

GARDEN & KITCHEN
Giardino
 54

BRUSCHETTE

FUNGI & TALEGGIO ~ 7
 Sautéed Mushrooms with Taleggio Cheese & Fresh Parsley

BACCALA MONTECATO ~ 7
 Creamy Cod Puree & Caperberries

POMODORI E BURRATA ~ 7
 Fresh Tomatoes, Burrata and Fresh basil

BRUSCHETTE TRIO ~ 18
 (One of Each)

BOCCONCINI

POLIPO E PATATE ~ 20
 Seared Octopus, Fingerling Potatoes, Oven Dried Plum Tomatoes, Parsley, Scallions, Garlic Vinaigrette

BURRATA CAPRESE ~ 19
 Creamy Mozzarella, Seasonal Tomatoes Fresh Basil & EVOO

CARPACCIO DI MANZO ~ 18
 Thinly Sliced Beef Tenderloin, Mushrooms, Arugula & Parmesan Cheese

SALSICCIA E BROCCOLI ~ 17
 Sweet and Hot Italian Sausages, Broccoli Rabe and Balsamic Reduction

POLPETTE AL SUGO ~ 15
 Meatballs in Tomato Sauce

FORMAGGI

TALEGGIO ~ 10
 Pasteurized Cow's Milk

PARMIGIANO REGGIANO ~ 10
 Unpasteurized Cow's Milk

PECORINO CROTONESE ~ 10
 Pasteurized Sheep's Milk

GORGONZOLA DOLCE ~ 10
 Pasteurized Cow's Milk

BREGANZE VECCHIO ~ 10
 Pasteurized Extra Aged Cow's Milk

AFFETTATI

MORTADELLA ~ 10
 Heat Cured Pork Salami

PROSCIUTTO CRUDO ~ 10
 Cured Italian Ham

BRESAOLA ~ 10
 Italian Beef Prosciutto

PROSCIUTTO COTTO ~ 10
 Slow-Roasted Ham

CACCIATORINO ~ 10
 Air Dried Pork Sausage

- MEAT & CHEESE PLATE ~ 32 -

[Chef's Choice] Moradella, Prosciutto & Gorgonzola, Parmigiano

DAL GIARDINO

PARMIGIANA DI VERDURE ~ 15
 Layers of Zucchini, Eggplant, Tomato Sauce & Smoked Mozzarella

SPAGHETTI DI ZUCCHINE ~ 21
 Zucchini Noodles with Pine Nuts, Mint, Pecorino & Bottarga

INSALATA DI RAPE ~ 16
 Red and Golden Beets, Turnips, Goat Cheese, Toasted Almonds & Balsamic Reduction

INSALATA DI CESARE ~ 15
 Kale Caesar Salad

CARCIOFINI IN INSALATA ~ 19
 Baby Artichokes, Avocado, Shaved Parmesan, Lemon, EVOO

PASTA

GNOCCHI AL MODO TUO ~ 18/19/20
 Choice of Tomato Sauce, Arugula Pesto with Walnuts or Bolognese

TORTELLONI AL BURRO E SALVIA ~ 24
 Homemade Tortelloni With Spinach & Ricotta Filling in Butter Sage Sauce

SPAGHETTINI FUNGI E SPECK ~ 27
 Fresh Spaghettini With Creamy Mushroom Sauce & Smoked Prosciutto

ORECCHIETTE BROCCOLI E NDUJA ~ 25
 Orecchiette with Broccoli Rabe, Spicy Pork Salami, Garlic & EVOO

RISOTTO AI FUNGI ~ 22
 Risotto with Mushrooms

LASAGNA ALL'EMILIANA ~ 20
 Beef Ragu Lasagna

Consuming Raw or Undercooked Meat May Increase Your Risk of Food-Borne Illness

SECONDI

OSSOBUCO ALLA MILANESE ~ 34
 Slow Braised Veal Shank Served Over Saffron Risotto

PORCHETTA CON PATATE ~ 25
 Slow Roasted Crispy Suckling Pig with Roasted Potatoes

GALLETTO AI FERRI ~ 22
 Half Grilled Cornish Hen with Roasted Potatoes

BISTECCA DI TONNO AL SESAMO ~ 29
 Sesame Crusted Tuna Steak Over Sautéed String Beans with Crushed Cherry Tomatoes

COSTINE DI BUE ~ 32
 Braised Beef Short Ribs Served with Soft Polenta

VERDURE

PATATE AL FORNO ~ 8
 Roasted Potatoes

FAGIOLINI VERDI ~ 8
 Sautéed String Beans and Cherry Tomatoes

VERDURE ALLA GRIGLIA ~ 8
 Grilled Mixed Vegetables

CIME DI RAPA ~ 8
 Sautéed Broccoli Rabe

DOLCE ~ 12

TIRAMISU **PANNACOTTA**
TORTINO AL CIOCCOLATO

MOSCATO DI ASTI 10/35
ESPRESSO 3 | CAPPUCCINO 5

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FRIZZANTE

LA FURLAN PROSECCO CUVEE DOC – VENETO, ITALY	10/49
CASTELLAR CAVA ROSE DEMI-SEC – CATALONIA, SPAIN	10/49
FERRARI BRUT DOC (100% CHARDONNAY) TRENTINO, ALTO ADIGE	82
FRANCIACORTA “BARONE PIZZINI” BRUT ANIMANTE DOCG LOMBARDIA	72

