

## IL GIARDINO Home Page

### ANTIPASTI FREDDO - COLD ANTIPASTO

**Il Giardino per Due** \_\_ A dish for two. Assorted appetizers consisting of imported prosciutto, fresh mozzarella and provolone cheese, roasted red peppers, asparagus, artichoke hearts, provolone cheese, sliced tomato and olives. Finished with a touch of extra virgin olive oil. 16.95

**Gamberoni Giganti** \_\_ Jumbo shrimp served with cocktail sauce. 11.95

**Insalata di Mare** \_\_ A combination of shrimp, calamari, baby octopus and scungilli. Marinated in lemon, garlic, extra-virgin olive oil and fresh herbs. 12.95

### ANTIPASTI CALDO - HOT ANTIPASTO

**Oyster Rockefeller** \_\_ Baked oysters stuffed with spinach and ricotta cheese in a Sherry wine cream sauce. 11.95

**Stuffed Figs** \_\_ Figs stuffed with gorgonzola cheese in Amaretto cream sauce. Served with asparagus wrapped with prosciutto. 11.95

**Mozzarella in Carroza** \_\_ Italian bread stuffed with mozzarella cheese and prosciutto. Deep fried and served with tomato sauce. 10.95

**Calamari Fritti** \_\_ Fried squid with tomato basil sauce on the side. 11.95



### INSALATA - SALAD

**Insalata D'Arugola** \_\_ Leaves of Italian lettuce tossed with red onions, tomatoes extra-virgin olive oil and balsamic vinegar. 7.50

**Insalata di Cesare** \_\_ Traditional Caesar salad. 7.50

### SIDES

Sautéed Spinach 5.95

Sautéed Asparagus 5.95

Sautéed Broccoli Raba 8.95

### PASTA

**Rigatoni alla Vodka con Pollo** \_\_ Rigatoni pasta in a pink vodka cream sauce with grilled chicken. 21.95

**Ravioli D'Aragosta** \_\_ Ravioli stuffed with lobster meat and ricotta cheese. Topped with shrimp, asparagus, diced tomatoes and shiitake mushrooms; served in a roasted garlic cream sauce. 23.95

**Fettuccine alla Vittoria** \_\_ Fettuccine pasta sautéed with onions, peas, wild mushrooms, prosciutto, shrimp a touch of fresh tomatoes and cream. 20.95

**Fettuccine Alfredo e Gamberi** \_\_ Fettuccine pasta sautéed with cream and freshly grated parmesan cheese topped with grilled shrimp. 23.95

**Ravioli** \_\_ Ravioli stuffed with ricotta cheese. Topped with marinara sauce. 18.95

### PESCE - SEAFOOD

**Vittoria's Candlelight Feast** \_\_ Combination of scallops, crabmeat, shrimp, asparagus and mushrooms; served in a red roasted pepper cream sauce over a bed of linguine. 25.95

**Gamberoni Scampi** \_\_ Shrimp sautéed in lemon, garlic and white wine sauce. 22.95

**Zuppa di Pesce** \_\_ A special combination of lobster tail, scallops, shrimp, clams, calamari and mussels in a red seafood sauce. Served on a bed of linguine. 27.95

**Canestrelli e Gamberoni Provinciale** \_\_ Scallops and shrimp sautéed with diced tomatoes, capers, olives, garlic and white wine sauce. Served over a bed of linguine. 24.95

**Mahi Mahi di Venezia** \_\_ Filet of mahi mahi sautéed with sun-dried tomatoes, asparagus and shiitake mushrooms. In a garlic, lemon, butter and white wine sauce. 24.95

### POLLO - CHICKEN

**Pollo alla Parmigiana** \_\_ Breaded breast of chicken topped with mozzarella in a marinara sauce. 19.95

**Pollo Cordon Bleu** \_\_ Breaded boneless breast of chicken stuffed with fontina cheese and prosciutto in a mushroom sherry wine brown sauce. 21.95

**Pollo alla Vodka** \_\_ Grilled and sliced breast of chicken served over rigatoni sautéed in vodka pink cream sauce. 20.95

**Pollo alla Griglia** \_\_ Grilled breast of chicken coated with virgin olive oil and garnished with grilled vegetables. 19.95

### VITELLO - VEAL

**Vitello alla Casa** \_\_ Breaded veal cutlet topped with thinly sliced eggplant and mozzarella cheese in a marinara sauce. 22.95

**Vitello di Pavarotti** \_\_ Veal cutlet stuffed with prosciutto, mozzarella and shrimp. Served with shiitake mushrooms in a Marsala wine sauce with a touch of cream. 23.95

**Vitello alla Francese** \_\_ Veal medallions dipped in egg, sautéed in lemon, white wine and spices. 22.95

**Vitello Mimosa** \_\_ Veal cutlet breaded, topped with prosciutto, grilled eggplant, mozzarella, sliced tomato and herbs. Served in a sherry brown sauce. 21.95

**Vitello alla Parmigiana** \_\_ Breaded veal cutlet topped with mozzarella cheese in a marinara sauce. 20.95

### PIATTI ALLA GRIGLIA - FROM OUR GRILL

**New Zealand Rack of Lamb** \_\_ Grilled New Zealand baby rack of lamb topped with rosemary, diced tomatoes, olive oil and garlic sauce. 28.95

**Bistecca alla Griglia** \_\_ New York strip steak (Certified Angus Steak) grilled to your taste 27.95

**Maiale Ripieno** \_\_ Stuffed rack of pork with prosciutto and provolone cheese in a three mushroom sauce with Amaretto demi-glaze sauce. 22.95