

WELCOME TO

giardino



RISTORANTE
ITALIANO

ANTIPASTI

SAFFRON ARANCINI 11

*bolognese • mozzarella •
saffron • risotto*

BRUSCHETTA 13

*ciabatta • ricotta-burrata blend •
blistered tomatoes • basil*

FRIED CALAMARI 12

aioli • marinara

CAPONATA 8

*eggplant • olive • caper • red pepper •
bay leaf • grilled ciabatta*

MEAT & CHEESE 12 | 20

Half or Full-Size Offering
*prosciutto • soppressata • mortadella • parmesan •
mozzarella • sequatchie cove creamery*

PASTA

CHICKEN ALFREDO 18

*Springer Mountain Farms chicken •
pappardelle • parmesan • cream*

PAPPARDELLE BOLOGNESE 19

Joyce Farms ground beef • veal • parmesan

NONNA'S SPAGHETTI & MEATBALLS 18

*Niman Ranch ground pork • veal •
bread crumb • parmesan • marinara*

LASAGNA CON BECHAMEL 21

bolognese • mozzarella • ricotta • parmesan

PENNE AL FUNGHI 20

*local mushrooms • sun-dried tomato •
eggplant • cream*

MUSHROOM RISOTTO 22

shiitake • bella • oyster • arborio • parmesan

RIGATONI AL GORGONZOLA 18

Molinari sausage • yellow and red peppers • cream

POMODORO AL VEGETARIANA 17

spaghetti • winter squash • shiitake • zucchini

SHRIMP & POLENTA 21

*gulf shrimp • zucchini • winter squash •
tomato • white wine*

INSALATA

CAESAR 7

mixed greens • parmesan • crouton

INSALATA DI CASA 7

*spring mix • pecorino • radish • carrot •
tomato • balsamic vinaigrette*

INSALATA DEL CAMPO 9

seasonal salad

SOUP 7

SECONDI

with your choice of pasta or seasonal vegetable

CHICKEN PARMESAN 21

bread crumb • mozzarella • marinara

CHICKEN PICCATA 18

beurre blanc • caper • lemon

VEAL MARSALA 25

mushroom • sweet marsala • butter

* SALMON 22

Faroe Island • rosemary • cream

* VEAL CHOP 35

brown butter • rosemary • lemon • garlic

DRINK MENU

WINE BY THE GLASS

SPARKLING

MIRABELLO PROSECCO Asti 9 | 32
peach • floral • zesty

TERRE GAIE MOSCATO Veneto 14 | 52
honeysuckle • summer • sherbet

BROLETTO LAMBRUSCO Emilia 9 | 32
violets • blackcurrant • flint

WHITES

MATTEO PINOT GRIGIO Friuli 9 | 32
delicate • alpine • citrus

ARCA NOVA ROSE Portugal 8 | 28
effervescent • saltwater • taffy

ANTERRA MOSCATO Veneto 5 | 20
peach • mineral • sweet

DIPINTI SAUVIGNON BLANC Alto Adige 9 | 34
salt • lime • stupendous

RUFFINO ORVIETO Umbria 8 | 30
slate • orange zest • docg

PRINCIPI DI BUTERA CHARDONNAY Sicily 9 | 30
light • copper • lemon

65 & BROAD CHARDONNAY Columbia Valley 7 | 26
zippy • lemon • cream

HARKEN CHARDONNAY California 9 | 34
crème brûlée • bosc pear • almond

REDS

VALPANTENA CORVINA Verona 6 | 24*
light • strawberry • beaujolais

BRANDBORG PINOT NOIR Umpqua Valley 12 | 45
earth • fruit • Oregon

DOGLIOTTI BARBERA D'ASTI Piedmont 9 | 34
pairs • well • with • everything

PAVETTE PINOT NOIR Central Coast 8 | 30
ripe • wild flowers • rich

LUC CHOLOT PINOT NIOR Burgundy 10 | 36
smooth • French • funk

ANTERRA MERLOT Veneto 5 | 20
clay • raspberry • smooth

VINE LEAF CABERNET Spain 6 | 24*
tomato • leaf • vanilla

CAVE CANUM MONTEPULCIANO D'Abruzzo 9 | 34
the • pasta • pairing

PETRAIO PRIMITIVO Puglia 9 | 32
jubilant • plum • peasant festival

FONTALEONI CHIANTI Tuscany 10 | 36
robust • velvet • reverie

PRINCIPI DI BUTERA CABERNET Sicily 9 | 34
dusty • iron • unripe

AVIARY CABERNET Nappa 12 | 45
elegant • luscious • California

TORNATORE ETNA ROSSO Mt. Etna 13 | 50
violent • volcanic • cacao

STRUCTURE

ASK FOR THE WINE LIST
FOR A WIDER SELECTION
OF BOTTLE OFFERINGS

*AVAILABLE ONLY
IN CARAFE

BEER

DRAFT

WISEACRE Tiny Bomb 7

ODDSTORY Golden Blackbird 7

ROTATING SEASONAL 8

HUTTON AND SMITH Igneous IPA 8

BOTTLE | CAN

WANDERLINGER Blackbeary Hug 6

ODDSTORY Woven Stone Vienna Lager 6

WISEACRE Gotta Get Up to Get Down 6

DOMESTICS 4.5

COCKTAILS



LIMONCELLO 8

lemon • sugar •
pure grain alcohol



BASIL GIMLET 9

Vodka or Gin
basil • lime



EXPAT 11

bourbon • lime •
bitters • mint



SEASONAL SANGRIA 8

wine • brandy •
triple sec • seasonal fruit



GIARDINO SPRITZ 9

aperol • orange basil shrub •
prosecco • soda • orange slice



BOULEVARDIER 10

whiskey • campari • sweet
vermouth • orange peel

