

BENVENUTI L PRANZO

LUNCH HOURS OF ()PERATION

Monday through Saturday
11 AM to 4 PM

For Reservations please call 214-618-1991 or email info@giardinoitalian.com

For Catering, Special Events, Banquets call 214-618-1990 or email events@giardinoitalian.com

Private room and additional spaces available. Set or customized menus. Take Out and Off Premises Events also available.



(ARPACCIO 12

Sliced, raw beef with a topping of arugula salad, shaved parmesan, olive oil & lemon with a mustard dressing

ARUGULA 8

With artichokes and shaved Parmesan cheese, with lemon and olive oil dressing

OZZE ALLA IVORNESE 11

Mussels with tomato sauce, Livornese style

(ALAMARI FRITTI 11

Fried Calamari and artichoke Served with a side of marinara sauce

MOZZARELLA (APRESE 12

Búfala mozzarella and tomatoes with an extra virgin olive oil and basil

VONGOLE AL VINO BIANCO 12

Clams sautéed with olive oil, garlic and white wine



SOUP, HOUSE OR CAESAR SALAD SERVED WITH ANY OF THESE ENTREES

VITELLO AL IMONE 16

Veal Scaloppini with white wine, capers and lemon, served with potatoes and vegetable of the day

SALMONE ALLA (RIGLIA 16

Grilled Salmon, served with potatoes and vegetable of the day

POLLO AI PORCINI 15

Breast of chicken with Porcini Mushroom and a white wine sauce, served with potato and vegetable of the day

RISOTTO CON (TAMBERI 18

Jumbo shrimp sautéed with a light tomato sauce, white wine, garlic, over saffron Arborio rice

INGUINI ALLA PESCATORA 18

Linguini pasta, with mussels, clams, calamari, shrimp, with a light tomato sauce

Gluten Free Pasta Available





\$12.99

ZUPPA DEL GIORNO

Soup of the day

HOUSE SALAD

Spring mix salad, with carrots, tomatoes and cucumbers with an Orange-Basil and Olive Oil dressing



ASAGNA

Classic Italian meat and cheese lasagna

EGGPLANT ALLA PARMIGIANA V

Served with a side of Spaghetti with marinara sauce

POLLO ALLA PARMIGIANA

Served with a side of Spaghetti with marinara sauce

TORTELLINI ALLA NONNA

Veal stuffed ring-shaped pasta with a creamy meat sauce

PAPPARDELLE AL POMODORO V

Flat, wide pasta with fresh Roma tomato sauce, garlic, and basil

POLLO ALLA GRIGLIA

Grilled Chicken Over Caesar Salad

RIGATONI BOLOGNESE

Rigatoni with classic Italian meat sauce

TROTA ALLA PIZZAIOLA

Grilled Trout topped with Pizzaiola sauce Served with Potatoes and Vegetables of the day

SPAGHETTI ALLA CONTADINA ♥

Spaghetti sautéed with extra virgin olive oil, garlic, mushrooms, bell peppers, and artichokes

COTOLETTA ALLA MILANESE

Pork Chop topped with arugula, Roma tomatoes, mozzarella, and drizzled with balsamic glace

Gluten Free Pasta Available

W Vegetarian

CED TEA INCLUDED SUBSTITUTE (AESAR SALAD ADD \$2.00

Soup of the day or House Salad served with any of the entrees above. No Substitutions allowed on the Express Lunch section. Consuming raw or undercooked meats, poultry, seafood, shellfish, eggs or unpasteurized milk may increase your risk of foodborne illness.



RATTORIA

SOFT DRINKS 2.25*













Iced Tea

JUICE 3.00

Orange Juice **Apple Juice Grape Fruit Juice** Pineapple Juice Cranberry Juice Milk



Espresso 3.00 Double Espresso 4.25 Macchiato 3.00 Cappuccino 4.25 Latte 4.25



Americano (regular coffee) 2.50* Decaf Coffee 2.50* Numi Hot Tea 3.00



🗱 Free Refills

BOTTLED BEER 4.00

Budweiser Bud Lite Michelob Ultra Miller Light **Coors Lite**

PREMIUM BOTTLED BEER 6.00 **Amstel Light**

Blue Moon

Corona Extra Dos Equis Guinness Heineken Negra Modelo Modelo Especial



Peroni N **Shiner Bock** Stella Artois

NON ALCOHOLIC BEER 4.00

O'Doul's Buckler

TALIAN BOTTLED WATER

Acqua Panna Large 6.50 San Pellegrino sparkling Large 6.50









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