BIANCHI DA BICCHIERE

MOSCATO D’ASTI “SURI” VILLA GIADA ‘17 DOCG - PIEMONTE	10/39
PIERPAOLO PECORARI SAUVIGNON BLANC ‘18 – VENEZIA GULIA	15/59
PINOT GRIGIO AI GALLI ‘17 DOC - VENETO	11/44
TREBBIANO PODERI DAL NESPOLI IGT ‘17 - (ON TAP) EMILIA-ROMAGNA	9
GRECO DI TUFO PETIGLIA ‘18 - CAMPANIA	17/65

ROSSI DA BICCHIERE

PINOT NOIR “I’PRANDI” MARCATO ‘16 IGT – VENETO	14/56
“PANARETTA” CHIANTI CLASSICO ‘15 DOCG - TOSCANA	13/49
SANGIOVESE PODERI DAL NESPOLI IGT ‘15 - (ON TAP) EMILIA-ROMAGNA	9
ROSSO “ROMA” POGGIO LE VOLPI ;17 DOC – LAZIO	18/70

COCKTAILS

GIARDINO ~15

Hendricks, Maraschino, Homemade Thyme Syrup, Muddled Cucumber,
Lime Juice, Fresh Mint

ROSEMARY OLD FASHION ~15

Bourbon, Homemade Rosemary Caramel, Bitters, Burnt Rosemary

CYNAR NEGRONI ~15

Gin, Sweet Vermouth, Cynar

SAZERAC CAFE ~15

Espresso Infused Scotch w/Simple Syrup & Vanilla Bitters

MULLED WINE ~15

Hot Sangria Infused w/Fresh Fruits, Cloves & Cinnamon

FERNET MULE ~15

Muddled Oranges, Fernet & Ginger Beer

GINGER COSMO ~15

Vodka, Ginger Liqueur, Cranberry w/A Squeeze of Lime

BEER

STELLA ~8

5.0% ABV LEUVEN, BELGIUM
Light, Crisp, Clean and Refreshing Italian Lager

SIXTUS DOPPELBOCK ~ 9

6.5% ABV, TRENTINO ALTO ADIGE, ITALY
Strong Hint of Malt, Notes of Caramel & Toasted Spices

MENABREA BIONDA LAGER ~10

4.8% ABV PIEMONTE, ITALY
Light Classic Lager, Balance Bitterness & Floral Nose

BARRIER MONEY IPA ~ 11

7.3 % ABV OCEANSIDE, NY
Hazy Dry-Hopped IPA, Citrus Hops, Tropical Fruit notes.

KCBC CHAOS & CONVENIENCE ~ 10

5.3% ABV BROOKLYN, NY
Rye Premium Lager with Jasmine Green Tea

ROSATO

COSTA DEI TRABOCCHI ROSATO ‘19 – ABRUZZO, ITALY	11/44
BANDOL ROSE “DOM LA SUFRENE” ‘17 PROVENCE, FRANCE	18/70

BIANCHI

MULLER-THURGAU GARLIDER ‘16 IGT - ALTO ADIGE	59
PIERPAOLO PECORARI TOCAI FRULIANO ‘16 – FRIULI VENEZIA GULIA	55
GAVI DI GAVI “LA BOLINA” ‘18 DOC – PIEDMONT	58
VERNACCIA DI SAN GIMIGNANO MASSINO DALDINI ‘17 DOCG TUSCANY	49
PECORINO CIAVOLICH ‘17 IGT - ABRUZZO	62
FIANO DI AVELLINO ORNETA ‘17 DOCG - CAMPAGNA	47
ETNA BIANCO “OUTIS” BIANCO ‘16 DOC - SICILIA	73

ROSSI

MONFERRATO ROSSO “BRICCHETTA” LA BOLLINA ‘14 DOC PIEMONTE (85% Barbera 15% Nebbiolo)	72
BAROLO “GARBLET” MARINOT ‘14 DOCG – PIEMONTE	105
AMARONE TEDESCHI , DOCG ‘12 - VENETO	125
CHIANTI CLASSICO PANZANELLO ‘16 DOCG - TOSCANA	59
CAPANELLE “SOLARE” IGT ‘10 – GAIOLE CHIANTI, TOSCANA	112
BRUNELLO DI MONTALCINO , CASTELLO ROMITORIO DOCG ‘13 TOSCANA	145
BOLGHERI SUPERIORE “RENZO” PEITRA NOVA ‘15 DOC - TOSCANA	107
IL CARBONAIONE POGGIO SCALETTE ‘14 IGT – TOSCANA	125
SAGRANTINO MONTEFALCO “SCACCIADI AVOLI” ‘11 DOCG – UMBRIA	89
NERO DEL DUCA “NERO DI TROIA” IGT ‘09 – PUGLIA ITALY	58
NERO D’AVOLA DON ANTONIO ‘15 DOC RISERVA - SICILIA	89

