

2011

*Queens Restaurant Week*  
*September 19th – 22nd & 26th – 29th*

*“San Gennaro Feast”*

\$25.00



*~Appetizers~*

***Giardino House Salad***

*Mixed greens, onion, cucumber, and cherry tomatoes in a light vinaigrette*

***Tripe Marinara***

*Classic Neapolitan tripe with seasonal garden vegetables*

***Rice Ball***

*Tender rice stuffed with chopped meat, parmigiano, peas, marinara, mozzarella, breaded and fried*

***Calamari Salad***

*Tender calamari with celery, peppers, parsley, garlic, lemon and olive oil*

***Stuffed Artichoke***

*Baked jumbo artichoke stuffed with breadcrumbs, garlic, parsley, olive oil, and parmigiano*

*~Entrees~*

***Lasagna Napoletana***

*Layered with fresh cheeses and meat in tomato sauce*

***Fried Shrimp with Linguine***

*Fried Baby shrimp served with linguine marinara*

***Sausage & Pepper Sandwich***

*Sweet Italian sausage with onions, hot or sweet peppers*

***Manicotti con Polpette***

*Hand rolled pasta with fresh ricotta, delicate meatballs in a fresh tomato sauce*

***Fried Calamari with Linguine***

*Tender fried calamari served with linguine marinara*

***Chicken Francese***

*Breast of chicken pan fried with a white wine sauce*

***Tilapia Oreganata***

*Broiled with seasoned bread crumbs in a delicate white wine sauce*

***Braciola Sandwich***

*Pork shoulder rolled with garlic, parsley, and grated locatelli, grilled with onions and sweet peppers*

*~Dessert~*

***Zeppoles & Mini Cannolis***

*TAX AND GRATUITY ARE NOT INCLUDED*