

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.



# BREAKFAST

**FLUFFY PANCAKES** 15  
maple syrup or sugar-free agave

**BELGIAN WAFFLE** 15  
maple syrup or sugar-free agave

**FRENCH TOAST** 17  
bourbon caramelized texas pecan

## BEVERAGE

**BREAKFAST JUICES** 8  
apple - V8 - cranberry - pineapple -  
orange - grapefruit

**SQUEEZED BY ORDER** 12  
orange - texas grapefruit

**HEALTHY GREEN JUICE** 14  
locally grown spinach,  
cucumber, celery, apple

### MILK CHOICES

( please ask server)

whole milk | skim-milk | almond milk | soy milk  
plant based organic oat milk

## HOT BEVERAGES

we serve sustainable italian illy caffe'

Cappuccino - Caffe Latte 7

Illy Single Espresso - Brewed Coffee 5

Illy Grande Double Espresso 7

Pot of Freshly Brewed Coffee 13

Tea - Hot Chocolate 7

## \*COMPLETE BREAKFAST

EVERY COMPLETE BREAKFAST INCLUDES

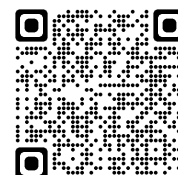
YOUR CHOICE OF TOAST & YOUR CHOICE OF JUICE,  
FRESHLY BREWED COFFEE OR TEA, BUTTER & JAMS  
( Gluten Free Toast available upon request )

**GRANDUCA** **GF** 29  
egg white frittata with mozzarella,  
cherry tomatoes and spinach,  
side of fruit cup

**AMERICANA** **GF** 30  
two eggs any style,  
side of potatoes, side of fruit cup  
choice of one side of breakfast meat

**HEALTHY** **V** 28  
yogurt parfait with granola  
and berries side of banana bread

**ITALIANA** 29  
sliced salami, local goat cheese  
grilled pizza bread, 2 mini croissants,  
side of fruit cup



Sustainable Italian Illy Caffe'

**FRESH AND HEALTHY** **BREAKFAST MEATS**

- TEXAS GRAPEFRUIT SEGMENT** VG 9  
fresh cut texas grapefruit
- YOGURT PARFAIT** 15  
granola, berries, yogurt plain or strawberry
- SELECTION OF CEREALS** 6  
with milk  
add sliced banana +4  
or berries + 11
- FRUIT AND BERRIES BOWL** VG 16
- BERRIES BOWL** 17

**\*SIGNATURE**

- AVOCADO TOAST** V 19  
your choice of two eggs any style  
on top of a toasted bagel  
avocado, radishes
- EGG BENEDICT** 19  
sous vide eggs, english muffin,  
ham, hollandaise sauce  
with smoked salmon + 4
- HUEVOS TEXANO** V 16  
scrambled eggs, tomatoes  
jalapeno green chili, onion

**\*SIDES**

- YOGURT CUP** 7  
plain or strawberry
- SIDE OF FRUIT CUP** 9
- SIDE OF BERRIES CUP** 12
- BREAKFAST POTATOES** 6
- SIDE OF PASTRIES** V 5  
(choose one variety)  
2 mini butter croissant  
2 mini chocolate croissant  
2 mini danish rolls  
2 banana-nut bread
- SIDE OF PANCAKE OR FRENCH TOAST** 12  
maple syrup or sugar-free agave

- BACON** 9
- PORK LINK SAUSAGE** 9
- TURKEY BACON** 9
- CANADIAN HAM** 9
- CHICKEN LINK SAUSAGE** 9

**\*THE OMELETTE**

- THREE EGGS OMELETTE** 18  
(any three items)  
  
spinach, tomatoes, onions, peppers mushrooms,  
jalapeno, mozzarella cheese, cheddar cheese,  
goat cheese, swiss cheese  
Each Extra Items 1

**\*TRADITIONS**

- OLD FASHIONED OATMEAL** VG 10  
texas pecans, brown sugar, raisins
- SUSTAINABLE SMOKED SALMON** 26  
traditional accompaniments  
toasted bagel, cream cheese
- TWO EGGS ANY STYLE** 9  
sunny side up - over easy - over medium  
over hard - scrambled - boiled
- ONE EGG ANY STYLE** 5  
sunny side up - over easy - over medium  
over hard - scrambled - boiled

**\*SIDES**

- BREAKFAST TOASTS** 6  
selection of white or wheat toast,  
or english muffin  
butter and jams  
(gluten free toast available upon request)
- TOASTED BAGEL AND CREAM CHEESE** 6
- BAKERY BASKET** 12  
(choose three varieties)  
2 mini butter croissant  
2 mini chocolate croissant  
2 mini danish rolls,  
2 banana-nut bread

\* Consumption of undercooked meat, poultry, eggs, or seafood may increase the risk of food-borne illnesses, especially if you have a special medical condition. | Alert your server if you have special dietary requirements.

