



*Il Giardinello*

[www.ilgiardinello.com](http://www.ilgiardinello.com)

*Colleen and Joe  
cordially invite you to experience  
Italy's tantalizing variety of flavors.*

*Our menu selections  
have been specially chosen to  
reflect the surprising nuances  
of Italian Cuisine.  
From delicate dishes with  
the lightest of touches to  
hearty, full-bodied fare  
each dish is carefully prepared  
with masterful culinary skill.*

*We look forward to serving you  
in the  
Old World Tradition  
of courtesy and grace.*

*Buon Appetito!*

## ❧ Antipasti Freddi ❧

– Cold Appetizers –

*Antipasto Freddo per due*

Combination of Cold Appetizers for Two

13.50

*Fresh Roasted Peppers  
and Mozzarella*

8.95

*Insalata di mare*

Combination of Shrimp, Calamari & Scungilli

13.95

*Bocconcini Salad*

Sundried Tomatoes & Mozzarella tossed  
with our house dressing

10.95

*Fresh Mozzarella, Prosciutto  
& Sliced Tomato*

12.50

*Clam Cocktail*

7.95

*Shrimp Cocktail*

12.50

*Dipping Oil for Two*

Extra virgin olive oil with herbs & garlic

3.95

## ❧ Antipasti Caldi ❧

– Hot Appetizers –

*Zuppa di Mussels for Two ~ 11.95*

*Zuppa di Clams ~ 9.95*

*Calamari Fritti ~ 13.95*

*Stuffed Eggplant with Ricotta ~ 8.95*

*Baked Clams Oreganato ~ 8.95*

*Garlic Bread ~ 3.95*

*Mozzarella in Carezza*

Classic deep fried Italian bread stuffed with  
mozzarella and served with dipping sauce

10.95

*Oysters Amalfi*

Oysters broiled with our crabmeat stuffing

11.95

*Antipasto Caldo for Two*

Combination of Hot Appetizers for Two

15.95

## ❧ Zuppa ❧

– Soups –

*Tortellini in Brodo*

4.50

– Soup of the Day –

*Zuppa del Giorno*

4.95

*Escarole in Brodo*

4.50

❧ *Insalate* ❧  
– Salads –

*Sliced Tomatoes  
& Onion Salad*  
8.95

*Chef's Salad  
for Two*  
12.95

*Artichoke Heart Salad*  
Olive Oil, Garlic & Oregano  
9.95

*Insalata Speciale della Casa*  
Special House Salad  
11.95

❧ *Farinacie* ❧  
– Pastas –

*Ziti Bolognese*  
Special Meat Sauce  
14.95

*Spaghettini Buttanesca*  
Olives, Capers & Anchovies in a Marinara Sauce  
13.95

*Linguini Marechiara*  
Combination of Shrimp, Calamari and Scungilli  
with a touch of Marinara Sauce over Linguini  
24.95

*Linguine Bosco e Mare*  
Linguini with shrimp, veal sausage,  
broccoli rabe, oil & garlic, a touch of tomato  
23.95

*Fettuccine Alfredo*  
13.95

*Baked Ziti with Ricotta*  
13.95

*Linguine with Fresh Clam Sauce*  
Red or White  
15.95

*Homemade Manicotti*  
13.95

*Homemade Cheese Ravioli*  
13.95

*Gnocchi Siciliano*  
Shell shaped potato pasta in a fresh tomato, basil sauce with grilled eggplant  
15.95

*Fettuccine alla Giardino*  
Spinach Noodles with Prosciutto, Onions,  
Peas in a Light Cream Sauce  
15.95

*Spaghettini Carbonara*  
Classic dish of prosciutto, onions, parsley, cream,  
egg and grated cheese  
15.95

*Cavatelli with Broccoli*  
Oil, Garlic and a Light Tomato Sauce  
13.95

*Capellini D'Angelo Primavera*  
With Cream Sauce and Fresh Vegetables  
14.95

– Additional Charge for Split Portions –

*Above Pasta served with Salad*

Add Shrimp to any Entree +\$12.00, Chicken +\$7.00

⇒ *Vitello* ⇒  
– Veal –

*Veal Saltimbocca*

Sautéed with Sherry, topped with Prosciutto and Mozzarella Served over Spinach

20.95

*Veal Parmigiana*  
18.95

*Veal Scaloppini Marsala*  
18.95

*Veal Scaloppini Sorrentino*  
Veal medallions Sautéed with Tomato,  
Mozzarella & Eggplant  
20.95

