



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	9 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	18	Poli Elegante Grappa 40% alc., Veneto	16
Poli Aromatica 40% alc., Veneto	16	Sarpa di Poli 40% alc., Veneto	17
Poli Morbida Smooth 40% alc., Veneto	15		

ANISE LIQUEURS (50 ml)

Sambuca Romana Italy	14	Sambuca Molinari Italy	16
----------------------	----	------------------------	----

AMARI (50 ml)

Amaro Averna Italy	14	Borsci Italy	14	Amaro Montenegro Italy	15
Fernet-Branca Italy	14	Cynar Italy	14	Amaro Ramazzotti Italy	15

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

Mortadella

Heat Cured Pork Salami

Parmigiano Reggiano

Unpasteurized Cow's Milk

Prosciutto Crudo

Cured Italian Ham

Pecorino Crotonese

Pasteurized Sheep's Milk

Bresaola

Italian Beef Prosciutto

Gorgonzola Dolce

Pasteurized Cow's Milk

Sopressata

Artisanal Pork Salami

Piave Vecchio (10mo)

Pasteurized Aged Cow's Milk

Capocollo

Air-dried Pork Shoulder

MEAT & CHEESE BOARD ~ 36

Chef's Choice

Mortadella, Prosciutto, Gorgonzola & Parmigiano Reggiano

Please notify our staff of any allergies

Consuming raw or undercooked meat may increase your risk of food-borne illness | * = 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 ~ 28

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

Calamari in Padella ~ 24

Flash Seared Calamari with Lemon Zest & Aromatic Breadcrumbs

* Portobello Caprese ~ 22

Portobello Mushrooms, Fior di Late Mozzarella, Beefsteak Tomatoes, Arugula's Pesto

* Involtini di Melanzana ~ 18

Eggplant Rollatini filled with Sheep Ricotta & 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

Fiori di Zucca ~ 22

Pan Fried Zucchini Flowers stuffed with Mascarpone Cheese, Pecorino Romano and fresh Mint served with Anchovies Aioli

* Insalata di Barbabietole ~ 20

Roasted Red & Golden Beet Salad With Watercress, Feta Cheese and Caramelized Pecans in Balsamic Dressing

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 ~ 22/26/25

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

* Bucatini all' Amatriciana ~ 26

Guanciale, Pecorino Romano & Tomato Onion Sauce

Orecchiette Broccoli e Salsiccia ~ 28

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

Lasagna all' Emiliana ~ 24

Classic Beef Ragu Lasagna

* Tortelloni Scamorza Affumicata e Melanzane ~ 29

Home-made Tortelloni filled with Smoked Scamorza & Eggplant, Butter & Sage Sauce

* Risotto ai Funghi ~ 27

Risotto with Mushrooms

Spghettini Funghi e Speck ~ 29

Fresh Spghettini with Creamy Mushroom Sauce & Smoked Prosciutto

Paccheri alla Sorrentina ~ 26

Large Tube Pasta with Rich Cherry Tomatoes Sauce, Basil & Mozzarella

SECONDI

Agnello Scottadito ~ 36

Pan Seared Lamb Chops (3 pieces) served with Sautéed Brussel Sprouts & Roasted Garlic Head

Bistecca con Patate ~ 39

8oz Skirt Steak with Mashed Fingerling Potatoes and Chimichurri Sauce

Porchetta con Patate ~ 29

Slow-roasted Crispy Pork Belly with Roasted Potatoes

Ossobuco alla Milanese ~ 44

Slow-braised Veal Shank over Saffron Risotto

Flauto di Pollo Farcito ~ 26

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

Bistecca di Tonno al Sesamo ~ 36

Sesame-crusted Tuna Steak over Asparagus with Crushed Cherry Tomatoes

Costine di Bue ~ 38

Braised Beef Short Ribs over Spicy Soft Polenta

Branzino al Limone ~ 34

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