# BRUNCH

## A LA CARTE

**SATURDAYS-  
SUNDAYS**  
**11AM TO 2PM**

EACH BRUNCH  
SATURDAY AND SUNDAY  
INCLUDES 1 GLASS OF PROSECCO PER PERSON



<b>CRISPY BRUSSEL SPROUTS</b> shaved parmigiano, texas honey	14	<b>VERDEGREENS SALAD</b> <b>VG</b> <b>GF</b> cherry tomatoes, lettuces, avocado, cucumber, balsamic vinaigrette	9   16
<b>CHARCUTERIE PLATE</b> bresaola, italian salami, pistacchio mortadella, levoni parma prosciutto, grilled bread, olives & pickles	26	<b>CAESAR SALAD</b> petite romaine, fresh parmigiano, croutons	9   16
<b>CHEESE PLATE</b> gorgonzola, local goat cheese, ubriaco, parmigiano DOP, grilled bread, dry fruit, local honey, texas candied pecan	26	<b>GREEK SALAD</b> <b>V</b> <b>GF</b> chopped romaine lettuce, tomatoes, cucumber, feta cheese, olives, onion, lemon-oregano dressing	11   18
<b>CRISPY CALAMARI</b> marinara dipping sauce	18	<b>*ADD TO ANY SALADS</b> chicken breast-14 (5) shrimp-15 6oz salmon-18	
<b>BEEF MEATBALLS</b> crispy meatballs, marinara sauce, parmigiano cheese, garlic	24	<b>FOCACCIA PROSCIUTTO E BURRATA</b> levoni parma prosciutto and burrata on top of focaccia, entimio olive oil	22
<b>CREAMY BURRATA</b> <b>V</b> cherry tomatoes, greens from "henry farm" from houston, sustainable italian entimio olive oil, olive bread	19	<b>MEDITERRANEAN OLIVES</b> marinated with fennel seeds, lemon and italian herbs	12
<b>SHRIMP SALAD AND GIARDINIERA</b> lemon marinated shrimp, quinoa, avocado, pickle vegetable giardiniera	26	<b>VEGETABLE CAPONATA WITH EGGPLANT AND BELL PEPPER</b> <b>VG</b> roasted with tomato and sustainable artisanal entimio extra virgin olive oil	13
<b>SUSTAINABLE SMOKED SALMON</b> traditional accompaniments	26	<b>CHICKEN BRUSCHETTA &amp; SALAD</b> toasted bread, chicken salad, greens	14
<b>CREAMLESS TOMATO SOUP</b> <b>VG</b> sun-dried tomatoes, basil, entimio oil	12	<b>MUSHROOM-FETA BRUSCHETTA &amp; SALAD</b> toasted bread, feta cheese, mushroom trifolati, greens	15
<b>CRISPY ARANCINI</b> <b>V</b> saffron and mozzarella arancini, tomato dipping sauce	10		

MEATS AND SEAFOODS SELECTIONS INCLUDE

ACCOMPANIMENTS. PLEASE CHOOSE TWO OF YOUR FAVORITE SIDES.



- GARLIC SHRIMP** 37  
roasted with garlic, parsley, lemon juice  
( 576 calories per portion without sides )
- FILET MIGNON** 68  
6 oz USA sustainable prime,  
linz heritage angus
- VEAL SCALOPPINI** 38  
lemon-caper sauce
- ROASTED SALMON** 36  
seared sustainable farmed norwegian salmon

- HAND CUT TAGLIATELLE** 15 26  
organically grown mushroom sauce,  
parmigiano shaving

- MUSHROOM RISOTTO** **V** **GF** 15 26  
one year aged sustainable acquerello rice,  
forest mushrooms,  
parmigiano cheese fondue

**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

- SAFFRON RISOTTO** **V** **GF** 14 24  
traditional saffron risotto, sustainable aquerello  
carnaroli rice, parmigiano DOP fondue  
(320 calories for an entree portion)

- GNOCCHI WILD BOAR** 17 30  
locally sourced texas wild boar ragout,  
potato dumpling, parmigiano

- SPINACH AND CHEESE RAVIOLI** **V** 15 25  
spinach and cheese ravioli, garlic,  
cherry tomato sauce

**SPECIALTIES**

- "HOME STYLE" FARM CHICKEN PICCATA** 35  
pounded chicken breast, wild mushrooms,  
mashed potatoes, marsala wine sauce
- "COMFORT FOOD" TEXAS BEEF SHORT RIBS** 46  
barolo braised local short ribs,  
creamy potatoes, baby heirloom carrots

