

Giardino⁵⁴

HAPPY HOUR

4-7pm @10-Closing

\$6 Stella Draft

\$8 House Sparkling Glass

\$8 Costa dei Trabocchi rose (glass)

\$7 Trebbiano (white),

\$7 Sangiovese (red)

\$20 500 ml Wine Carafe

(Red, W

hite, Sangria)

\$ 8 Sangria glass

\$ 8 Well cocktails

BITES & APPETIZERS

Bruschetta

\$7 Funghi & Taleggio

Sautéed Mushrooms with Taleggio Cheese & Fresh Parsley

\$7 Baccala Montecato

Creamy Cod Pure & Caper berries

\$7 Pomodori & Burrata

Fresh Tomatoes, Burrata and Fresh Basil

\$18 Bruschetta trio (one of each)

\$15 Polpettè al Sugo

Meatballs in Tomato Sauce

\$14 Parmigiana di Vendurè

Layers of Zucchini, Eggplant, Tomato Sauce & Mozzarella

\$ 19 Spaghetti di Zucchini

Zucchini Noodles with Pine Nuts, Mint & Pecorino

\$17 Salsiccia, Polenta & Broccoli

Sweet Sausages, Roasted Polenta & Broccoli Rabe

\$18 Carpaccio di Manzo

Thinly Sliced Beef Tenderloin, Mushrooms, Arugula & Parmesan Cheese

GIARDINO54 COCKTAILS

GIARDINO \$15

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

ROSEMARY OLD FASHION \$15

Bourbon, Homemade Rosemary Caramel, Angostura Bitters, Lemon Bitters & Burnt Rosemary

MEZCAL NEGRONI \$15

Vida Mezcal, Sweet Vermouth & Campari

RAGGIO DI SOLE \$15

Passion Fruit Puree, Coconut Ru &, Orange Blossom Water

AMALFI C \$15

Malfi Gin, Italicus, Lemon Juice, Muddled Cucumber, Fresh Blackberries, Lavender

CILIEGINO \$15

Cherry Liqueur, Jalapeno Infused Tequila, Honey Syrup, Pineapple Juice

GINGER COSMO \$15

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

WINE BY GLASS/BOTTLE

SPARKLING

La Furlan Prosecco Vuvèe DOC – Veneto, Italy 10/49

Castellar Cava Rose Demi-Sec – Catalonia, Spain 10/49

WHITE WINE

Moscato S'Asti "Suri" Villa Giada '19 DOCG-Piemonte 10/39

Pierpaolo Pecorari Sauvignon Blanc '19 Venezia Gulia 16/62

Pinot Grigio Ai Galli '19 DOC 11/44

Greco di Tufo Petilia '17 Campania 17/65

Stptypoint Chardonnay '17 Sonoma County USA 14/56

RED WINE

Pinot Noir "I Prandi" '18 DOC – Veneto 14/56

"PANARETA" Chianti Classico '18 DOCG - Toscana 13/49

Rosso "Roma" Poggio Levolpi '19 DOC – Lazio 18/70

BEERS

SIXTUS DOPEBLOCK \$9

6.5% ABV, TRENTO ALTO ADIGE, ITALY

Strong Hint of Malt, Notes of Caramel & Toasted Spices

MANABREA 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 OPERATION OSIRIS PILSNER \$10

5.2% ABV BROOKLYN, NY

Dry Hopped Pilsner, Magnum & Citra Hops