Gardini
by Dario
AUTENTICO RISTORANTE ITALIANO

ANTIPASTI (Appetizer)

1.	BRUSCHETTE ALLA PIZZAIOLA *Toasted bread with pizzaiola sauce*	460
2.	BASTONCINI DI MOZZARELLA CON SALSA MARINARA *Breaded mozzarella sticks with marinara sauce*	480
3.	*3.* INSALATA DI MARE IN EXTRA VIRGIN *Mixed fresh seafood in extra virgin olive oil*	560
4.	MELANZANE ALLA PARMIGIANA *Eggplant in parmigiana style*	580
5.	COCKTAIL DI GAMBERETTI IN SALSA AURORA *Shrimp cocktail in aurora sauces*	630
6.	INVOLTINI PIEMONTESI CON CREMA DI FUNGHI *Rolled dough with porcini mushroom cream*	680
7.	PROSCIUTTO DI PARMA CON MANGO o MELONE *Parma ham with fresh mango or melon*	680
8.	CARPACCIO DI POLIPO SU LETTO DI PATATE *Octopus carpaccio laid in av bed of potato slices*	680
9.	CARPACCIO DI SALMONE AFFUMICATO *Salmon carpaccio with capers*	680
10.	GAMBERETTI SAUTE AL CHARDONNAY *Shrimp sauté in Italian white wine*	680
11.	CAPRESE CON MOZZARELLA DI BUFALA *Fresh bufala cheese with slices of tomato and basil*	690
12.	CARPACCIO DI MANZO CON RUCOLA *Beef carpaccio in olive oil with parmesan and rucola*	690
13.	VITELLO TONNATO *Veal with tuna sauce*	790
14.	PIATTO ASSORTITO DI SALAMI ITALIANI *Assorted plate with Italian cold cuts (Good for 2 pax)*	1,690

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PASTA (Meats)

1.	SPAGHETTI AGLIO OLIO E PEPERONCINO *Spaghetti with garlic, chili and olive oil*	460
2.	PENNE ARRABIATA *Penne with tomato sauce and chili*	490
3.	SPAGHETTI ALLA BOLOGNESE *Spaghetti with meat sauce in Bolognese style*	560
4.	PENNE MAMMAMIA *Penne with white sauce mushroom and chicken breast*	580
5.	SPAGHETTI AL PESTO CON POLLO GRIGLIATO *Spaghetti with pesto and grill chicken*	580
6.	SPAGHETTI ALLA CARBONARA *Spaghetti with egg yolk, bacon and parmesan cheese*	580
7.	RAVIOLI PANNA E PROSCIUTTO *Homemade pasta with white cream and cooked ham*	580
8.	BUCATINI ALLA AMATRICIANA *Bucatini with bacon, tomato sauce and pecorino cheese*	630
9.	RAVIOLI AL BURRO E SALVIA *Homemade pasta with butter and salvia*	630
10.	GNOCCHI AI QUATTRO FORMAGGI *Homemade gnocchi with four different cheeses*	630
11.	LASAGNA EMILIANA *The classic lasagna emiliana with Bolognese sauce*	630
12.	TAGLIATELLE ALLA CREMA DI TARTUFO *Homemade pasta with truffle cream and Parma ham*	680
13.	TORTELLONI D' ALBA *Homemade pasta stuffed with spinach ricotta cheese and truffle cream*	680
14.	PENNE VODKA *Penne pasta tossed in a creamy tomato With bacon and vodka sauce*	680
15.	TAGLIATELLE ALLA GARDINI *Homemade pasta with porcini mushroom and sausage*	690

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PASTA (Seafoods)

16. SPAGHETTI ALLE VONGOLE — 560
Spaghetti with garlic, chili and clams

17. TAGLIATELLE AL FRUTTI DI MARE — 590
Homemade pasta with mixed seafood in white wine sauce

18. SPAGHETTI SCOGLIO — 590
Spaghetti with fresh seafood in tomato sauce

19. SPAGHETTI AL NERO DI SEPPIA — 590
Spaghetti with cuttle fish in sauce

20. TAGLIOLINI ALLA PORTOFINO — 690
Homemade pasta with fresh salmon, orange and lemon

RISOTTI (Risotto)

1. RISOTTO AL NERO — 660
Italian rice with cuttle fish in sauce

2. RISOTTO AI FUNGHI PORCINI — 690
Italian rice with porcini mushroom

3. RISOTTO ZAFFERANO AI FRUTTI DI MARE — 690
Italian rice with saffron and seafood

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SECONDI (Main course Meat)

1.	PETTO DI POLLO IMPANATO *Breaded chicken breast*	620
2.	FILETTO DI POLLO ALLA PIZZAIOLA *Chicken breast in tomato sauce and mozzarella cheese*	660
3.	BRACIOLA DI MAIALE ALLA NOVARESE *Porkchop in a novarese style*	690
4.	STRACCIETTI DI MANZO SALTATI IN PADELLA *Slices of beef tenderloin stir fried with garlic*	1,360
5.	SCALOPPINE DI VITELLO AL LIMONE *Slices of veal in lemon sauce*	1,850
6.	COSCIOTTO D' AGNELLO AL FORNO *Lamb shank with red wine sauce*	1,850
7.	COTOLETTA DI VITELLO ALLA MILANESE *Breaded veal slices cooked in butter*	1,850
8.	OSSOBUCO ALLA MILANESE *Braised shank in Milanese style*	2,350
9.	CARRE D' AGNELLO GRIGLIATO CON ERBE *Lamb rack grilled with herbs*	2,600
10.	COSTATA DI MANZO ALLA GRIGLIA *Rib eye steak (five star blue ribbon-USA Meat)*	2,900