- SHRIMP RAVIOLI** 17 30  
gulf shrimp ravioli, saffron and  
heirloom tomato sauce

- CAVATELLI BOLOGNESE** 16 29  
texas akaushi beef bolognese sauce

- VEGAN BUTTERNUT SQUASH RAVIOLI** **VG** 15 26  
tomato sauce, garlic, basil

**PANINI E BURGER**

- \* WAGYU BEEF BURGER** 16  
lettuce-tomatoes-onion-pickles  
choice of cheddar, swiss or american cheese
- CHICKEN PANINO** 22  
chicken breast, mozzarella,  
bell pepper-tomato spread  
Choice of French Fries, Fruit Or Salad
- CAPRESE PANINO** **V** 20  
focaccia, fresh mozzarella,  
basil, tomatoes  
choice of french fries, fruit or salad

**PIZZA**

- 12 INCH 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

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## DESSERT

<b>TIRAMISU</b> <b>V</b>	10	<b>SBRISOLONA NUTELLA CROSTATA</b>	13
coffee mascarpone cream, ladyfingers, cocoa powder		classic north italian crumbled cake, nutella, berry sorbet	
<b>FLOURLESS WHITE CHOCOLATE</b> <b>V GF</b>	13	<b>ICE CREAM</b>	12
hazelnut flour, white chocolate, raspberries, sorbet		vanilla, tiramisu, pistacchio	
<b>BERRY PANNA COTTA</b> <b>V</b>	13	<b>SORBET</b> <b>VG</b>	12
mixed berry panna cotta ( 377 calories per portion)		lemon - berries- mango- chocolate	

## PRE-BRUNCH CLASSICS

<b>TRADITIONAL BLOODY MARY</b>	16	<b>MIMOSA</b> 15	<b>BELLINI</b> 16
vodka, tomato juice		orange juice, triple sec, prosecco	prosecco, peach puree

## COCKTAILS & ZERO PROOF

<b>ITALIAN OLD FASHIONED</b>	17	<b>ALBA'S POISON</b>	18
woodford reserve, amaro del capo, turbinado syrup, bitters		veneno tequila blanco, fresh lime juice, agave nectar	
<b>TEXAS HEAT</b>	16	<b>ACQUA DI RANCH</b>	16
beefeater gin, cointreau, lime, jalapeño, mint		veneno tequila blanco, surgiva frizzante, fresh lime juice, tajin rim	
<b>SIGNATURE GIORGIO'S NEGRONI</b>	17		
bombay sapphire gin, campari vermouth martini & rossi, orange slice			
<b>MODENA SOUR</b>	17	<b>SUSTAINABLE "RITUAL" WHISKEY ZERO-PROOF</b>	17
jameson, modena balsamico IGP, strawberry syrup, lemon juice, basil leaves		angostura bitters, simple syrup orange slice and cherry	
<b>GB&amp;T</b>	16	<b>ZERO PROOF MOJITO</b>	16
plantation 3 star rum, grappa, grapefruit juice, lime juice, simple syrup, bitters		rum alternative, soda water, fresh mint, lime wedges	
<b>TEQUILA AND TONIC</b>	16	<b>GINLESS GIMLET</b>	16
herradura silver infused with pink peppercorn and chamomile, tonic water		gin alternative, lime juice, simple syrup, lime slice	
<b>UPTOWN PARK</b>	16	<b>SPIRITLESS MARGARITA</b>	17
reyka vodka or hendrick's gin, cucumber, lemon and lime juice, simple syrup		mezcal or tequila alternative, orange liqueur, orange juice, fresh lime juice, simple syrup, tajin rim	
<b>SMOKEY RYE OLD</b>	18	<b>STRYKK NOT V*DKA SODA</b>	15
sazerac rye, smoked sugar, vanilla, bitters		not v*dka, soda water squeeze of lime, lime wheel	
<b>APEROL SPRITZ</b>	17		
aperol, prosecco, orange slices			

## WHITE WINE & ROSE



ROSÉ, CLUB 44, GRENACHE France	14
PINOT GRIGIO, BORGO PALAZZI, Italy	12
SAUVIGNON BLANC, LA TUNELLA Italy	12
SAUVIGNON BLANC, LE COEUR DE LA REINE France	18
VERMENTINO, GUADO AL TASSO, ANTINORI Italy	15
CHARDONNAY, JOEL GOTT California	15
CHARDONNAY, FORSCHE, 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, NICOLAS FEUILLATTE BRUT, ÉPERNAY France	26
CHAMPAGNE, LAURENT-PERRIER BRUT, REIMS, NV France	39

