



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

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.

PER INIZIARE

INSALATA DELLA CASA 7

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

ARUGOLA 9

With artichokes and shaved Parmesan cheese, with Lemon and Olive Oil Dressing

MOZZARELLA CAPRESE 12

Mozzarella di Bufala and Tomatoes garnished with Basil, Peppers, Extra Virgin Olive Oil, and Balsamic Glace

CALAMARI FRITTI 12

Fried Calamari and artichoke with a side of fresh Marinara sauce

VONGOLE AL VINO BIANCO 12

Clams sautéed with olive oil, garlic and white wine.

ZUPPA DEL GIORNO 7

Soup of the day

CESARE 8

Heart of Romaine lettuce with Caesar dressing topped with croutons

CARPACCIO 12

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

COSA BUONA 14

Assorted cold cuts, imported cheese, olives, artichokes, eggplant, and peppers

COZZE ALLA LIVORNESE 11

Mussels with tomato sauce, Livornese style

PASTE E RISOTTI

RISOTTO AI GAMBERI 19

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

RIGATONI ALLA BOLOGNESE 15

Rigatoni with classic Italian meat sauce

ORECCHIETTE ALLA PAESANA 18

Ear shaped pasta sautéed in olive oil, garlic, Italian sausage, rappini, and porcini mushrooms

LINGUINI ALLA PESCATORA 19

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

RISOTTO AI FUNGHI 18

Arborio rice and Porcini mushrooms

GNOCCHI ALLA GORGONZOLA 15

Potato dumplings in a gorgonzola cream sauce

RAVIOLI AL FORNO 15

Baked spinach and ricotta ravioli

LASAGNA 15

Classic Italian meat and cheese lasagna

PAPPARDELLE AL POMODORO 15

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

Gluten Free and Whole Wheat Pasta Available

 Vegetarian

You cannot find your favorite dish? Let us know what Italian classic you would like and if the ingredients are available we will try our best to cook it for you.

PIZZE

PEPPERONI E SALSICCIA PIZZA 15

Tomato sauce, mozzarella,
Pepperoni, and sausage

GIARDINO PIZZA 16

White pizza with prosciutto,
arugula, and balsamic glaze

MARGHERITA PIZZA 14

Fresh tomatoes, mozzarella, fresh
homemade tomato sauce, cheese, and
basil

CARNE E PESCE

POLLO AI PORCINI 18

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

POLLO PARMIGIANA 18

Served with a side of Spaghetti with fresh homemade tomato sauce

VITELLO AL LIMONE 24

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

VITELLO ALLA SICILIANA 24

Veal Scaloppini topped with eggplant, mozzarella and fresh homemade tomato sauce,
served with potato and vegetable of the day

SCOTTADITO 30

Herb marinated, grilled lamb chops,
served with potato and vegetable of the day

BISTECCA AI FERRI 30

14oz Black Angus Ribeye, served with potato and vegetable of the day

MERLUZZO ALLA TERESA 32

Oven roasted Alaskan Black Cod with white wine and cherry tomatoes,
served with potato and vegetable of the day

SALMONE ALLA GRIGLIA 24

Grilled Salmon served with potato and vegetable of the day

DOLCI

DAILY SELECTION 7

ASK YOUR SERVER ABOUT OUR DAILY DESSERTS

BEVANDE

SOFT DRINKS 1.95*



Iced Tea

JUICE 2.50

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

COFFEE AND TEA

Espresso 2.50
Double Espresso 4.00
Macchiato 2.50
Cappuccino 4.00
Latte 4.00



Americano (regular coffee) 2.25*

Decaf Coffee 2.25*

Numi Hot Tea 2.75



* 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
Moretti

Moretti La Rosa

Peroni

Shiner Bock
Stella Artois

NON ALCOHOLIC BEER 4.00

O'Doul's
Buckler

ITALIAN BOTTLED WATER

Acqua Panna Large 6.00
San Pellegrino sparkling Large 6.00



BUON APPETITO



WWW.GIARDINOITALIAN.COM

INFO@GIARDINOITALIAN.COM

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