



◆ 400 1/2 W. 54th St. New York, NY 10019 · (646) 726-4575 · giardino54.com ◆

DINNER MENU

FORMAGGI ~ 10

Taleggio

Pasteurized Cow's Milk

Parmigiano Reggiano

Unpasteurized Cow's Milk

Pecorino Crotonese

Pasteurized Sheep's Milk

Gorgonzola Dolce

Pasteurized Cow's Milk

Piave Vecchio (10mo)

Pasteurized Extra Aged Cow's Milk

AFFETTATI ~ 10

Mortadella

Heat Cured Pork Salami

Prosciutto Crudo

Cured Italian Ham

Bresaola

Italian Beef Prosciutto

Sopressata

Artisanal Pork Salami

Capocollo

Air-dried Pork Shoulder

MEAT & CHEESE BOARD ~ 36

Chef's Choice

Mortadella, Prosciutto, Gorgonzola & Parmigiano



BOCCONCINI

Bruschette TRIO ~ 27

Funghi & Taleggio, Baccala Mousse,
Pomodori e Burrata

* Parmigiana di Verdure ~ 19

Layers of Zucchini, Eggplant,
Tomato Sauce & Smoked Mozzarella

Polipo e Patate ~ 24

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

Calamari Ripieni alla Toscana ~ 22

Spinach-and-Parmesan stuffed Calamari
in a Light Tomato Sauce over Soft Polenta

* Burrata Caprese ~ 22

Creamy Mozzarella, Seasonal Tomatoes
& Fresh Basil

* Involtini di Melanzana ~ 18

Eggplant Rollatini filled with
Sheep Ricotta and Burrata,
baked in Tomato Sauce with Fresh Basil

Polpette al Sugo ~ 20

Meatballs in Tomato Sauce

Carpaccio di Manzo ~ 22

Beef Tenderloin, Mushrooms,
Arugula & Parmesan

DAL GIARDINO

Spaghetti di Zucchine ~ 22

Zucchini Noodles with Pine Nuts, Mint, Pecorino & Bottarga

* Insalata di Rape ~ 20

Red Beet Carpaccio, Grilled Fennel, Red Onions, Oranges,
Dill, Black Olives, Almonds & Goat Cheese Pannacotta

Insalata di Cesare ~ 18

Kale Caesar Salad

* Insalata d'Autunno ~ 19

Mesclun Salad, Roasted Butternut Squash, Pomegranate Seeds, Dried Dates & Gorgonzola Cheese
with a Honey-Mustard Vinaigrette

* Carciofi di Gerusalemme ~ 24

Shaved Sunchokes, Avocado, Parmesan Cheese, Lemon & EVOO

Please notify our staff of any allergies

Consuming raw or undercooked meat may increase your risk of food-borne illness | * = vegetarian



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

Spaghettini Funghi e Speck ~ 29

Fresh Spaghettini with Creamy
Mushroom Sauce & Smoked Prosciutto

Paccheri all' Amatriciana ~ 26

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

SECONDI

Anatra in Confit ~ 38

Crispy Duck Leg Confit in a Red Wine & Mixed
Mushroom Reduction, served with Braised Red
Cabbage & Smashed Butternut Squash

Porchetta con Patate ~ 28

Slow-roasted Crispy Suckling Pig
with Roasted Potatoes

Salsicce e Cime di Rapa ~ 24

Grilled Sweet & Hot Sausages with Broccoli Rabe

Costine di Bue ~ 36

Braised Beef Short Ribs over Spicy Soft Polenta

Bistecca con Patate ~ 36

8oz Skirt Steak with Mashed Fingerling Potatoes
and Chimichurri Sauce

Ossobuco alla Milanese ~ 40

Slow-braised Veal Shank over Saffron Risotto

Bistecca di Tonno al Sesamo ~ 32

Sesame-crusting Tuna Steak over Asparagus
with Crushed Cherry Tomatoes

Branzino al Limone ~ 32

Fillet of Branzino in a Caper-Lemon Sauce
with Sautéed Broccoli Rabe

VERDURE ~ 12

Patate al Forno

Roasted Potatoes

Asparagi alla Piastra

Seared Asparagus

Cavolini di Bruxelles

Roasted Brussel Sprouts

Cime di Rapa

Sautéed Broccoli Rabe



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		

DESSERT WINES

Glass | Bottle

"Suri" Moscato d'Asti Villa Giada DOGC '20 (Piemonte) 750ml	11	42
Montefalco Sagrantino Passito Scacciadiavoli DOGC '15 (Umbria) 350ml	14	64
Vin Santo del Chianti Classico Paneretta DOC '10 (Toscana) 350ml	15	75

GRAPPA (50 ml)

Grappa Friulia 41% alc., Friuli	10	Poli Mirtillo Liqueur 28% alc., Veneto	12
Nardini Grappa 40% alc., Veneto	17	Poli Elegante Grappa 40% alc., Veneto	15
Poli Aromatica 40% alc., Veneto	15	Sarpa di Poli 40% alc., Veneto	15
Poli Morbida Smooth 40% alc., Veneto	14		

ANISE LIQUEURS (50 ml)

Sambuca Romana Italy	14	Sambuca Molinari Italy	16
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AMARI (50 ml)

Amaro Averna Italy	12	Borsci Italy	12	Amaro Montenegro Italy	12
Fernet-Branca Italy	12	Cynar Italy	12	Amaro Ramazzotti Italy	12

CORDIALS (50 ml)

Limoncello	14	Frangelico	14	Disaronno	14
Baileys	14	Grand Marnier	14	Cointreau	14