

Le Canzoni della Cucina

(songs from the kitchen)

Music by Chef Joe Lewis and Chef JP Debeuf

Fresh

pasta

ravioli fatti in casa

a different choice each evening of fresh, made in-house filled pasta

linguine alle vongole e cozze

long pasta, clams, mussels, tomatoes, spinach, white wine cream sauce. 22.

lasagne alla bolognese

fresh, hand cut pasta, red meat sauce and white besciamella sauce. 18.

fettuccini alla norma

roasted eggplant, tomatoes, garlic and basil with handmade fettuccini and ricotta salata. 18.

manicotti spinaci

hand made pasta crepes filled with sauteed spinach & Romano cheese, and baked with a light cream sauce 17.

secondi

vitello

thin scallopine of veal saltimbocca with sage, prosciutto, mushroom sherry wine sauce 23.

pesce

north carolina trout encrusted in hazelnut crumbs, topped with prosciutto and baked. 21

salsicce di trattoria

seasonal ingredients and the chef's creative whim determine tonight's house made sausages. 18.

agnello

lamb chops are marinated in oranges and olives and char grilled. 24.

bistecca

grilled hand cut rib eye steak topped with a gorgonzola butter. 24.

Chi mangia bene, vive bene!
(those who eat well, live well)

Carry out and Catering are available

Giardini Trattoria

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