

# Giardino<sup>54</sup>

## HAPPY HOUR

4-7pm @10-Closing

- \$7 Stella Draft
- \$9 House Sparkling Glass
- \$10 Costa dei Trabocchi rose (glass)
- \$7 Trebbiano (white),
- \$7 Sangiovese (red)
- \$25 500 ml Wine Carafe  
(Red, White, Sangria)
- \$ 12 Sangria glass
- \$ 14 Well cocktails

## BITES & APPETIZERS

### Bruschetta

- \$9 Funghi & Taleggio  
Sautéed Mushrooms with Taleggio Cheese & Fresh Parsley
- \$9 Baccala Montecato  
Creamy Cod Pure & Caper berries
- \$9 Pomodori e Burrata  
Fresh Tomatoes, Burrata and Fresh Basil
- \$24 Bruschetta trio (one of each)
- \$18 Polpetta al Sugo  
Meatballs in Tomato Sauce
- \$17 Parmigiana di Verdure  
Layers of Zucchini, Eggplant, Tomato Sauce & Mozzarella
- \$ 22 Spaghetti di Zucchini  
Zucchini Noodles with Pine Nuts, Mint & Pecorino
- \$19 Salsiccia, Polenta e Broccoli  
Sweet Sausages, Roasted Polenta & Broccoli Rabe
- \$20 Carpaccio di Manzo  
Thinly Sliced Beef Tenderloin, Mushrooms, Arugula & Parmesan Cheese

## GIARDINO54 COCKTAILS

### GIARDINO \$18

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

### ROSEMARY OLD FASHION \$18

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

### MEZCAL NEGRONI \$18

Vida Mezcal, Sweet Vermouth & Campari

### RAGGIO DI SOLE \$18

Passion Fruit Puree, Coconut Ru &, Orange Blossom Water

### AMALFI C \$18

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

### CILIEGINO \$18

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

### GINGER COSMO \$18

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

## WINE BY GLASS/BOTTLE

### SPARKLING

Al Galli Extra Dry Prosecco DOC – Veneto, Italy	14/64
Castellar Cava Rose Demi-Sec – Catalonia, Spain	14/64

### WHITE WINE

Pierpaolo Pecorari Sauvignon Blanc '19 Venezia Gulia	16/62
Vermentino "Argiolas" Costamolino '20 Sardegna ITALY	14/52
Pinot Grigio Ai Galli '19 DOC	11/44
Greco di Tufo Petilia '17 Campania	17/65
Stptypoint Chardonnay '17 Sonoma County USA	15/58

### RED WINE

Pinot Noir "I Prandi" '18 DOC – Veneto	14/56
"PANARETA" Chianti Classico '18 DOCG - Toscana	15/58
Barbera D'Alba Gianfranco Alessandria '19 ITALY	16/62
Rosso "Roma" Poggio Levolpi '19 DOC – Lazio	18/70

### BEERS

### SIXTUS DOBLEBLOCK \$10

6.5% ABV, TRENTINO ALTO ADIGE, ITALY

Strong Hint of Malt, Notes of Caramel & Toasted Spices

### MANABREA BIONDA LAGER \$11

4.8% ABV PIEMONTE, ITALY

Light Classic Lager, Balance Bitterness & Floral Nose

### BARRIER MONEY IPA \$12

7.3 % ABV OCEANSIDE, NY

Hazy Dry-Hopped IPA, Citrus Hops, Tropical Fruit notes.