

GARDINA'S KITCHEN & BAR

EST. 2010

SMALL PLATES

Winter Burrata \$18

BelGioioso Burrata Cheese Ball, Walnut-Kale Pesto, Maple Roasted Butternut Squash, Crostini, & Red Wine Reduction

Ⓟ Classic Bruschetta \$10

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

Pear, Prosciutto & Brie \$10

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

Creole Lobster Dip \$13

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

Ⓟ Fig Flatbread \$11

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

Chef's Cheese Board \$24

Dry Jack, Nut Muenster, Montamore, Black Pepper Salami, Italian Olive Mix, Dried Fruit, Red Pepper Jelly, Crackers & Baguette

PASTAS

All Pasta Dishes Include Choice Of House Salad Or Soup

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

Orecchiette With Sausage & Broccolini \$19

Orecchiette Pasta With Ground Italian Sausage, Sautéed Broccolini And Finished With Fresh Parmesan Cheese, Fresh Herbs & Crispy Kale

Goat Cheese Gnocchi \$17

House Made Goat Cheese Gnocchi Pan Fried With Roasted Sweet Potatoes, Wild Mushrooms, Wilted Kale, Pine Nuts & Finished With Crumbled Montamore Cheese

Ⓟ Cheesemonger's Mac \$15

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

Braised Beef Ravioli \$19

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

Crab Bucatini \$21

Bucatini Pasta Tossed In A Creamy Crab Sauce With Artichokes, Wilted Spinach, Sun Dried Tomatoes, Capers & Finished With Lump Crab Meat, Fresh Herbs And Parmesan Cheese

Burrata Rosso Linguine

Belgioioso Burrata Cheese Served In A Nest Of Linguine Pasta With Chopped Black Pepper Salami, Sautéed Fennel, Blistered Cherry Tomatoes & Finished With Fresh Marinara And Fennel Fronds

Ⓟ Ⓞ Gardina's Seasonal Risotto \$17

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

Shrimp Prosciutto Fettuccine \$21

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

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, Caesar & Blue Cheese

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

Ⓟ **Baked Goat Cheese** \$12

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

Harvest Cobb Salad \$16

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

Ⓜ **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, And Served With Balsamic Vinaigrette

Pesto Shrimp Caesar \$18

Fresh Kale Tossed In A House Made Pesto-Caesar Dressing With BelGioioso Burrata, Jumbo Grilled Shrimp, Roasted Butternut Squash & Toasted Walnuts

SANDWICHES

Side Choices: Kettle Chips, Truffle Smashed Potato Salad, Fresh Fruit Or Small Side Salad

Chipotle Chicken Sandwich \$12

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

Salmon BLT \$13

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

TBA Panini \$11

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

Gardina Burger \$13

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

Ⓟ **Veggie Burger** \$11

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

BBQ Pulled Pork \$12

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

DESSERTS

Stout Bread Pudding \$8

Salted Caramel Sauce & House Whipped Cream

Fruit Cobbler \$8

Baked To Order, Whipped Cream On The Side. Ask Your Server For Our Current Featured Flavor

Chocolate Lava Cake \$7

Warm Bundt Cake With A Chocolate Ganache Center

Creme Brûlée \$6

Served With House Whipped Cream

Classic Ricotta Vanilla Cheesecake \$7

With Whipped Cream And Chocolate & Raspberry Sauce Or Lemon Basil Sauce

Dark Chocolate Raspberry Torte \$7

Rich Dark Chocolate Cake, Layered With Raspberry Preserves And Dark Chocolate Ganache

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