



Ristorante Giardino ~Dinner Menu~



ANTIPASTI/ APPETIZERS

INSALATA PRIMAVERILE "GIARDINO"

Assortment of field greens local tomatoes cucumbers,
red wine extra virgin olive oil reduction

11

ANTIPASTO ALL'ITALIANA

A traditional Italian platter: thinly sliced
cured meats and marinated vegetables

13

MELANZANA CON PROSCIUTTO CROCCANTE SERVITO SU PURÉ DI BASILICO

Oven baked eggplant timbale; crisp prosciutto stewed tomatoes
& melted mozzarella cheese served on a light basil puree

14

FETTINE DI MOZZARELLA E POMODORO FRESCO CON OLIO E BASILICO

The Giardino classic caprese: fresh field tomatoes,
tender fiore di latte mozzarella with a pesto balsamic glaze

12

CARPACCIO DI CARNE SU CROSTATA DI PARMIGIANO E RUCOLA

Thinly sliced marinated beef tenderloin, arugula & parmigiano crisps

13

PETTO D'ANATRA AFFUMICATO AL PROFUMO DI MOSTARDA

Thinly sliced smoked duck breast served with mustard scented potatoes
14

SALMONE MARINATO CON DELICATO CONDIMENTO ALLO YOGURT
Red beet marinated fresh Atlantic salmon,
lemon yogurt dressing served on marinated pickled vegetables
13

TARTARE DI PESCE FRESCO CON PANNA E CARCIOFI CROCCANTI
Mixed seafood tartar with lemon cream heart,
served on a coral of roasted artichokes
13

INSALATA DI VERDURA FAGOLINI POMODORO E GAMBERETTI
Baby shrimp bean, cherry tomato and vegetable salad
12

LUMACHE CON POLENTA E SUGHETTO DI POMODORINI E CAPPERI
Garlic braised French snails with polenta,
cherry tomatoes & caper berries, olive oil drizzle
12

PRIMI / PASTA

GNOCCHI DI PATATE SALTATI CON VERZA , FETTINE DI PANCETTA
E FONDUTA DI FONTINA
Potato gnocchi tossed with pancetta cabbage and Fontina cheese fondue
App 16 / Main 22

TAGLIATELLE "VECCHIA EMILIA" CON PROSCIUTTO ,
PARMIGIANO E GOCCE DI BALSAMICO
Tagliatelle with fresh slices of prosciutto in
parmigiano cream balsamic drizzle
App 14/ Main 23

RAVIOLI DI RICOTTA E MARSCARPONE CON BURRO E SALVIA
Home made ravioli pressed with ricotta and
marscarponi cheese tossed in butter sage infusion
App 14/ Main 22

FETTUCCINE CON SALSA DI ASTICE E CUORI DI CARCIOFI,
Fettuccini noodles with lobster, artichoke hearts
in a white wine tomato reduction
App 16 /Main 28

RISOTTO ALLA PESCATORA CON VONGOLE

Seafood risotto with baby clams

App 18/Main 27

SPAGHETTI CON CIME DI RAPA E SALMONE AFFUMICATO

Spaghetti tossed with fresh hot spicy peppers,
rapini smoked salmon & white wine butter

App 14/ Main 24

CHIEDETE AL CAMERIERE SPAGHETTI CON IL SUGO A VOSTRO
PIACIMENTO

Ask your server if you would like a different pasta or sauce

ZUPPA / SOUP

ZUPPA DEL GIORNO

Fresh soup of the day made with local ingredients from the Niagara region

10

ZUPPA DI PASTA E CECI

Pasta and Ceci (chickpea)

10

SECONDI / MEAT

FILETTO DI MANZO CON CROSTINI DI LARDO E FONTINA

Pan seared beef tenderloin topped
with bacon Fontina cheese crostini
6oz \$24.00 ~ 8oz \$32.00 ~ 10oz \$40.00

