



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)

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



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

DINNER MENU

FORMAGGI ~ 10

AFFETTATI ~ 10

Served with Ciabatta Bread, Fruit Compote, & Nuts.

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

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

Please notify our staff of any allergies

Consuming raw or undercooked meat may increase your risk of food-borne illness

🌶️ = Spicy

\* = vegetarian



## BOCCONCINI

### Bruschette TRIO ~ 27

Funghi & Taleggio, Fichi Robiola & Prosciutto,  
Pomodori & 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 in Padella ~ 22

Flash Seared Calamari with Lemon Zest & Aromatic  
Breadcrumbs

### \* 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 Finocchi ~ 20

Fennel Salad with Feta Cheese, Black Olives, Mint & Watermelon in a Charred Lemon Vinaigrette

### Insalata di Cesare ~ 18

Kale Caesar Salad

### \* Insalata di Campo ~ 17

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

### \* Carciofi di Gerusalemme ~ 24

Shaved Sunchokes, Avocado, Parmesan Cheese, Lemon & EVOO

*Due to rising costs, an Operating Fee of 3.35% is applied on all orders. This is unrelated to any form of payment.*

**Get a 3.25% discount on your order when you pay with Cash.**



## 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

## SECONDI

### Anatra in Confit ~ 38

Crispy Duck Leg Confit in a Red Wine & Mushroom  
Reduction, Served with Spelt Pilaf (Raisins, Scallions,  
Guanciale & Sun-dried Tomatoes)

### Porchetta con Patate ~ 28

Slow-roasted Crispy Suckling Pig  
with Roasted Potatoes

### Flauto di Pollo Farcito ~ 24

Chicken Rollatini Filled with Turkey Ham, Fontina  
Cheese, Breaded & Seared, Served Over Mixed Salad

### 🌶️ 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-cruste 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