*Veal Rossini*  
Filet of veal in a white wine, basil sauce  
topped with fresh tomato, prosciutto  
and melted mozzarella  
21.95

*Veal Piccata*  
Lemon and Capers  
18.95

*Veal Scaloppine Francese*  
18.95

⇒ *Pollo* ⇒  
– Chicken –

*Chicken Scarpariello - Boneless*  
Sautéed with Peppers, Garlic, Sausage & Lemon  
in a Spicy Hot Sauce  
16.95

*Chicken Cacciatore - Boneless*  
Sautéed with Onions, Mushrooms  
in a fresh Tomato Sauce  
16.95

*Boneless Breast of Chicken*  
*Piccatta*  
16.95

*Boneless Breast of Chicken*  
*Parmigiana*  
16.95

*Boneless Breast of Chicken*  
*Marsala*  
16.95

*Boneless Breast of Chicken*  
*Francese*  
16.95

*Above Entrees served with Salad or Ziti*

– Spaghetti or Linguini \$3.00 extra –

## ❧ Specialties ❧

— From the Chef —

*Rigatoni with Vodka Sauce*

*\$15.95*

*Filet Mignon Pepino*

An 8 oz Beef Filet Sautéed with Garlic, White Wine, Lemon and Touch of Tomato on the side, served with Asparagus

*28.95*

*Penne with pink cream Arrabiata*

Diced cherry peppers, onions and basil in a spicy pink cream sauce with melted mozzarella and grated Romano cheese

*15.95*

*Filet of Veal & Chicken Avellinese*

Sautéed with Artichoke Hearts, Mushrooms and Peppers in a wine sauce

*22.95*

*Beef Braciola Pizzaiola*

Tender beef stuffed with Italian Provolone and Romano, sautéed in a zesty tomato sauce, basil, peppers and mushrooms. Served over penne pasta

*23.95*

*Chef's Special Pasta*

Rigatoni Amatricana ~ A specialty of Lazio, Italy; consisting of prosciutto, onions & cherry peppers in a wine & light tomato sauce, tossed with butter and Romano cheese

*16.95*

## ❧ Verdura ❧

— Vegetables —

*Spinach*

Sautéed with Garlic and Oil

*5.95*

*Broccoli Rabe*

In Season

*Mushrooms Sautéed*

Sautéed with Onions

*5.95*

*Escarole*

Sautéed with Garlic and Oil

*5.95*

*Broccoli*

Sautéed with Garlic and Oil

*5.95*

## ❧ Bevande ❧

— Beverages —

*Coffee, Tea, Sanka - 2.00*

*Caffe Espresso - 2.95*

*Cappuccino - 4.50*

*Italian Mineral Water*

— San Pellegrino —

*Large - 6.95*

*Glass Soda - 2.00*

*Pitcher Soda - 8.50*

*Domestic Non-Alcoholic Beer*

*2.50*

*Imported Non-Alcoholic Beer*

*3.50*

⇒ *Pesce* ⇒  
– Fish –

*Zuppa di Pesce*  
Over Linguine  
28.95

★ *Broiled Lobster Tails*  
(2) 6 oz. Tails  
42.95

*Shrimp Marinara or Fra Diavolo*  
Over Linguini, Garnished with Clams & Mussels  
22.95

★ *Shrimp Francese*  
20.95

*Calamari Marinara*  
Over Linguini  
23.95

*Flounder Marechiara*  
Sautéed with Garlic & Oil with a Touch of Marinara Sauce Garnished with Clams & Mussels  
22.95

★ *Flounder Francese*  
18.95

★ *Broiled Filet of Flounder*  
18.95

*Lobster Tails Fra Diavolo or Marinara*  
Over Linguini, Garnished with Clams and Mussels  
44.95

*Shrimp Provinciale*  
Sautéed with Garlic, White Wine  
and Lemon over linguini  
22.95

*Shrimp Scampi*  
Lightly Breaded Shrimp with Garlic, Sherry,  
and a Touch of Tomato over linguini  
22.95

★ *These Entrees are served with Salad or Ziti*

⇒ *Children's Menu* ⇒

*Veal Cutlet*  
10.95

*Spaghetti & Meatballs*  
11.95

*Chicken Fingers*  
*with French Fries*  
11.95

*Ravioli*  
9.95