



**GERANIO**

*Redefining Italian Cuisine  
in Old Town Alexandria*

**Spring Summer Menu is here!**



**Spring  
Summer  
2011**

**Geranio Ristorante  
722 King Street  
Alexandria, VA 22314**

**703.548.0088**

**[www.geranio.net](http://www.geranio.net)**



## Soups & Hot Appetizers

Potato and Leek Soup with White Truffle Oil  
\$8 (\$7.20)

Lobster Bisque with Tarragon and Sambuca Cream  
\$9 (\$8.10)

Fried Calamari with Lemon Caper Sauce  
\$8 (\$7.20)

Grilled Garlic Bruschetta with Fresh Mozzarella and  
Dipping Sauces  
\$7 (\$6.30)

Roasted Shrimp with Extra Virgin Olive Oil, Garlic, Lemon and  
Grilled Country Bread  
\$12 (\$10.80)

Potato Gnocci with Pancetta and Mushrooms in a Lemon  
Cream  
\$10 (\$9.00)

Prince Edward Island Mussels Steamed with Garlic,  
Our Own Tomato Sauce, Orange Zest and White Wine  
\$8 (\$7.20)

%10 OFF BEFORE 7:00 pm & after 9:30 pm

~The Lower of the two prices is charged if your order is placed before 7pm, or after 9:30 pm, Mon-Sun.  
Not available for parties of 6 or more. Not valid with any other discounts or promotions

**JOIN OUR PREFERRED GUEST MEMBERSHIP**

**Ask Your Server For a Card!**

Spring  
Summer  
2011



## Appetizers & Salads

Field Green Salad with Herb Mustard  
Vinaigrette, Gorgonzola and Walnuts \*  
\$7 (\$6.30)

Salad of Vine Ripe Tomatoes and Our  
Own Fresh Mozzarella with  
loads of Fresh Basil  
\$8 (\$7.20)

Roasted Portobello and Arugula with Shaved Parmesan  
and White Truffle Oil  
\$8 (\$7.20)

Yellow Tomato, Goat's Cheese and Arugula Salad  
with Pine Nuts and Lemon Vinaigrette  
\$8 (\$7.20)

Warm Spinach Salad with Pancetta, Roasted Mushrooms  
and Shaved Parmesan; Seed Mustard Vinaigrette  
\$8 (\$7.20)

Traditional Caesar Salad with Garlic Croutons  
\$7 (\$6.30)

Spring  
Summer  
2011

%10 OFF BEFORE 7:00 pm & after 9:30 pm

~The Lower of the two prices is charged if your order is placed before 7pm, or after 9:30 pm, Mon-Sun.  
Not available for parties of 6 or more. Not valid with any other discounts or promotions

**JOIN OUR PREFERRED GUEST MEMBERSHIP**

**Ask Your Server For a Card!**



Spring  
Summer  
2011

## Side Items and Kid Cuisine

- Mashed Potatoes..... \$3
- Potato Pancake..... \$4
- English Peas..... \$4
- Wilted Spinach..... \$3
- Italian Broccoli..... \$3
- Asparagus..... \$6

Penne or Linguini with:

- Butter and Parmesan..... \$5
- Tomato Sauce..... \$4
- Parmesan Cream..... \$5
- Saffron Risotto..... \$6

Please ask about other sides, dishes for the little ones and our vegetarian or vegan options! If we have it, we are happy to prepare it for you!

%10 OFF BEFORE 7:00 pm & after 9:30 pm  
~The Lower of the two prices is charged if your order is placed before 7pm, or after 9:30 pm, Mon-Sun.  
Not available for parties of 6 or more. Not valid with any other discounts or promotions

**JOIN OUR PREFERRED GUEST MEMBERSHIP**  
Ask Your Server For a Card!



Spring  
Summer  
2011

## Pasta & Risotto

Linguini with a Rich Mushroom and Veal Ragu  
\$19 (\$17.10)

Seared Shrimp Linguini with Garlic, Chilies,  
Tomatoes, Tarragon and Cream  
\$19 (\$17.10)

