

# IL GIARDINO

## Crêperie

### Breakfast 7.00 am - 10.00 am

#### Pastry Display

<b>Croissant</b> (Plain, Nutella, Almond or Pastry Cream)	\$ 6.00
<b>Conchiglia in sfoglia alla crema di latte</b>	\$ 4.50
<b>Open Croissant</b> (Brie cheese, Choc-Almond or Apple)	\$ 6.00
<b>Sfogliatella Napoletana</b>	\$ 4.50
<b>Banana Bread</b>	\$ 4.50
<b>Blue Berries Muffin</b>	\$ 4.50

#### Breakfast

<b>Macedonia di Frutta - Fruit Salad</b>	\$ 12.00
<b>Organic Yogurt</b> (Greek, Vanilla or Strawberry) <i>With Fresh Mix berries</i>	\$ 9.00
<b>Smoothie</b> (Strawberry or Banana)	\$ 6.00
<b>Smoothie</b> (Strawberry or Banana)	\$ 14.00
<b>Acai Bowl</b> (Mix berries, banana or Granola)	\$ 15.50
<b>Avocado Toast</b> (Smashed Fresh Avocado) <i>Add Shredded Eggs or Salmon</i>	\$ 14.00
	\$ 3.00

### Creperie and... 8.00 am - 8.00 pm

#### Savory Crepe

<b>Ham, Free Range Egg</b> with Swiss Cheese	\$11.00
<b>Artisanal Smoked Salmon</b> Avocado, Cream Cheese	\$17.00
<b>Bresaola, Stracchino Cheese</b> and Arugula	\$17.00
<b>Prosciutto, Burrata</b> and Heirloom Tomatoes	\$19.00
<b>Speck, Brie Cheese, Arugula</b> and Salsa Rosa	\$19.00
<b>Hummus, Red Pepper, Spinach</b> and Pickled Onions	\$16.00

#### Sweet Crepe

<b>Mr.C Nutella</b>	\$11.00
Add Strawberries	\$3.00
Add Bananas	\$3.00
<b>Tiramisu</b>	\$15.00
<b>Bellini</b> Peaches, Mascarpone, White Chocolate, Amaretti, <i>Bellini Foam</i>	\$19.00

**ALL RECIPES AVAILABLE GLUTEN FREE**

### Bruschette 10.00 am - 8.00 pm

<b>Truffle Burrata</b> (Truffle Burrata and Fresh Black Truffle )	\$16.00	<b>Avocado</b> (Smashed Fresh Avocado )	\$14.00
<b>Porcini Mushrooms</b> (Porcini Mush & Goat Cheese)	\$14.00	<b>Avocado, Smoked Salmon &amp; Cream Cheese</b>	\$17.00
<b>Maine Lobster</b> (Crispy Celery & White Parsnip Puree)	\$17.00	<i>Add boiled shredded Egg</i>	\$3.00

### Classics 10.00 am - 8.00 pm

<b>Italian Charcuterie "Il Giardino"</b> <i>(Prosciutto di Parma, Speck, Salami, Pecorino Romano cheese and Asiago cheese)</i>	\$24.00	<b>Smoked Salmon</b> (Crème Fraiche & Pickle Onions)	\$26.00
<b>Free Range Grass-Fed beef " Carpaccio"</b> <i>(Arugola &amp; Shaved Parmigiano)</i>	\$27.00	<b>Langoustine Carpaccio</b>	\$35.00
<b>Grilled Vegetables Platter</b> (Egplants, Zucchini, Mushroom, <i>Endive, Fennel, Asparagus &amp; Peppers)</i>	\$20.00	<b>Tuna Salad</b> with Cannellini Beans, Frisse and Pickled Onion	\$23.00
		<b>Burrata</b> with Heirloom Tomatoes Salad	\$24.00
		<i>Add Prosciutto di Parma</i>	\$14.00
		<b>Mixed Green Salad</b> with Honey Mustard Dressing	\$18.00

#### Desserts

<b>Classic Tiramisu</b>	\$15.00	<b>Profiteroles with Chantilly Cream</b>	\$15.00
<b>Acai Bowl</b> (Mix berries, banana or Granola)	\$15.50	<b>Macedonia di Frutta - Fruit Salad</b>	\$12.00

Consuming raw or undercooked meat, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness

A service charge of 18% will be added on your check

# IL GIARDINO

## Crêperie

### Drink Menu

#### Bubbles & White Wines

	Glass	Bottle
Mr. C Prosecco nv	\$18.00	\$74.00
Champagne Lanson nv	\$31.00	\$130.00
Champagne Piper Heidsieck Sauvage nv	\$39.00	\$185.00
Pinot Grigio Kettmeir Alto Adige	\$18.00	\$74.00
Chardonnay "Bramito" della Sala" M. Antinori	\$19.00	\$78.00
Sauvignon Blanc "St.Paul" Kellerei Alto Adige	\$19.00	\$78.00
Rose B. Belieu "Prestige" C. de Provence	\$19.00	\$76.00

