

# *Il Giardino*

## DINNER MENU

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### APPETIZERS

Antipasto Platter - An Assortment of Seasonal Hors D'oeuvres  
Seared Ahi Tuna Sashimi Style with Organic Soya Sesame Vinaigrette  
Certified Angus Beef™ Carpaccio with Dijon Lemon Mayonnaise  
Goat Cheese Soufflé, Curly Endive with Apple Vinaigrette Dressing  
Mushroom and Roasted Garlic Tartina with Spicy Paprika Tomato Salsa  
Prosciutto with Shavings of Reggiano Parmigiano and Cipollina Onion  
Roma Tomatoes and Fresh Mozzarella with Basil and  
Villa Delia Extra Virgin Olive Oil  
Smoked Salmon with Lemon Oil Dressing, Capers and Sweet Onion  
Prawns wrapped in Crisp Potatoes with Balsamico Glaze,  
Watercress and Sour Cream

### SOUPS

Tuscan Pasta Bean Soup  
Minestrone Vegetable Soup  
Oyster Soup

### IL GIARDINO SALAD

Seasonal Greens with Villa Delia Extra Virgin Olive Oil  
Tomato and Onion Salad with Olio Pepato  
Roasted Red Beets, Cucumber and Avocado with Oyster Vinaigrette

### PASTA

Spaghetti Carbonara  
Fettuccine with Sun Dried Tomato, Goats Cheese and Arugula  
Linguine Pesto  
Gnocchi with Tomato and Basil  
Penne Arrabiata with Chili and Tomato Sauce  
Tortelloni Squash, Portobello Mushroom and Aged Pecorino Cheese  
Tortellini Panna  
Cannelloni filled with Game Meats  
Lasagna Ragù Al Forno

### MAIN COURSES

Flash Seared Tuna with Tomato, Capers and Lemon Oil  
Grilled Pacific Salmon with Saffron and Fennel Vinaigrette  
Veal Loin with Mixed Mushroom and Bambolo Wine Sauce  
Grilled Provimi Veal Chop with Rosemary and Lemon Jus  
Roasted Pheasant Breast Stuffed with Wild Mushrooms  
Roasted Half Chicken Tuscan Style  
Half Roasted Duck with Orange, Nutmeg and Dried Cherries  
Rack of Lamb with Herb Crust  
Ossobuco Milanese with Saffron Risotto  
Grilled Angus Beef Filet with a Pinot Noir Jus  
Roasted Reindeer Loin with Green and Pink Peppercorn Sauce