

❖ **Stimolante L'Appetito/Appetizers** ❖

Insalada Tropicale

Mixed Greens, Hearts of Palm, Tomatoes, Olive Oil, Avocado, Lemon, Parmigiana Shavings **12**

Mesculin Salad

Mixed Greens, Honey Mustard Dressing, Tomatoes, Parmigiana Shavings **9**
with Dinner **7**

Caesar Salad *

Classic Romaine Salad **8**
with Dinner **6**

Carpaccio con Parmigiana *

Cold, Thinly Sliced Filet Mignon, Arugula, Parmigiana Shavings **13**

Carpaccio con Avocado e Palmito *

Cold, Thinly Sliced Filet Mignon, Avocado, Hearts of Palm, Olive Oil, Lemon, Mixed Greens **15**

Beet and Tomato Salad *

Hearts of Palm, Beans, Walnut Vinaigrette, Goat Cheese **14**

Zucchini Fritti

Fried Zucchini **6**

Vongole Oreganato

Clams, Herbs, Garlic, Bread Crumbs - Baked **10**

Vongole Casino

Clams, Herbs, Peppers, Onion, Bacon - Baked **10**

Cozze Posillipo o Marinara

Mussels in Garlic or Marinara Sauce **13**

Polpetta con Ricotta

Meatballs, Ricotta, Marinara **14**

Eggplant Rotini

Eggplant, Ricotta, Rolled, Baked, Tomato Sauce **9**

Calamari Fritti

Fried Squid, Side Marinara **9**

Gamberi Cocktail

Four Jumbo Shrimp, Cocktail Sauce **19**

Zuppa del Giorno

Soup of the Day **6**

Fried Mozzarella

Mozzarella Cheese, Bread Crumbs, Marinara Sauce **9**

Mozzarella Caprese

Sliced Housemade Mozzarella, Sliced Tomato, Fresh Basil **12**

Vongole Jalapeño

Clams, Jalapeño Peppers, Onion, Garlic, Olive Oil, Tomato Sauce, White Wine, Garlic Bread **13**

❖ **Vegetali / Vegetables** ❖

Patate Siciliane

Roasted Potatoes, Garlic, Onions, Cherry Peppers, Virgin Oil - Sautéed, Spicy **8**

Broccoli o Spinaci con Aglio ed Olio

Broccoli or Spinach, Garlic, Virgin Oil - Sautéed **8**

❖ **Paste / Pasta** ❖

Spaghetti Marinara

Spaghetti, Tomato Sauce **15**

Manicotti al Forno

Manicotti, Ricotta, Tomato Sauce - Baked **16**

Capellini Primavera

Angel Hair, Fresh Vegetables, Herbs, Butter, Chicken Stock **16**

Fettuccine Alfredo

Fettuccine, Parmigiana, Cream, Butter **17**

Penne alla Vodka

Penne, Parmigiana, Tomato Sauce, Vodka **16**

Fettuccine Bolognese

Fettuccine, Meat Sauce **18**

+ Wheat Pasta Available +
Gluten Free Pasta \$2.00

“Chef’s Favorites”

Capellini Piselli e Prosciutto

Angel Hair, Tomato Cream Sauce, Mushrooms, Peas, Prosciutto **19**

Salmone Il Giardino *

Salmon, White Wine, Lemon, Garlic, Herbs - Sautéed, Linguine, House Salad **26**

Pollo alla Parmigiana

Filet of Chicken, Mozzarella, Parmigiana, Tomato Sauce - Baked **20**

Tortellini della Nonna

Tortellini Stuffed with Cheese, Prosciutto, Mushrooms, Peas, Cream - Glazed **17**