LOMBATINA DI VITELLO AI FERRI OLIO E LIMONE

Grilled veal scaloppini, lemon olive oil drizzle

36

FEGATO DI VITELLO CON PANCETTA E CIPOLLINE GLASSATE

Sautéed veal liver with slices of bacon and caramelized pearl onions

27

SELLA D'AGNELLO AL FORNO CON SCALOGNI

AL PROFUMO DI TEROLDEGO

Australian roasted rack of lamb served on a confit of red wine braised
shallots

2 CHOPS \$24.00 ~ 3 CHOPS \$36.00 ~ 4 CHOPS \$42.00

OSSOBUCO ALLA MILANESE

Veal shank braised in a red wine tomato porcini mushroom sauce,
scented with garlic lemon zest gremolata,
served with a side of creamy saffron risotto

38

GRIGLIATA SPECIALE DI CARNE

From the grill, a fresh selection of marinated meats
drizzled with a lightly scented herb garlic oil

36

INVOLTINI DI POLLO RIPIENI CON SPECK E FUNGHI PORCINI

Speck prosciutto crusted chicken breast,
stuffed with porcini mushroom, merlot wine reduction

33

TAGLIATA DI MANZO CON POMODORINI , GRANA E RUCOLA

Pan seared beef tenderloin red wine infusion,
tossed cherry tomatoes and finished with Grana cheese rucola
6oz \$24.00 ~ 8oz \$32.00 ~ 10oz \$40.00

CARNE ALLA GRIGLIA A VOSTRO PIACIMENTO

Please ask server for details

PESCE / FISH

ZUPPETTA DI MARE E VERDURA AL PROFUMO DI ZAFFERANO

Saffron scented sea food vegetable broth

36

SALMONE DELL'ATLANTICO RIPIENO DI FUNGHI CON CAPONATA SICILIANA

Mushroom stuffed Atlantic salmon with a Sicilian caponata

28

CAPPESANTE DORATE CON PARMIGIANO , CREMA DI PORRI E CARCIOFI

Golden baked parmigiano cheese seared scallops
covered with an artichoke leek cream

32

GRIGLIATA DELLO CHEF DI PESCE FRESCO

Grilled section of market fresh fish, herb garlic oil splash

33

SPIEDINI DI CODE DI GAMBERONI CON
MOUSSE DI PEPERONI AL WHISKY

Grilled shrimp tails spiedini served with a whiskey pepper coulis

36

TRANCIO DI TONNO IN OLIO AROMATICO

Pan seared tuna loin in an aromatic oil

Recommended rare or medium rare

38

BRANZINO AL SALE CON VERDURINE DI STAGIONE

Sea bass giardino style braised in a tomato vegetable

38

SIDE DISHES

\$6.00

ASPARAGUS

GRILLED VEGETABLES

FIELD TOMATO SALAD

ROASTED POTATOES

SALAD

TAKE OUT ALSO AVAILABLE FROM DINNER MENU

PRIVATE GROUP FUNCTIONS

COOKING CLASSES

GIFT CERTIFICATES

DOLCI / DESSERT

Semifreddo alla Nocciola con Gocce di Cioccolato

Hazelnut parfait with chocolate sauce

10.50

Tupilano di Frutta di Stagione & Gelato

A crisp wafer shell with ice cream & seasonal fruit

10.50

Tartellette di Mela
Baked Granny Smith apple tart
10.50

Tiramisú al Brandy
Mascarpone cream layered between brandy flavoured Savoyardi cookies
10.50

Fonduta di Frutta con Cioccolato Caldo
Fresh fruit chocolate fondue (serves 2)
18.00

Crème Brulé con Limoni di Sicilia
Lemon-scented cream custard topped with brown sugar
10.50

Panna Cotta con Morbido Caramello Fuso
Vanilla infused cream served with a Vincotto raspberry glaze
10.50

Sorbetto al Limone
Lemon Sherbet
7.00

Assortimento di Formaggi con Mostarda
Assortment of fine italian cheese and fruit
13.00

**ENJOY AN ILLY ESPRESSO
CAPPUCCINO LATTE!**

Let Giardino enhance all of your special occasions.
For groups and bus tour inquires, please contact Tullio Calvello for
reservations

Life is a beautiful garden, come and experience Ristorante Giardino!

The Baron de Cles is a Private Import,
exclusive to the Gate House/Ristorante Giardino.
This is a crisp, full-bodied wine that compliments
fresh pasta, veal and grilled fish.



We also have an extensive array of additional imported and local wines to compliment your meal.

[Print Menu](#)