#### Red Wines

	Glass	Bottle
Merlot Oberon Napa Valley	\$18.00	\$74.00
Super Tuscan "Achelo" La Braccasca Tuscany	\$19.00	\$82.00
Chianti Classico Lamole Tuscany	\$19.00	\$76.00
Barolo Cantina Terre del Barolo	\$27.00	\$115.00
Cabernet Sauvignon Justin Passo Robles	\$21.00	\$84.00
Pinot Noir "Huntington" Pali S. Barbara	\$19.00	\$76.00
Amarone della Valpolicella Vecchi Marone	\$27.00	\$115.00

#### Signature Cocktails

Bellini White Peach Puree and Mr.C Prosecco Created in 1948 by Giuseppe Cipriani Founder of Harry's Bar	\$19.00
Mr. C Cocktail Vodka, Mr.C Prosecco, Mandarin & Lemon Created at Mr.c Beverly Hills, Los Angeles	\$19.00
Senor Masaryk Tequila Bianco, Grapefruit & Lime Created in Cipriani Masaryk, Mexico City	\$19.00
Italian Paloma Casa Amigo Tequila, Campari & Fresh Pink	\$18.00

#### Classic Cocktails

Mimosa Mr.C Prosecco & Orange Juice	\$18.00
Aperol Spritz Aperol and Mr.C Prosecco, Splash of Soda	\$18.00
Campari Spritz Campari and Mr.C Prosecco, Splash of Soda	\$18.00
Cosmopolitan Grey Goose Vodka, Martini Dry, Cointreau and Splash of Cranberry	\$19.00
Negroni Bombay Sapphire, Martini Rosso and Campari	\$19.00
Margarita Casa Amigo Tequila, Cointreau and Lime Juice	\$19.00
Mojito Bacardi Superior White Rum, Fresh Mint and Lime Juice	\$18.00
Cuba Libre Bacardi Superior White Rum and Coca Cola	\$17.00
Gin Martini Bombay Sapphire and Martini Dry	\$18.00
Old Fashioned Basil Hiden, Sugar and Angostura	\$19.00
Moscow Mule Grey Goose Vodka, Ginger Beer and Lime Juice	\$18.00

#### Saturday and Sunday

Bottomless Mimosa or Prosecco

#### Non Alcoholic Cocktails

Shirley Temple	\$6.00
Lemonade Cooler	\$6.00
Cranberry Cooler	\$6.00
Nojito	\$9.00
Arnold Palmer	\$6.00
Smoothie (Strawberry or Banana)	\$14.00

#### Cordials

Limoncello	\$15.00
Amaro Montenegro	\$16.00
Campari	\$16.00
Marini & Rossi Dry	\$16.00
Martini & Rossi Sweet	\$16.00
Sambuca Molinari	\$16.00

#### Beers

Wynwood La Rubia Blonde Ale - Menabrea Bionda Lager	\$8.00
Heineken Malt Lager - Corona Pilsen	\$8.00
Amstel Light Lager	\$8.00

#### Sodas

Diet Coke	\$4.00
Ginger Beer	\$4.00
Coke Zero	\$4.00
Club Soda	\$4.00
Sprite	\$4.00
Tonic Water	\$4.00
Coke	\$4.00
Ginger Ale	\$4.00

#### Juices

Orange / Grapefruit / Tomato	\$7.00
Apple / Pineapple / Cranberry	\$7.00

#### Water

San Benedetto Sparkling	\$9.00
San Benedetto Still	\$9.00

#### Coffee Bar

Espresso/ Decaf / Iced "Lavazza"	\$3.50
Double Espresso / Decaf / Iced "Lavazza"	\$4.50
Macchiato / Cortado "Lavazza"	\$4.00
Americano "Lavazza"	\$4.50
Cappuccino / Latte / Decaf / Iced "Lavazza"	\$5.50
Double Cappuccino / Latte	\$6.50
Hot Chocolate	\$5.50
Cold milk	\$3.50
Tea & Infusion Selection	\$4.50

#### Cold Pressed Juices 16 oz. \$ 12.00 each

Pure Greens (Apple, Lemon, Ginger, Kale, Spinach, Cucumber, Celery, Zucchini, Romaine)  
Melon Hydr8 (Strawberry, Watermelon, Lime, Probiotic, Filtered Water, Himalaya Salt)

Golden Girl (Turmeric, Carrot, Pineapple, Lemon, Ginger)  
Pure Watermelon (Watermelon & Lime)

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