

GARDINA'S KITCHEN & BAR

EST. 2010

SMALL PLATES

Ⓥ **Classic Bruschetta** \$10

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

Crab Cakes \$19

3 Pan Seared Blue Crab Cakes, Served Over A Bed Of Crisp Mixed Greens With Chipotle Aioli

Creole Lobster Dip \$13

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

Ⓥ **Beet & Whipped Feta Dip** \$14

Whipped Feta With Lemon, Roasted Beets & Dukkah, Finished With A Balsamic Vinaigrette, Fresh Mint, & Served With Pita

Pesto & Prosciutto Flatbread \$20

Basil Pesto Sauced Flatbread Topped With Fresh Mozzarella, Red Onions, Heirloom Cherry Tomatoes. Finished With Fried Prosciutto, Arugula & Lemon Oil

Pear, Prosciutto & Brie \$10

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

PASTAS

All Pasta Dishes Include Choice Of House Salad Or Soup

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

Lamb Meatball Pasta \$22

House Made Lamb Meatballs Served Over Bucatini Pasta Tossed In A Lemon-White Wine Pan Sauce With Artichoke, Castelveltrano Olives, Sun Dried Tomato, Fresh Herbs, & Finished With Feta Cheese And Spinach.

Ⓥ Ⓞ **Gardina's Seasonal Risotto** \$17

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

Stuffed Meatball Bucatini \$24

House Made Half Pound Meatball Stuffed With Fresh Mozzarella & Fontina Cheese Served Over Bucatini Pasta Tossed In A Vodka Sauce, Garnished With Grana Padano Cheese & Fresh Herbs

Braised Beef Ravioli \$19

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

Shrimp Prosciutto Fettuccine \$21

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

Ⓥ **Cheesemonger's Mac** \$15

Oven Baked Penne Pasta With Parmesan, Sharp Cheddar, Provolone, & Montamore Cheese In A Cream Sauce Finished With Breadcrumbs And A Garlic Butter Crostini

Shrimp Scampi Ravioli \$23

Jumbo Shrimp Sautéed In Garlic, Butter, & White Wine Sauce Served Over Burrata Ravioli & Finished With Fresh Herbs

Mushroom Steak Fettuccine \$29

Grilled 5 Oz Hanger Steak Over Fettuccine With Garlic Cream Sauce, Sautéed Mushrooms & Fresh Spinach

Hours Of Operation: Monday - Thursday 3:00 PM - 9:00 PM, Friday - Saturday 11:00 AM - 10:00 PM // (920) 231-3516 // 448 N. Main St. Downtown Oshkosh

SALADS

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

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

GF Grilled Salmon* \$18

Hand Fileted 6 oz Grilled Atlantic Salmon, Served Over Fresh Romaine Lettuce With Cherry Tomatoes, Cucumbers, Toasted Almonds, Feta Cheese, Sliced Avocado, & Served With Balsamic Vinaigrette

V Baked Goat Cheese \$13

Panko Crusted Baked Goat Cheese Rounds Served Over A Bed Of Baby Spinach, Toasted Almonds, Dried Cranberries, Sliced Pear, & Served With Balsamic Vinaigrette

GF Crab Cake Caesar Salad \$20

Crisp Romaine Lettuce Tossed With Caesar Dressing, Grated Parmesan Cheese & Finished With Two House Made Blue Crab Cakes

GF Steak Salad \$22

5 Oz Grilled Hanger Steak Over Mixed Greens, Arugula, Cherry Tomatoes, Cucumbers, Red Onions & Garlic White Beans, Tossed With Balsamic Vinaigrette

SANDWICHES

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

V Chipotle Chicken Sandwich \$13

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

V Salmon BLT \$14

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

V TBA Panini \$12

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

GF Gardina Burger* \$14

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

V Veggie Burger \$12

House Made Veggie Burger Made With Farro, Mushrooms, Garbanzos, Cashews, & Kale. Served With Pesto Aioli, Mixed Greens, Sliced Tomatoes, & Sliced Red Onion On A Brioche Bun

GF Steak Sandwich \$18

5 Oz Grilled Hanger Steak On A Baguette, With Garlic Butter, Balsamic Aioli, Smoked Gouda Cheese, Bell Peppers & Red Onions

DESSERTS

GF Basque Cheesecake \$8

Basque Style Cheesecake Served With House Made Whipped Cream & Amarena Cherry Reduction

GF Raspberry Dark Chocolate Torte \$8

Dark Chocolate Cake, Layered With Raspberry Preserves & Dark Chocolate Ganache

GF Chocolate Lava Cake \$7

Warm Bundt Cake With A Chocolate Ganache Center

GF Fruit Cobbler \$8

Baked To Order, Served With House Made Whipped Cream. Ask Your Server For Our Current Featured Flavor

GF Creme Brulee \$6

Served With House Made Whipped Cream. Ask Your Server For Our Current Featured Flavor

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