

IL GIARDINO

Crêperie

Breakfast 7. am 11.30 am

Pastry Display

Croissant Plain	\$ 4.50	Macedonia di Frutta - Fruit Salad	\$15.00
Croissant Nutella / Crema / Pistacchio or Marmellade	\$ 6.00	Organic Yogurt Greek, Vanilla or Strawberry	\$ 9.00
Ciambella	\$ 4.50	With fresh mixed Berries	\$ 6.00
Bomba Nutella / Crema / Pistacchio or Marmellade	\$ 6.00	Smoothie Strawberry or Banana	\$ 14.00
Banana Bread	\$ 4.50	Avocado Toast Smashed Fresh Avocado	\$ 16.00
Blueberry Muffin	\$ 4.50	Add Shredded Egg or Salmon	\$ 3.00
Cinnamon Muffin	\$ 4.50	Acai Bowl (Mixed Berries, Banana or Granola)	\$ 15.50

Creperie and... 8.00 am - 8.00 pm

Savory Crepe

Ham, Free Range Egg with Swiss Cheese	\$15.00
Artisanal Smoked Salmon Avocado, Cream Cheese	\$18.00
Bresaola, Stracchino Cheese and Arugula	\$18.00
Prosciutto, Burrata and Heirloom Tomatoes	\$19.00
Speck, Brie Cheese, Arugula and Salsa Rosa	\$19.00
Hummus, Red Pepper, Spinach and Pickled Onions	\$17.00

Sweet Crepe

Mr.C Nutella	\$12.00
Add Strawberries or Bananas	\$3.00
Tiramisu	\$16.00
Bellini Peaches, Mascarpone, White Chocolate, Amaretti, Bellini Foam	\$19.00

ALL RECIPES AVAILABLE GLUTEN FREE

Bruschette 11.30 am - 8.00 pm

Truffle Burrata Truffle Burrata and Fresh Black Truffle	\$17.00	Avocado Smashed Fresh Avocado	\$16.00
Porcini Mushrooms Porcini Mushrooms & Goat Cheese	\$15.00	Avocado, Smoked Salmon & Cream Cheese	\$19.00
Maine Lobster Crispy Celery & White Parsnip Puree	\$18.00	Add Shredded Egg	\$3.00

Classics 11.30 am - 8.00 pm

Italian Charcuterie "Il Giardino" <i>Prosciutto di Parma, Speck, Salami, Pecorino Romano cheese and Asiago cheese</i>	\$28.00	Pizza Margherita	\$12.00
Grilled Vegetables Platter <i>eggplants, Zucchini, Mushroom, Endive, Fennel, Asparagus & Peppers</i>	\$20.00	Add Prosciutto di Parma, Salami or Speck	\$4.00
Mixed Green Salad with Honey Mustard Dressing	\$19.00	Smoked Salmon <i>Crème Fraiche & Pickle Onions</i>	\$28.00
Tuna Salad with Cannellini Beans, Frisse and Pickled Onion	\$25.00	Castelvetro Green Olives & Pecorino Cheese	\$12.00
Burrata with Heirloom Tomatoes Salad	\$25.00		
Add Prosciutto di Parma	\$15.00	Sliders	
		Burrata and Prosciutto di Parma	\$22.00
		Tuna Salad	\$21.00
		Artichoke, Sundried Tomato and Garbanzo	\$20.00

Desserts 11.30 am - 8.00 pm

Profiteroles with Chantilly Cream	\$15.00	Macedonia di Frutta - Fruit Salad	\$15.00
Classic Tiramisu	\$15.00	Lemon Merengue	\$8.50

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 Brut Lanson nv	\$32.00	\$135.00
Champagne Rose Lanson nv	\$38.00	\$180.00
Pinot Grigio Kettmeir Alto Adige	\$18.00	\$74.00
Chardonnay "Bramito" della Sala M. Antinori	\$19.00	\$78.00
Sauvignon Blanc "Vette" S. Leonardo 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 "Il Bruciato" Marchese Antinori	\$19.00	\$78.00
Rosso Toscano Altesino Tuscany	\$20.00	\$82.00
Barolo Cantina Terre del Barolo	\$27.00	\$110.00
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 Hayden, 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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