



◆ 400 ½ W. 54th St. New York, NY 10019 · (646) 726-4575 · giardino54.com ◆

BRUNCH MENU

BOTTOMLESS BRUNCH ~ 38

Offered from **11am - 4pm** for a duration of **90 minutes**,
with *Unlimited Drinks* (see “Brunch Cocktails” below for available selection),
and a *Choice of ONE* of the following:

Waffles con Frutti di Bosco OR Bacon

Piadina Romagnola

Frittata Carciofi e “Nduja”

Svizzerina di Manzo

Lasagna all’ Emiliana

BRUNCH COCKTAILS

House Sparkling	\$10 glass \$29 bottle
Sangria (red or white)	\$10 glass \$32 1L pitcher

By the Glass ~ 12 | By the Pitcher (1 Liter) ~ 29

Mimosa
Bloody Mary

Bellini
Greyhound

Pear Bellini
Screwdriver



PER COMINCIARE

Cornetto alla Nutella ~ 8

Italian Puff Pastry with Chocolate Hazelnut Cream Filling

Sfogliatella ~ 8

Classic Neapolitan Lobster Tail filled with Ricotta & Candied Fruit,
served Warm with Chantilly

Frutti di Bosco e Mascarpone ~ 14

Fresh Mixed Berry Bowl with Mascarpone Cream

BOCCONCINI

Pomodori e Burrata ~ 20

Seasonal Tomatoes, Burrata & Fresh Basil

Polpette al Sugo ~ 20

Meatballs in Tomato Sauce

Insalata di Cesare ~ 18

Kale Caesar Salad

Add Chicken ~ 5

Polipo e Patate ~ 24

Seared Octopus, Fingerling Potatoes, Oven-dried
Plum Tomatoes, Parsley, Scallions, Garlic Vinaigrette

Insalata di Campo ~ 17

Baby Arugula, Shaved Carrots, Cherry Tomatoes & Corn with a Lemon Dressing

MEAT & CHEESE BOARD ~ 36

Chef’s Choice

Mortadella, Prosciutto, Gorgonzola & Parmigiano

Please notify our staff of any allergies



I PANINI

Avocado e Uovo in Camicia ~ 16

Open-face Avocado Sandwich
with Poached Egg on a Multigrain Roll

Add Bacon ~ 4

Add Smoked Salmon ~ 7

Caprese ~ 18

Ciabatta Bread with Sun-dried Tomato Pesto, Arugula, Fresh Tomatoes,
Mozzarella Fior di Latte & Fresh Basil

Panino con Porchetta ~ 19

Ciabatta Bread with Slow-roasted Suckling Pig
& Onion Marmalade

Piadina Romagnola ~ 22

Italian Flatbread on the Griddle with
Prosciutto, Tomatoes, Arugula & Stracciatella Cheese

BRUNCH SPECIALTIES

Uova in Camicia Con Salsa Bernese ~ 18 | 22

Poached Eggs & Bearnaise Sauce (Benedict Style)
on Toast with **Ham** OR **Smoked Salmon**

Waffles con Frutti di Bosco OR Bacon ~ 18

Soft-baked Waffles
with Mixed Berries OR Crispy Bacon

Raviolone Occhio di Bue ~ 20

Large single Raviolo stuffed with
Ricotta & Soft Egg Yolk
with Bacon in Butter & Sage Sauce

Tagliata con Uova Strapazzate ~ 32

Skirt Steak served with Chimichurri Sauce,
Scrambled Eggs & Home Fries

Svizzera di Manzo ~ 19

Northern Italian Chopped Beef Burger with Lettuce,
Tomatoes & Pickles, with Fingerling Potatoes

Add Fontina Cheese ~ 2

Frittata Carciofi e "Nduja" ~ 17

Frittata with Artichokes, Mozzarella & Spicy Sausage

Egg Whites ~ 2



PASTA

Gnocchi al modo tuo ~ 20/24/23

Choice of Tomato Sauce, Bolognese,
OR Gorgonzola Sauce and Walnuts

Bucatini alla Norma ~ 25

Fried Eggplant, Fresh Tomatoes,
Basil & Baked Salted Ricotta

Orecchiette Broccoli e Nduja ~ 27

Orecchiette with Broccoli Rabe,
Spicy Pork Salami, Garlic & EVOO

Lasagna all' Emiliana ~ 24

Classic Beef Ragu Lasagna

Tortelloni al Burro e Salvia ~ 28

Home-made Tortelloni filled with
Spinach & Ricotta in Butter Sage Sauce

Risotto ai Funghi ~ 27

Risotto with Mushrooms

Spghettini Funghi e Speck ~ 29

Fresh Spghettini with Creamy
Mushroom Sauce & Smoked Prosciutto

Paccheri all' Amatriciana ~ 26

Large Tube Pasta with Guanciale, Tomato-and-
Onion Sauce & Pecorino Romano

SIDES

Bacon	9	Sweet or Hot Sausage	9	Smoked Salmon	14
Home Fries	8	Mixed Berries	10	Sliced Avocado	8

DOLCE ~ 14

Tiramisu Tortino al Cioccolato Pannacotta Ricotta & Pistachio Cheesecake

Espresso	4	Macchiato	5	Cappuccino	6
Double	6	Americano	5	Caffe-Latte	6
		Assorted Teas	4		