

G

GERANIO

*Redefining Italian Cuisine
in Old Town Alexandria*

Fall Winter

Menu is here!



Geranio Ristorante
722 King Street
Alexandria, VA 22314

703.548.0088

www.geranio.net

Fall
Winter
2013



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Lunch Menu

Soups & Hot Appetizers

Potato, Clam and Corn Chowder with Rock Shrimp
\$9

Butternut Squash Soup with Honey and Sage
\$7

Fried Calamari with Lemon Caper Sauce *
\$7

Prince Edward Island Mussels Steamed with Garlic, Tomatoes,
Orange Zest and White Wine
\$7

Grilled Garlic Bruschetta with Fresh Mozzarella and
Dipping Sauces *
\$6

Appetizers & Salads

Field Green Salad with Herb Mustard Vinaigrette
with Gorgonzola and Walnuts *
\$6

Traditional Caesar Salad with Garlic Croutons
and Parmesan *
\$6

Roasted Portobello and Arugula with Shaved Parmesan
and White Truffle Oil
\$7

Salad of Prosciutto Wrapped Mozzarella with Braised
Tomatoes, Balsamic Vinegar and Basil Oil
\$8

Yellow Tomato, Goats Cheese and Arugula Salad
with Pine Nuts and Lemon Vinaigrette
\$7

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Lunch Menu



Entrée Salads

Warm Salad of Spinach with Seared Salmon
and Warm Mushroom Dressing

\$9

Traditional Caesar Salad with Grilled Chicken *

\$9

Traditional Caesar Salad with Seared Salmon *

\$10

Side Items and Kid Cuisine

Mashed Potatoes.....\$3

Baked Potato Cake.....\$4

Polenta Corn Galette.....\$3

Wilted Spinach.....\$3

Italian Broccoli.....\$3

Zucchini and Pancetta.....\$3

Side Parm Risotto.....\$4

Penne or Farfalle with:

Butter and Parmesan.....\$5

Tomato Sauce.....\$4

Parmesan Cream.....\$5

Please ask about other sides, dishes for the little ones,
and vegetarian options

If we have it, we are happy to prepare it for you!

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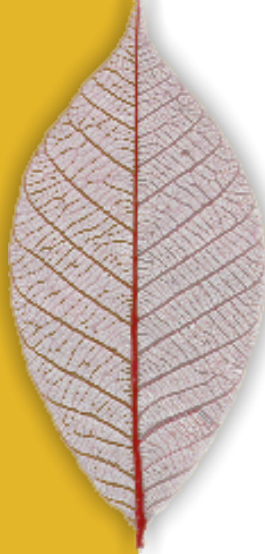
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Pasta & Risotto

Lobster Risotto with ½ a 1# Maine Lobster
and Lobster Oil *

\$19

Wild Mushroom Risotto with Pancetta, English Peas,
Shaved Parmesan and White Truffle Oil

\$15

Tomato Risotto with Seared Salmon and Basil Pesto

\$17

Linguini with a Rich Mushroom and Veal Ragu

\$13

Penne with Seared Fresh Tuna, Black Olives,
Geranio's Marinara and Capers *

\$9

Homemade Fettuccini with Smoked Chicken, Spinach,
and Tomatoes in Parmesan Cream

\$11

Penne with Italian Sausage, Black Olives and
Geranio's Marinara

\$9

Angel Hair Pasta with Geranio's Marinara and Basil Pesto

\$8

Our Own Homemade Lasagna with Spinach Pasta
and Traditional Bolognese

\$8

Penne with Pancetta, Shitaki, Rosemary and Sage
With Parmesan Butter

\$8

Lunch Menu



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Main Courses

Seared Rare Tuna with Roasted Tomato Compote,
Artichokes and Fingerling Potatoes; Balsamic Reduction
(served rare unless requested otherwise) *

\$20

Grilled Atlantic Salmon with Mashed Potatoes, Pancetta,
Roasted Garlic and Shallots; Red Wine Sauce *
(served med-rare unless requested otherwise)

\$16

Traditional Osso Bucco with Italian Broccoli and
Saffron Risotto

\$18

Oven Roasted Pork Loin with Creamy Polenta, Wilted Spinach
and Crispy Onions; Pancetta Jus *

\$16

Oven Roasted Swordfish Over a Polenta Corn Galette with
Roasted Peppers and Fresh Corn Cream

\$22

Oven Roasted Breast of Free Range Chicken with Porcini
Risotto and Pea Shoots with Chanterelles and Sage

\$14

Ragout of Beef with White Truffle Mashed Potatoes
and Field Mushrooms *

\$18

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Dessert

Our own Tiramisu with Homemade Mascarpone
\$7

Vanilla Bean Creme Brulee
\$7

Pear and Almond Tart with Hazelnut Anglaise
\$7

Dark Chocolate Mousse with Fresh Raspberries
\$8

Warm "Soup" of Red Fruit with Vanilla Ice Cream
\$7

Selection of our Homemade Ice Cream or Sorbet
\$6

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