

ON/OFF PREMISE CATERING
FOR ALL OCCASIONS!



Il Giardinello

1232 ROUTE 166 | TOMS RIVER, NEW JERSEY 08753



Located in the Stella Towne Center

732-286-9111

www.ilgiardinello.com

Colleen and Joe cordially invite you to experience Italy's tantalizing variety of flavors. Our menu selections have been specially chosen to reflect the surprising nuances of Italian Cuisine. From delicate dishes with the lightest of touches to hearty, full-bodied fare each dish is carefully prepared with masterful culinary skill.

We look forward to serving you in the Old World Tradition of courtesy and grace.

Buon Appetito!

ZUPPA

– Soups –

Tortellini in Brodo 4.50

Escarole in Brodo 4.50

Soup of the Day

Zuppa del Giorno 5.50

ANTIPASTI FREDDI

– Cold Appetizers –

Antipasto Freddo per due 17.95

Combination of Cold Appetizers for Two

Insalata di mare 17.95

Combination of Shrimp, Calamari & Scungilli, Extra Virgin
Olive Oil, Basil, Lemon-Garlic Dressing

Fresh Roasted Peppers & Mozzarella 11.95

Bocconcini Salad 12.95

Sundried Tomatoes & Mozzarella tossed with our house dressing

Fresh Mozzarella, Prosciutto & Sliced Tomato 14.50

Shrimp Cocktail 13.50

Dipping Oil for Two 3.95

Extra virgin olive oil with herbs & garlic

ANTIPASTI CALDI

– Hot Appetizers –

Antipasto Caldo for Two 17.95

Combination of Hot Appetizers for Two

Zuppa di Mussels for Two 14.95

Calamari Fritti 14.95

Baked Clams Oreganato 12.50

Mozzarella in Carozza 10.95

Classic Deep Fried Italian Bread Stuffed with Mozzarella
and Served with Dipping Sauce

Zuppa di Clams 14.95

Stuffed Eggplant with Ricotta 11.50

Garlic Bread 5.95

with cheese 7.95

Oysters Amalfi 16.95

Oysters Broiled with our Crabmeat Stuffing

INSALATE

– Salads –

Sliced Tomatoes & Onion Salad 8.95

Artichoke Heart Salad 11.95

Olive Oil, Garlic & Oregano

Insalata Speciale della Casa 13.95

Three Types of Lettuce, Peppers, Fresh Mozzarella, Olives,
Artichoke Hearts & Beans

FARINACIE

– Pastas –

Ziti Bolognese 18.95

Special Meat Sauce

Linguini Marechiaro 28.95

Combination of Shrimp, Calamari, Scungilli, Clams and
Mussels with a touch of Marinara Sauce over Linguini

Homemade Manicotti 17.95

Homemade Cheese Ravioli 17.95

Cavatelli with Broccoli 17.95

Oil, Garlic and a Light Tomato Sauce

Fettuccine alla Giardino 18.95

Prosciutto, Onions, Peas in a Light Cream Sauce

Linguine with Fresh Clam Sauce 19.95

Red or White Sauce

Bow Ties Carbonara 19.95

Classic Dish of Prosciutto, Onions,
Parsley, Cream, Egg and Grated Cheese

FARINACIE

– Pastas Continued –

Penne D'Angelo Primavera 17.95
with Cream Sauce and Fresh Vegetables

Fettuccine Alfredo 17.95

– Additional Charge for Split Portions –
Above Pasta served with Salad
Add Shrimp to any Entree +\$13.00, Chicken +\$8.00

SPECIALTIES

– From the Chef –

- CHEF'S SPECIAL PASTA -

Rigatoni Amatriciana 18.95

A Specialty of Lazio, Italy; Consisting of Prosciutto, Onions & Cherry Peppers in a Wine & Light Tomato Sauce, Tossed with Butter and Romano Cheese

Filet Mignon Pepino MP

An 8oz. Beef Filet Sautéed with Garlic, White Wine, Lemon and a Touch of Tomato on the Side, Served with Asparagus

Boneless Beef Short Ribs Giambotta MP

Potatoes, Peppers, Onions and Mushrooms in a Light Brown Wine Sauce

Rigatoni with Vodka Sauce 17.95

Add Chicken \$8.00
Add Shrimp \$13.00

Penne with Pink Cream Arrabiata 17.95
Diced Cherry Peppers, Onions and Basil in a Spicy Pink Cream Sauce with Melted Mozzarella and Grated Romano Cheese

POLLO

– Chicken –

Chicken Scarpariello Boneless 21.00

Sautéed with Peppers, Garlic, Sausage & Lemon in a Spicy Hot Sauce

Chicken Cacciatore 21.00

Breast of Chicken in a Zesty Wine & Tomato Sauce with Onions and Mushrooms

Boneless Breast of Chicken Piccata 21.00
with Capers

Boneless Breast of Chicken Parmigiana 21.00

Boneless Breast of Chicken Marsala 21.00

Boneless Breast of Chicken Francese 21.00

Above Entrees served with Salad or Ziti
– Spaghetti or Linguini \$4.00 extra –

VITELLO

– Veal –

Veal Parmigiana 23.95

Veal Saltimbocca 26.95

Sautéed with Sherry, topped with Prosciutto & Mozzarella Served over Spinach

Veal Rossini 26.95

Filet of Veal in a White Wine, Basil Sauce topped with Fresh Tomato, Prosciutto and Melted Mozzarella

Veal Classico 26.95

Artichoke Hearts, Mushrooms, White Wine, Basil & Caper Berries

Veal Scaloppine Francese 24.95

Filet of Veal, Egg Battered and Sautéed in White Wine, Lemon and Butter

Above served with choice of Salad or Ziti

PESCE

– Fish –

★ *Shrimp Francese* 24.95
Over Linguini

Shrimp Marinara or Fra Diavolo 24.95
Over Linguini, Garnished
with Clams & Mussels

Calamari Marinara 24.95
Over Linguini

Flounder Marechiaro 26.95
Sautéed with Garlic & Oil with a Touch of Marinara Sauce
Garnished with Clams & Mussels and Served over Capellini

★ *Flounder Francese* 24.95

★ *Broiled Filet of Flounder Oreganato* 25.95
with Vegetables

*Lobster Tails Fra Diavolo
or Marinara or Broiled* MP
Over Linguini, Garnished with Clams and Mussels

Shrimp Provinciale 24.95
Sautéed with Garlic, White Wine and Lemon over Linguini

Shrimp Scampi 24.95
Lightly Breaded Shrimp with Garlic, Sherry,
& a Touch of Tomato over Linguini

VERDURA

– Vegetables –

Spinach 6.95
Sautéed with Garlic and Oil

Broccoli Rabe 9.95
In Season

Mushrooms Sautéed 6.95
Sautéed with Onions

Escarole 6.95
Sautéed with Garlic and Oil

Broccoli 6.95
Sautéed with Garlic and Oil

CHILDREN'S MENU

Veal Cutlet 13.95
Chicken Fingers 13.95
with French Fries

Spaghetti & Meatballs 13.95
Ravioli 13.95
Side Meatballs 7.50

BEVANDE

– Beverages –

Coffee, Tea, Sanka 2.50
Caffe Espresso 3.50
Cappuccino 5.50
Italian Mineral Water Large - 7.95
San Pellegrino

Glass Soda 2.50
Pitcher Soda 8.50
Domestic Non-Alcoholic Beer 3.50
Imported Beck's Non-Alcoholic Beer 3.50