Penne with Seared Fresh Tuna, Black Olives,  
Tomatoes and Capers \*  
\$15 (\$13.50)

Cappellini with Smoked Chicken, Field Mushrooms, Tomatoes  
and Spinach with Garlic XVOO  
\$16 (\$14.40)

Cappellini with Lump Crab, Tomatoes and Asparagus with  
XVOO, Lemon and Basil  
\$22 (\$19.80)

Lobster Risotto with Maine Lobster and Lobster Oil \*  
With ½ a 1# Lobster \$19 (\$17.10)  
With a whole 1# Lobster \$27 (\$24.30)

Wild Mushroom Risotto with Pancetta, English Peas,  
Shaved Parmesan and White Truffle Oil  
\$19 (\$17.10)

Saffron Risotto with Seared Scallops, Tomatoes and Chives  
(served medium-rare unless requested otherwise) \*  
\$22 (\$19.80)

%10 OFF BEFORE 7:00 pm & after 9:30 pm

~The Lower of the two prices is charged  
if your order is placed before 7pm,  
or after 9:30 pm, Mon-Sun.

Not available for parties of 6 or more.

Not valid with any other discounts or promotions

JOIN OUR PREFERRED GUEST MEMBERSHIP

Ask Your Server For a Card!



## Main Courses

Oven Roasted Pork Loin with Creamy Polenta,  
Wilted Spinach and Crispy Onions; Pancetta Jus \*  
\$20 (\$18.00)

Traditional Osso Buco with Italian Broccoli  
and Saffron Risotto  
\$22 (\$19.80)

Pan-Roasted Rockfish over Fingerling Potatoes with Wilted Pea  
Shoots and Tomato Vinaigrette  
\$24 (\$11.60)

Seared Sea Scallops with a Potato and Scallion Pancake;  
English Peas and Lemon Butter  
(served medium-rare unless requested otherwise) \*  
\$22 (\$19.80)

Grilled Atlantic Salmon with Mashed Potatoes, Pancetta,  
Roasted Garlic and Shallots; Red Wine Sauce  
(served medium-rare unless requested otherwise) \*  
\$18 (\$16.20)

Pan-fried Veal Scaloppini with Mozzarella, Prosciutto,  
Asparagus and Sage Sauce over Herbed Spatzel  
\$21 (\$18.90)

%10 OFF BEFORE 7:00 pm & after 9:30 pm

~The Lower of the two prices is charged if your order is placed before 7pm, or after 9:30 pm, Mon-Sun.  
Not available for parties of 6 or more. Not valid with any other discounts or promotions

**JOIN OUR PREFERRED GUEST MEMBERSHIP**

**Ask Your Server For a Card!**

Spring  
Summer  
2011



## Main Courses

Prosciutto Wrapped Tuna with  
Herbed Mushroom Risotto, Wilted Arugula  
and White Truffle Oil  
(served medium-rare unless requested otherwise)  
\$22 (\$19.80)

Oven Roasted Ribeye with Sweet Onions,  
Zucchini and Pancetta over  
a Baked Potato Cake; Thyme Jus  
(served medium-rare unless requested otherwise) \*  
\$26 (\$23.40)

Oven Roasted Breast of Free Range Chicken with Porcini  
Risotto and Fava Beans with Chanterelles and Sage  
\$17 (\$15.30)

Spring  
Summer  
2011

%10 OFF BEFORE 7:00 pm & after 9:30 pm

~The Lower of the two prices is charged if your order is placed before 7pm, or after 9:30 pm, Mon-Sun.  
Not available for parties of 6 or more. Not valid with any other discounts or promotions

**JOIN OUR PREFERRED GUEST MEMBERSHIP**

**Ask Your Server For a Card!**



## Dessert

Our own Tiramisu with Homemade Mascarpone  
\$7

Vanilla Bean Creme Brulee  
\$7

Fresh Berries with Marsala Sabayon  
\$8

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

Spring  
Summer  
2011

JOIN OUR PREFERRED GUEST MEMBERSHIP  
Ask Your Server For a Card!