEFEATER	15
BEEFEATER 24	17
BOMBAY DRY	16
BOMBAY SAPPHIRE	16
HENDRICK'S	17
MONKEY 47	24
TANQUERAY	16
RANGONI ALTO	16

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## IRISH WHISKEY

BUSHMILLS	15
JAMESON	16
RED BREAST 12YR	18
TULLAMORE DEW	16

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# LIQUOR MENU

## COGNAC

COURVOISIER V S O P	16
DARON CALVADOS FINE	21
HENNESSY VS	15
HENNESSY V S O P	16
MARTEL VS	15
MARTEL XO	68
MARTEL VSOP	100
PIERRE FERRAND 1840	18
PIERRE FERRAND AMBRE	20
REMY MARTIN V S O P	20
REMY MARTIN XO	76

LOUIS XIII 0.5 OZ	\$180
LOUIS XIII 1 OZ	360
LOUIS XIII 2 OZ	650
PRESENTED TABLESIDE	

## BOURBON + RYE

ANGEL'S ENVY	18
BARREL ARMIRA	24
BASIL HAYDEN'S	17
BLANTON'S	26
BUFFALO TRACE	16
BULLEIT BOURBON	16
BULLEIT RYE	16
DEVIL'S RIVER (TX)	16
GARRISON BROTHERS (TX)	23
HEAVEN'S DOOR	16
JACK DANIEL'S	16
JIM BEAMS	15
KNOB CREEK	16
MAKER'S MARK	18
MAKER'S 46	16
RITTENHOUSE RYE	15
SAZERAC RYE	16
WOODFORD REERVE	17
TX BOURBON	17

## BLENDED SCOTCH

AUCHENTOSHAN 3 WOOD	19
DEWAR'S WHITE LABEL	16
CHIVAS 12 YR	18
CHIVAS 18 YR	21
CHIVAS 21 YR ROYALE SALUTE	56
DALMORE CIGAR MALT	48
J&B RARE BLEND	15
JOHNNIE WALKER BLACK	18
JOHNNIE WALKER BLUE	90
JOHNNIE WALKER RED	16
MONKEY SHOULDER	17

## SINGLE MALT SCOTCH

ABERLOUR 12 YR	18
ABERLOUR 16 YR	32
ABERLOUR 18 YR	45
ABERLOUR A'BUNADH	32
BALVENIE 12 YR DOUBLEWOOD	24
BALVENIE 12 YR AMERICAN OAK	26
BALVENIE 12 YR SINGLE BARREL	30
BALVENIE 15 YR SHERRY CASK	40
BALVENIE 30 YR	168
DALMORE 12 YR	16
DALMORE 15 YR	32
GLENFIDDICH 12 YR	16
GLENFIDDICH 14 YR	18
GLENFIDDICH 15 YR	19
GLENFIDDICH 18 YR	33
GLEN GRANT 12 YR	17
GLENLIVET 12 YR	17
GLENLIVET 14	22
GLENLIVET 15 YR	35
GLENLIVET 21 YR	98
GLENMORANGIE 10 YR	15
GLENMORANGIE 18 YR	44
LAPHROAIG 10 YR	24
MACALLAN 12 YR	30
MACALLAN 15 YR	65
MACALLAN 18 YR	130
OBAN 14 YR	28
TALISKER STORM	24

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# BRUNCH

A LA CARTE

**SATURDAY - SUNDAY**  
**11AM TO 2PM**

EACH BRUNCH  
INCLUDES 1 GLASS OF PROSECCO PER PERSON

Hotel Granduca Houston is home to one of Houston's most exquisite Saturday and Sunday Brunches, featuring an a la carte menu of assorted salads, seafood, meats, pastas, desserts and traditional brunch favorites.

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## BUSINESS

**MONDAY - FRIDAY**  
**11AM TO 2PM**

# LUNCH

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## HIGH TEA

HOTEL GRANDUCA OFFERS GUESTS A UNIQUE PERSPECTIVE ON THE ENGLISH TRADITION BY ADDING A TOUCH OF ITALIAN FLAIR.

**HIGH TEA IS SERVED DAILY FROM 1:00 PM TO 4:00 PM.** \* Reservations are required.

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## LIVE MUSIC FRIDAY & SATURDAY

Join us every **Friday and Saturday** in Giorgio's Bar from **7pm - 10pm** for live music, delicious food, and great drinks.

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**Alba Ristorente, located in the Hotel Granduca, brings NORTHERN ITALY CUISINE to Houston diners in a setting that blends Old World with a new beginning. After all, that's what "alba" means. The team of Giorgio Borlenghi, who brought you the charm of Hotel Granduca, Chef Maurizio Ferrarese, and designer Kara Childress has created a touch of Italy for dinners with authenticity and elegance.**

WEDNESDAY - THURSDAY 6PM - 10PM  
FRIDAY - SATURDAY 5PM - 10PM

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