



BENVENUTI

LA
CENA

HOURS OF OPERATION

Monday through Saturday

Lunch 11 AM to 4 PM - Dinner 4 PM to 10 PM

Sunday

Dinner 4 PM to 9 PM

If you cannot find your favorite dish, please let us know what Italian classic you would like and if the ingredients are available we will try our best to prepare it for you.

Please inform your server if a person in your party has a food allergy. No outside food or beverages allowed.

PER INIZIARE

INSALATA DELLA CASA **V** 7

Spring mix salad with house dressing

CESARE **R** 8

Heart of romaine lettuce with Caesar dressing

ARUGOLA **V** 9

Baby arugula with artichokes and shaved Parmesan cheese with lemon and olive oil dressing

PEPPERONI E SALSICCIA 10

Banana peppers stuffed with Italian sausage

CALAMARI FRITTI 13

Fried calamari and artichokes served with a side of marinara sauce

POLPO ALL' ALGHERESE 14

Octopus on a bed of boiled potatoes with garlic and sundried tomato sauce

VONGOLE AL VINO BIANCO 12

Clams sautéed with olive oil, garlic, and white wine

ZUPPA DEL GIORNO 7

Homemade soup of the day

COZZE ALLA LIVORNESE 11

Mussels with tomato sauce, Livornese style

MOZZARELLA CAPRESE **V** 14

Sliced tomatoes and Mozzarella di Bufala with olive oil

DITA DI GRANCHIO 14

Crab fingers sautéed with lemon butter garlic sauce

CARPACCIO **R** 12

Sliced, raw beef with arugula salad, and shaved Parmesan cheese

COSA BUONA 14

Assorted cold cuts, imported cheese, and grilled vegetables

FOCCACCIA AL PESTO 10

Baked flat bread with chicken pesto sauce and sun dried tomatoes

PASTE E RISOTTO

SPAGHETTI CARBONARA ALLA FIAMMA * 38

Spaghetti carbonara served tableside over flaming parmesan wheel Serves 2 – 3 People

RISOTTO PESCATORA 20

Arborio rice with mussels, clams, calamari and shrimp in a light garlic tomato sauce

GNOCCHI ALLA GORGONZOLA **V** 16

Homemade Potato dumplings served with a creamy gorgonzola sauce

CANNELLONI ALLA FIORENTINA 16

Homemade crepes stuffed with veal and spinach baked in a pink sauce

SPAGHETTI CON POLPETTE 18

Spaghetti marinara served with our famous homemade Veal-Pork-Beef meatballs

MELANZANE ALLA PARMIGIANA **V** 16

Traditional eggplant parmigiana served over spaghetti

FETTUCCINI ALFREDO 15

Fettuccini pasta served with classic Alfredo sauce
With Pollo add \$4 With shrimp add \$2/each

TORTELLONI DELLA NONNA 16

Veal stuffed ring shaped pasta served with a mix of meat and Alfredo sauce

RAVIOLI ALLA BOLOGNESE 16

Homemade spinach and ricotta ravioli with a classic Italian meat sauce

LASAGNA 16

Homemade classic Italian meat and cheese lasagna

LINGUINI CON GAMBERI 20

Linguini pasta sautéed with olive oil, garlic and jumbo shrimp

PAPPARDELLE AL POMODORO **V** 16

Egg flat wide pasta served with our homemade fresh Roma tomatoes, garlic and basil sauce

* Giardino Signature Dish

Gluten free and Whole Wheat Pasta Available.

V Vegetarian **R** Could contain raw ingredients.

PIZZE

GIARDINO 18

White pizza with prosciutto, arugula, and balsamic glaze

PEPPERONI E SALSICCIA 15

Homemade tomato sauce, mozzarella, pepperoni and sausage

FOCACCIA 8

White pizza with onions, Parmesan cheese and side of marinara sauce

MARGHERITA 14

Fresh tomatoes, mozzarella, homemade tomato sauce and basil

CARNE E PESCE

MERLUZZO ALLA TERESA 34

Oven roasted Alaskan Black Cod with white wine and cherry tomatoes

POLLO AI PORCINI 22

Chicken breast with Porcini Mushrooms and a white wine sauce

POLLO PARMIGIANA 18

Chicken parmesan served with a side of spaghetti with homemade tomato sauce

POLLO ALLA CACCIATORA 18

Chicken breast with tomato sauce, red and green bell peppers, onions, and mushrooms

VITELLO AL LIMONE 25

Veal Scaloppini sautéed with white wine, lemon, and capers

VITELLO ALLA MARSALA 25

Veal Scaloppini sautéed with Marsala wine and fresh mushrooms

SCOTTADITO 32

Grilled Lamb Chops

BISTECCA AI FERRI 38

Grilled 14oz Black Angus Ribeye

FILLETTO BALSAMICO 38

Grilled 8oz Filet Mignon topped with balsamic glaze

CIOPPINO MEDITERRANEO 32

Fish and shellfish stew with tomato sauce and spices

SALMONE ALLA GRIGLIA 26


Grilled salmon served with sautéed spinach and potatoes



 These items are served with potatoes and vegetable(s) of the day.

DOLCI

DESSERTS 8

Ask your server about our daily selection of homemade desserts.

 Giardino Signature Dish

 Vegetarian  Could contain raw ingredients.

Consuming raw or undercooked meats, poultry, seafood, shellfish, eggs or unpasteurized milk may increase your risk of foodborne illness.

BEVANDE

SOFT DRINKS 1.95

- ◆Pepsi
- ◆Diet Pepsi
- ◆Dr. Pepper
- ◆Diet Dr. Pepper
- ◆Sierra Mist
- ◆Tropicana Lemonade
- ◆Iced tea

JUICE 2.50

- Orange juice
- Apple juice
- Grapefruit juice
- Pineapple juice
- Cranberry juice
- Milk

BOTTLED WATER 6.00

- Large Aqua Panna
- Large San Pellegrino

LAVAZZA

- ◆Americano (regular coffee) 2.25
- ◆Decaf coffee 2.25
- Espresso 2.50
- Double Espresso 4.00
- Macchiato 2.50
- Cappuccino 4.00
- Latte 4.00
- NUMI Hot Tea 2.75

◆ Free Refills

DOMESTIC BEER 4.00

- Budweiser
- Bud Lite
- Michelob Ultra
- Miller light
- Coors Lite

PREMIUM BEER 6.00

- Amstel Light
- Blue Moon
- Corona Extra
- Dos Equis
- Guinness
- Heineken
- Negra Modelo
- Modelo Especial
- Shiner Bock
- Stella Artois

ITALIAN BEER 6.00

- Moretti
- Moretti La Rosa
- Peroni

NON ALCOHOLIC BEER 4.00

- O'Doul's



BUON APPETITO

www.giardinoitalian.com

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www.facebook.com/giardinoitalian

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 with set or customized menus.

Take Out and Off Premises Events also available.