

GARDINA'S KITCHEN & BAR

EST. 2010

SMALL PLATES

Ⓟ **Classic Bruschetta** \$8.95

Cherry Tomatoes, Fresh BelGioioso Mozzarella, Basil Chiffonade, Finished With Extra Virgin Olive Oil And Aged Balsamic Vinegar

Ⓟ **Chef's Cheese Board** \$14.95

Rotating Daily Cheese Selections, Fresh Fruit, Crackers & Baked Bread

Pear, Prosciutto & Brie \$9.95

Crostinis With Sliced Pear, Double Creme Brie, Crisp Prosciutto, Finished With Pine Nuts, Honey And Herbs

Creole Lobster Dip \$11.95

Baked House Made Lobster Dip With Creole Seasoning, Topped With Shredded Parmesan, Diced Tomatoes, Scallions And Served With Grilled Pita Bread

Ⓟ **Fig Flatbread** \$9.95

Imported Fig Marmalade, Dried Figs, Blue Cheese, Garnished With Toasted Almonds And Scallions

Ⓟ **Seasonal Hummus** \$9.95

Housemade Hummus With Chopped Roasted Asparagus, Toasted Walnuts And Finished With Olive Oil, Served With Mixed Veggies

SANDWICHES

Side Choices: Kettle Chips, Fresh Fruit Or Small Side Salad

Chipotle Chicken Sandwich \$10.95

Grilled Chicken Breast Served On A Toasted Brioche Bun With Avocado Spread, Chipotle Mayo, Provolone, Vine Ripe Tomatoes & Mixed Greens

Gardina Burger* \$11.95

6oz Sirloin Blend Served On A Brioche Bun, With Cajun-Avocado Remoulade, Cheddar Cheese, Vine Ripe Tomatoes, And Greens

TBA Panini \$10.95

Avocado Spread, Smoked Turkey, Bacon, Vine Ripe Tomatoes, And Fresh Belgioioso Mozzarella

Salmon BLT \$11.95

House Made Salmon Patty, Seared And Served On A Toasted Brioche Bun With Smoked Gouda, Roasted Garlic Aioli, Bacon, Vine Ripe Tomatoes, And Crisp Greens

Ⓟ **Ruby Owl Veggie Burger** \$9.95

House Made Veggie Burger With Farro, Mushrooms, Garbanzos, Cashews and Kale, Served With Chimichurri Aioli, And LTO On A Brioche Bun.

BBQ Pulled Pork \$10.95

House Braised Pulled Pork Smothered In A Hickory BBQ Sauce, Served On A Brioche Bun With Smoked Gouda & Creamy Slaw

SALADS

Add Salmon \$8 / Shrimp \$7 / Chicken \$4

Ⓟ **Baked Goat Cheese** \$9.95

Breaded Goat Cheese Rounds, Baked And Served Over A Bed Of Baby Spinach, Toasted Almonds, Dried Cranberries, Sliced Pear Fan, With A Side Of Herbed Balsamic Vinaigrette

Ⓞ **Cobb Salad** \$12.95

Fresh Romaine Tossed In A Creamy Corn-Poblano Dressing With Grilled Chicken, Smokey Pecans, Bacon, Roasted Sweet Potato, Hard Boiled Egg, And Avocado

Ⓞ **Grilled Salmon*** \$16.95

Fresh 6 oz Atlantic Salmon Filet, Served Over Fresh Romaine Lettuce With Cherry Tomatoes, Cucumbers, Toasted Almonds, Feta Cheese, Sliced Avocado, With A Side Of Herbed Balsamic Vinaigrette

Ⓟ **House Salad** \$5.95

Mixed Greens With Cherry Tomato, Cucumber, Parmesan, Croutons And Choice Of Dressing.

Dressings: Citrus Vinaigrette, Pomegranate Vinaigrette, Balsamic Vinaigrette, French, Ranch, Caesar & Blue Cheese

PASTA

*All Pasta Dishes Include Small House Salad With Choice Of Dressing & Garlic Bread

Add Salmon \$8 / Shrimp \$7 / Chicken \$4

Salmon Farfalle \$18.95

Farfalle Pasta Tossed In A Creamy Lemon-Caper Sauce With, Cherry Tomatoes, Spinach, Fresh Dill And Flaky Atlantic Salmon

4 Cheese Mac & Cheese \$11.95

A Generous Portion Of Creamy Baked 4 Cheese Mac & Cheese Finished With Garlic-Herb Bread Crumb Topping

Fettuccine Al Bolognese \$15.95

House Made Bolognese Sauce Tossed With Fettuccine Pasta And Finished With Shredded Asiago Cheese & Fresh Basil

Braised Beef Ravioli \$17.95

Egg Pasta Ravioli Filled With Tender Braised Beef, Finished In A Truffle Mornay Sauce With Mushrooms & Spinach

Gardina's Seasonal Risotto \$15.95

Creamy Italian Arborio Rice With Seasonal Vegetables, Finished With Parmesan & Herbs

Penne Primavera \$14.95

Penne Pasta Tossed In Fresh Basil Pesto With Fennel, Sweet Potato, Cherry Tomatoes And Onion, Finished With Grated Parmesan Cheese & Basil

Shrimp Prosciutto Fettuccine \$18.95

Sautéed Shrimp, Crispy Prosciutto, Sun Dried Tomatoes, Mushrooms & Spinach Tossed With Fettuccine And Finished With A White Wine Sauce, Fresh Herbs & Parmesan Cheese

Pappardelle with Pork Ragù \$16.95

Al Dente Pappardelle Pasta With Slow Roasted Pork Ragù Finished With Fresh Basil & Parmesan Cheese

DESSERTS

Classic Ricotta Vanilla Cheesecake \$5.95

Finished With Your Choice Of House Made Lemon Basil Sauce Or Chocolate & Caramel Sauce Topped With Spiced Pecans

Mousse \$3.95

Chocolate Or Vanilla With Whipped Cream & Strawberries

House Fruit Cobbler \$5.95

Baked To Order, Whipped Cream On The Side
* (Ask Your Server About The Flavor Of The Day) *

Chocolate Lava Cake \$3.49

Warm Lava Cake With A Chocolate Ganache Center

BEVERAGES

San Pellegrino \$2.99

JOI Kombucha on Tap

Locally made by Pilora's Café in Oshkosh. Ask your server for our current flavor.

* 12 oz - \$3.95 / 16 oz - \$4.95 *

Soda/Juice \$2.00

Coke Products-Fuze Unsweetened Iced Tea-Cranberry Juice-Orange Juice-Lemonade-Raspberry Iced Tea

Coffee \$1.95

New Moon Café Fresh Roasted Ethiopian Blend

Consuming Raw Or Under Cooked Meats, Poultry, Seafood, Shellfish, Or Eggs, May Increase Your Risk Of Foodborne Illness