

Appetizers

	Serves	Serves
	10-12	20-24
Bruschetta	30	55
Bread	15	25
Chicken Fingers	35	60
French Fries	25	45
Wings	30	55
Sausage or Meatballs	40	70
Mussels	45	90
Served in your choice of tomato or garlic lemon butter.		
Antipasto	45	85
Prosciutto, sharp provolone, capicola, genoa salami, fresh mozzarella & roasted red peppers served over romaine.		
Stuffed Long Hots	38	75
Italian long peppers stuffed with sausage, topped with provolone, then baked on a bed of tomato sauce.		
Crab Stuffed Mushrooms	40	70
Cheesesteak Eggrolls	32	60
Mozzarella Caprese	50	95
Sliced tomatoes, fresh mozzarella and basil finished with extra virgin olive oil.		
Mozzarella Sticks	30	55
Mini Crab Cakes	40	75
Mini Meatballs	40	75
Sausage Stuffed Mushrooms	35	65
Chicken Vegetable soup	25	
Soup of the Day	Market Price	

Salads

Mediterranean	40	68
Artichoke hearts, grilled eggplant, calamata olives, red onion, feta cheese and spring mix with balsamic vinaigrette.		
Antipasto Rustico	40	70
Grilled eggplant, zucchini, portobello mushrooms, roasted peppers calamata olives and spring mix with balsamic dressing.		

Caeser Salad	35	60
Romaine lettuce, croutons, Locatelli cheese & caeser dressing.		
Spinach Salad	40	70
Spinach, red onions, cherry tomatoes, calamata olives & feta cheese with balsamic vinaigrette.		
Chicken Arugula	45	80
Grilled chicken, arugula, walnuts, raisins and feta cheese with balsamic dressing.		
Mesclun	35	60
Field greens, cherry tomatoes, calamata olives, roasted peppers & red onions with balsamic dressing.		

Add Chicken to Salad	12	20
<i>Sandwiches</i>		
Panini, Hoagie & Wrap Tray	52	
Your choice of (5) from our main menu.		

Seafood

Pescatore	80	145
Sauteed shrimp, scallops, clams, mussels & calamari in a red or white sauce.		
Pesto Crusted Salmon	90	170
Pan seared and baked salmon with a pesto panko crust.		
Crab Cakes	75	135
Homemade crab cakes served with our roasted red pepper sauce.		

Pasta

Ravioli al Forno	65	120
Homemade cheese ravioli topped with crumbled sausage and mozzarella, baked on a bed of tomato sauce.		
House Penne Pasta	30	55
Homemade penne pasta with house red sauce.		
Penne Vodka	60	110
Penne with roasted peppers in a vodka sauce.		
Baked Penne	55	100
With Meat	60	110

Penne Abruzzi	60	110
Ground Italian sausage and roasted peppers in a red sauce.		
Tortellini Tommaso	65	120
Tri-colored cheese filled pasta, grilled chicken & sun dried tomatoes in a blush sauce.		
Spaghetti with Meatballs or Sausage	55	100
Lasagna	60	110
Layers of fresh pasta with your choice of vegetables, beef, sausage or cheese, ricotta, mozzarella cheese and tomato sauce.		
Torchio Salmon	80	150
Chunks of Atlantic salmon sauteed in a light blush sauce tossed with our fresh torchio pasta.		
Pasta with Sunday Gravy	70	130
Slow roasted pork in our house red sauce, served with your choice of pasta.		
Spaghetti & Shrimp	85	160
Sauteed shrimp served in your choice of red or scampi, served over spaghetti.		
Stuffed Shells	60	110
Shell shaped pasta filled with ricotta cheese, baked in red sauce & topped with mozzarella cheese.		
Tortellini Alfredo	60	110
Tri-colored cheese filled pasta tossed in a creamy alfredo sauce.		

Entrees

Chicken/Veal/Eggplant/Pork

Chicken Marsala	75	140
Chicken breast with mushrooms in a marsala sauce.		
Chicken Modena	75	140
Chicken breast, roasted peppers & capers in a balsamic sauce.		
Chicken Cacciatore	75	140
Chicken breast, green peppers, mushrooms, onions & capers in a red sauce.		
Chicken Rosa	80	150
Chicken breast with eggplant, spinach, ricotta & mozzarella cheese in a red sauce.		

Chicken Florentine	80	150
Chicken breast in a spinach cream sauce & mozzarella cheese.		
Chicken Parmesan	75	140
Breaded chicken with mozzarella cheese and red sauce.		
Chicken Saltimbocca	80	150
Chicken sauteed with prosciutto in a sage butter sauce.		
Chicken Francese	80	150
Chicken dipped in egg and flour then fried & served in a lemon butter sauce with capers.		
Chicken Picatta	75	140
Chicken sauteed and served in a lemon butter sauce with capers and topped with arugula & lemon oil.		
Fried Eggplant Parmesan	70	130
Breaded and fried eggplant baked in red sauce and topped with mozzarella cheese.		
Grilled Eggplant Parmesan	65	120
Fresh grilled eggplant baked in red sauce and topped with mozzarella cheese.		
Veal Parmesan	85	160
Breaded veal topped with mozzarella cheese and red sauce.		
Veal Giardino	90	170
Veal Sauteed with prosciutto, portobello mushrooms and asparagus in a blush brandy sauce.		
Veal Marsala	85	165
Veal sauteed with fresh mushrooms in a marsala wine sauce.		
Veal Picatta	85	165
Veal sauteed and served in a lemon butter sauce with capers and topped with arugula and lemon oil.		
Veal Saltimbocca	90	170
Veal sauteed with prosciutto in a sage butter sauce.		
Pulled BBQ Pork or Chicken	65	125
Slow roasted pork/chicken pulled and served in BBQ sauce.		

Extras

2 sternos (2hr. fuel) 6 / stand for catering tray 7

Sides

Italian Roasted Potatoes	40	65
Mashed Potatoes	40	65
Sauteed Green Beans	40	80
Sauteed Broccoli Rabe	50	95
Sauteed Asparagus	50	95
Steamed or Sauteed Broccoli	50	95
Seasonal Vegetable Medley	55	95
House Balsamic Dressing 16 oz	6	
House Ceaser, Ranch or Blue Cheese Dressing 16 oz	8	

Dessert

Mini Chocolate Chip Cannoli	22/dozen
Chocolate Chip Cannoli	42/dozen
Chocolate Chip Cookie	20/dozen



Catering Menu

215-646-8034

907 N. Bethlehem Pike
Spring House, PA 19477

www.ilgiardinopa.com

WE DELIVER

Family Owned & Operated
On & Off Premise Catering Available

~ Prices subject to change without notice ~

~ Consuming raw or undercooked meats, poultry, seafood or eggs may increase your risk of foodborne illness. ~