

❧ *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 proscuitto, 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



Take Out Menu



1232 ROUTE 166
 TOMS RIVER, NEW JERSEY 08753

We can cater your party from 10 -
 400 people. See our website or call
 for information:

732-286-9111

ilgiardinello.com

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

Becconcini 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 Carozza
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 Buttanesea
Olives, Capers & Anchovies in a Marinara Sauce
13.95

Linguini Marechiaro
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 Sicilliano
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
Piccata*
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 –