Linguine alle Vongole

Linguine, Clams, Red or White Sauce **19**

Rigatoni Il Giardino

Rigatoni, Fennel, Sausage, Tomato Sauce **18**

Capellini Al Salmone

Capellini, Salmon Chunks, Seasoned Tomato Cream Sauce **18**

Penne Ai Gamberi

Penne, Shrimp, Peas, Tomato Cream Sauce **19**

Lasagna

Pasta, Ground Beef, Sausage, Ricotta, Mozzarella, Parmigiana Layered - Baked **19**

Pollo alla Sorrentina

Filet of Chicken, Spinach, Zucchini, Prosciutto, Tomato Sauce, Mozzarella, White Wine, House Salad **21**

Vitello alla Pizzaiola

Scaloppine of Veal, Red and Green Peppers, Mushrooms, Onions, Marinara, House Salad **25**

Costolette di Maiale

Two Center Cut Pork Chops, Red and Green Cherry Peppers, White Wine, Cognac, Balsamic Vinegar, House Salad - Spicy **24**

❖ **Pizza from our Wood-Burning Oven** ❖

Extra Toppings 2.00 each

Pizza Margherita

Tomato Sauce, Mozzarella, Herbs, Basil **12**

Pizza Primavera

Tomato Sauce, Fresh Vegetables **13**

Pizza del Giardino

Tomato Sauce, Mozzarella, Sausage, Spicy Herbs, Mushrooms **14**

Pizza Ai Funghi

Tomato Sauce, Mozzarella, Mushrooms **13**

Pizza Ai Pepperoni

Tomato Sauce, Mozzarella, Pepperoni **13**

Pizza del Giorno

Pizza of the Day

Colloquiale Pizza Inbottita

Stuffed with Ricotta, Mozzarella, Prosciutto **15**

Tony's Focaccia Chips **6**

Focaccia

Flavored Oils, Parmigiana Cheese **6**

❖ **Vitello / Veal** ❖

Served with House Salad

Vitello alla Parmigiana

Veal Cutlet, Mozzarella, Tomato Sauce - Baked **25**

Vitello alla Marsala

Veal Scaloppine, Mushrooms, Prosciutto, Marsala Wine, Splash of Marinara **25**

Vitello alla Francese

Veal Scaloppine, Lemon, Butter, White Wine **25**

Vitello Il Giardino

Breaded Veal Cutlet, Fresh Tomatoes, Onion, Herbs, Virgin Oil **25**

❖ **Pollo / Chicken** ❖

Served with House Salad

Pollo alla Francese

Filet of Chicken, Lemon, Butter, White Wine **19**

Chicken Tuscany

Filet of Chicken, Fennel, Artichoke Hearts, Sun-dried Tomatoes, Butter, White Wine, Chicken Stock, Demi-Glaze **20**

Filetto di Pollo con Funghi e Piselli

Filet of Chicken, Mushrooms, Peas, White Wine, Lemon, Butter **20**

❖ **Pesce Fresco / Fish** ❖

Served with House Salad

Frutti di Mare

Mussels, Clams, Shrimp, Scallops, Calamari, Tomato Sauce, Angel Hair **35**

Risotto del Giorno

Risotto of the Day

Gamberi Marinara o Fra Diavolo

Jumbo Shrimp in Tomato Sauce or Spicy Tomato Sauce, Linguine **30**

Pesce del Giorno

Fish of the Day

Aragosta

Lobster (when available)
Market Price

❖ **Dalla Griglia / From the Grill** ❖

Served with House Salad

16 oz. Certified Angus New York Strip *

House Potato **34**

Two Medallions Filet Mignon *

House Potato **35**

Veal Chop *

House Potato
Market Price

Three Funghi Veal Chop *

Porcini, Button, Portabella Mushrooms, Garlic, Rosemary - Light Brown Sauce
Market Price

* Consuming Raw or Undercooked Meats, Poultry, Seafood, Shellfish or Eggs May Increase Your Risk of Foodborne Illness.

Water Served Upon Request.

Ask About Our Off-Premises Catering.

No Separate Checks for Parties of 6 or More.