SECONDI (Main course Fish)

1.	FRITTO MISTO *Battered and fried seafoods*	690
2.	SALMONE AL CARTOCCIO *Freshly baked salmon in white wine sauce*	1,560
3.	SALMONE AGLI AGRUMI *Salmon fillet with orange and lemon sauce*	1,560

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RED WINE

	GLASS
PRIMITIVO SALENTO- IGP--2021 *Cantine Lizano (Apulia)*	360
NEGRO AMARO SALENTO-IGP-2022 *Cantine Lizano (Apulia)*	360

WHITE WINE

	GLASS
SOUVIGNON TRE VENEZIE—IGP-2023 *Guiseppe & Luigi (Fruili K.G*	360
PINOT GRIGIO FRIULI- DOC- 2021 *Guiseppe & Luigi (Fruili K.G*	360

RED WINE

	BOTTLE
PRIMITIVO SALENTO- IGP—2021 *Cantine Lizano (Apulia)*	1,660
NEGRO AMARO SALENTO IGP 2022 *Cantine Lizzano (Apulia)*	1,660
ROCCAMURA CHANTI – 2022 *Agricole Sel Vi (Tuscany)*	1,850
BARBERA D' ALBA-DOP 2022 *Sarotto Roberto (Piedmont)*	2,800
PRIMITIVO MACCHIA - DOP 2021 *Agricole Sel Vi (Sicily)*	3,100
NEBIOLO LANGHE - DOP 2021 *Sarotto Roberto (Piedmont)*	3,300

WHITE WINE

	BOTTLE
CHARDONNAY TRE VENEZIE - IGP 2021 *Giuseppe & Luigi (Friuli V.G.)*	1,660
SOUVIGNON TRE VENEZIE - IGP 2023 *Giuseppe & Luigi (Friuli V.G.)*	1,660
PINOT GRIGIO FRIULI- DOC- 2021 *Guiseppe & Luigi (Fruili K.G*	1,660
PROCECCO ASOLO - 2023	2,600

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INSALATE (Salad)

1. INSALATA DELL' ORTO — 390
   Mixed green salad with tomato and spring onions
2. INSALATA PRIMAVERA — 430
   Mixed salad with tuna, boiled eggs and cheese
3. INSALATA ALLA CESARE — 460
   Caesar salad with croutons, bacon and parmesan cheese
4. INSALATA CON RUCOLA E POMODORINI — 460
   Rucola salad with sliced parmesan and fresh cherry tomato

CONTORNI (Side Dish)

1. PATATINE FRITTE — 180
   French fries
2. SPINACH SALTATI — 280
   Sauteed spinach
3. PURE DI PATATE — 220
   Mashed potato
5. MISTO VERDURE — 220
   Mixed steam vegetables
4. RICE — 60
   Cup of plain rice

ZUPPE (Soup)

1. CREMA DI BROCCOLI — 420
   Cream of broccoli soup
2. RAVIOLI IN BRODO — 560
   Homemade ravioli in soup
3. CREMA DI FUNGHI FRESCHI — 560
   Cream of mushroom

DOLCI (Dessert)

1. TARTUFO GELATO — 290
   Italian ice cream
2. PANNA COTTA — 360
   The classic Italian pannacotta
3. TIRAMISU — 360
   The classic Italian tiramisu
4. AFFOGATO — 360
   Vanilla ice cream with espresso

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BEERS

	BOTTLE
SAN MIGUEL LIGHT	180
SAN MIGUEL PALE PILSEN	180
HEINEKEN	200
CORONA	220

LIQOUR

	SHOT/BOTTLE	
JOSE CUERVO	180	2,450
DISARONNO AMARETTO ORIGINALE	160	2,000
BOMBAY SAPHIRE	180	2,450
ABSOLUTE VODKA	160	2,000
JOHNNIE WALKER BLACK LABEL 750ml	180	2,450
AVERNA AMARO SICILIANO	260	
AMARO LUCANO	260	
GRAPPA	260	
LEMONCELLO	120	2,100

COCKTAIL

AMARETTO SOUR	250
WHISKY SOUR	280
MOJITO	280
MARGARITA	300
GIN AND TONIC	390
APEROL SPRITZ	390
SANGRIA	380

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SOFT DRINKS AND WATER

COKE	100
COKE ZERO	100
SPRITE	100
SPRITE ZERO	100
ROYAL	100
ICED TEA	100
BOTTLED WATER	80
SAN PELLEGRINO (500ml)	230
ACQUA PANNA	230
TONIC WATER	95
SAN PELLEGRINO (750ml)	360

FRESH FRUIT AND SHAKES

JUICES

MANGO	180
BANANA	180
ORANGE	180
LEMON	180
WATERMELON	180
FOUR SEASONS	210

SHAKES

MANGO	190
BANANA	190
ORANGE	190
LEMON	190
WATERMELON	190
FOUR SEASONS	230

COFFEE AND TEA

BREWED COFFEE	160
ESPRESSO	150
CAFÉ LATTE	180
GREEN TEA	100
CAMOMILE TEA	100

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