## RED WINE

BARBERA, BRICCOTONDO, FONTANAFREDDA, PIEMONTE Italy	16
BAROLO, NO NAME, LANGHE Italy	28
BRUNELLO DI MONTALCINO, CORTE DEI VENTI Italy	29
PINOT NOIR, CARMEL ROAD California	14
BORDEAUX, GRANDUCA PRIVATE LABEL France	17
SANCERRE, MICHEL VATTAN ROUGE CUVÉE France	22
CABERNET SAUVIGNON, PEDRONCELLI, SONOMA COUNTY California	15
AMARONE DELLA VALPOLICELLA, BENEDETTI, VERONA Italy	29



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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 LUNCH

MONDAY-FRIDAY  
11AM TO 2PM

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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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The logo for Alba Ristostante features the word "Alba" in a large, elegant, cursive script. Below it, the word "RISTORANTE" is written in a smaller, clean, sans-serif font.

**Alba Ristostante, 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

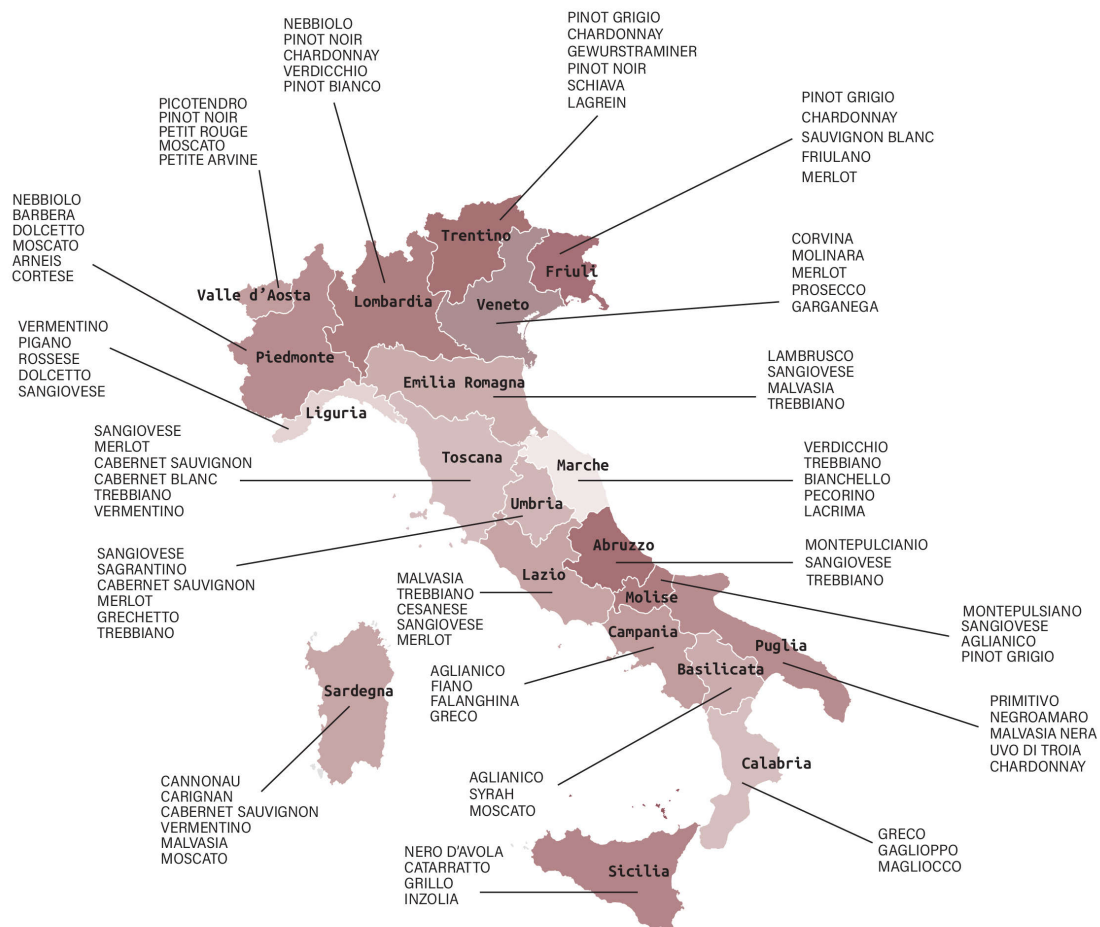
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# WINE MAP OF ITALY

Italian wine is produced in every region of Italy. Italy is the world's largest producer of wine, with an area of 702,000 hectares (1,730,000 acres) under vineyard cultivation, and contributing a 2013–2017 annual average of 48.3 million hl of wine. In 2018 Italy accounted for 19 per cent of global production, ahead of France (17 per cent) and Spain (15 per cent).[1] Italian wine is both exported around the world and popular domestically among Italians, who consume an average of 42 litres per capita, ranking fifth in world wine consumption.



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