

*~ Antipasti ~*

**Stuffed Artichoke**

*Pecorino cheese and breadcrumb stuffing 9*

**Affettato con Vegetali di Inverno 9**

*Capicola, soppressata, fennel, stuffed cherry pepper with chef's crostini*

**Antipasto Freddo Giardino 10**

*Mozzarella, Prosciutto di Parma, soppressata, roasted pepper, parmigiano, and zucchini*

**Salsicce con Carciofini 9**

*Sausage, artichoke, mozzarella, prosciutto, custard, baked in puff pastry*

**Bruschetta con Fagioli e Broccoli Rabe 9**

*Traditional Bruschetta bread with Fava beans and broccoli rabe dip*

*~ Classic Favorites ~*

**Fried Calamari 11**

*Tender calamari fried and served with a side of spicy marinara sauce*

**Zuppa di Cozze 12**

*Mussels sautéed with garlic, olive oil and your choice of Red or White Sauce*

**Mozzarella in Carrozza 8**

*Mozzarella, rustic bread, parmigiano and eggs, pan fried with marinara sauce*

**Clams Oreganata**

*Littleneck clams baked with seasoned breadcrumbs  
(8 pieces) 10 (1 dozen) 15*

**Chef's Tasting Antipasto (2 or more people)**

*Family style Hot and Cold Appetizers 9 per person  
with Seafood Appetizers 12 per person*

*~ Insalate ~*

**Caesar, Tre Colore, Giardino or Della Casa 9**

**Baby Spinach, Avocado and Orange 10**

*Fresh spinach salad, avocado, feta cheese, orange, lemon, olive oil and toasted almonds*

*~ Pasta ~*

**Rigatoni con Polpette e Ricotta 18**

*Delicate meatballs, tomato sauce and fresh ricotta*

**Gnocchi al Funghetto 20**

*Olga's potato dumplings, wild mushrooms, shallots, butter and fresh herbs*

**Agnolotti in Brodo 18**

*Russo's homemade meat filled pasta, beef broth and fresh vegetables*

**Penne Fantasia 22**

*Grilled chicken, baby shrimp, and spinach in a vodka sauce*

**Ravioli D'Aragosta 24**

*Lobster ravioli with asparagus, shrimp, & sundried tomatoes in a vodka sauce*

**Spaghetti con Broccoli Rabe 22**

*Spaghetti with broccoli rabe, sausage, endive, roasted pepper, garlic and olive oil*

**Risotto with Lobster Cream 25**

*Arborio rice, shrimp, lobster, shallots and cream*

**Linguini di Mare 29**

*Half Maine Lobster, shrimp, clams, mussels, and calamari*

**Whole Wheat Spaghetti "Verdure" 20**

*String beans, broccoli, peppers, mushrooms, sundried tomato, garlic and olive oil*

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*~ Secondi Piatti ~*

*Fresh Meats, Seafood and Produce are delivered daily  
from the Hunt's Point Markets.*

*~ Please ask your server about the Daily Selections ~*

*Meat Preparations- Grilled, Pizzaiola or Marsala*

*Seafood Preparations- Oreganata, Francese, Marechiara or Grilled*

*~ Signature Dishes ~*

**Pollo Scarpariello 21**

*Cut bone in chicken, mushrooms, fresh herbs, lemon and crispy potatoes*

**Veal Scallopine con Piselli e Cipolle 25**

*White wine, garlic, peas, onions, and russet potatoes*

**Veal Rollatine "Valdostana" 27**

*Veal scallopine rolled with mushrooms, prosciutto, mozzarella in a marsala sauce*

**Frutta di Mare "Al Forno" M.P.**

*Market fish, sepioline, shrimp, clams, garlic and breadcrumbs prepared in our wood burning oven*

**Chilean Seabass "In Casserola" 27**

*Chilean Seabass, fresh tomatoes, garlic, with seasoned breadcrumbs and fresh herbs*

**Atlantic Salmon "St. Michelle" 25**

*With zucchini, olives and breadcrumbs*

**Salsicce, Carciofi, Escarole "Minestra" 20**

*Gennaro's winter favorite, roasted pork sausage in a broth of artichokes, escarole and cannellini*

**Francese "Duet" 23**

*Breast of chicken and jumbo shrimp pan fried with white wine sauce and fried artichokes*

**Eggplant Parmigiana 19**

*Pan fried sliced eggplant with, mozzarella, parmigiano and fresh tomato sauce, served with linguini*

**Giardino's Combinazione Classico 21**

*Chicken parmigiana, manicotti, cheese ravioli in a fresh tomato sauce*

*~ Verdure ~*

*Broccoli rabe 9.5 Spinach 8 Escarole 7 Fried Zucchini 6*

*~ Wood Fired Brick Oven Pizza ~*

**Margherita 10**

*Tomato sauce, mozzarella and basil*

**Campagnola 14**

*Mozzarella, grilled eggplant, zucchini, red peppers and tomatoes*

**"Sepioline" Fra Diavolo 12**

*European calamari, tomato sauce, garlic and hot pepper*

**Quattro Stagioni 14**

*Artichokes, mushrooms, black olives, prosciutto and mozzarella*

**Giardino Flatbread 16**

*Roman style crispy bread, prosciutto, grilled radicchio, mascarpone and white truffle oil*

*Additional toppings 2 per.*

*For parties of 8 or more a gratuity of 18% will be added to your bill*

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