











EVENTS & PRIVATE DINING

CONTACT: INFO@GIARDINOSD.COM



8131 BROADWAY, LEMON GROVE, CA 619-825-7112 | GIARDINOSD.COM

MAIN DINING ROOM

- · Up to 100 seated, or 150 cocktail
- · Partial restaurant or full buy-out



PRIVATE WINE ROOM

- · Up to 14 seated
- Private Room surrounded by wine bottles



LOUNGE

- · Up to 30
- High-top tables perfect for cocktail style events



BACK PATIO

- · Up to 30 seated
- · Private, al fresco dining



FRONT PATIO

- · Up to 80 seated
- · Private or semi-private, al fresco dining



ZEST WINE BISTRO (next door)

- · Up to 50 seated, or 60 cocktail style
- · Private or semi-private, al fresco dining





\$35 PER PERSON

family-style menu

TO START

Bruschetta

tomato / garlic//basil / red onion / parmesan

Garlic Bread with Marinara

Caesar Salad

romaine / caesar dressing / parmesan / croutons

ENTREES

Penne Alfredo chicken / cream / parmesan

Chicken Marsala mashed potato

Cheese Ravioli (V) creamy pesto sauce

DESSERT

Dessert Sampler

FAMILY STYLE ADDITIONS:

Calamari - \$5 person Garlic Knots - \$3 person Meatballs - \$5 person Bruschetta - \$3 person Arancini - \$3 person Family Caesar - \$3 person Family Pear Salad - \$5 person

> Entrée substitution based on the selection

\$50 PER PERSON

TO START (family-style)

Calamari Fritti

lightly breaded / pomodoro / chipotle aioli

Arancini

arborio rice / bolognese / peas / mozzarella /pesto aioli

Bruschetta (V)

tomato / garlic//basil / red onion / parmesan

ENTREES (individual) (choose one)

Grilled Salmon (GF)

sun dried tomato and cream sauce / spinach / fingerling potato

Chicken Parmesan

mozzarella / basil / spaghetti pomodoro

Fettucini Carbonara

pancetta / brandy cream /egg yolk

Gnocchi Caprese (V)

burrata / pomodoro / pesto

TO FINISH (for the table)

Dessert Sampler

\$65 PER PERSON

TO START (for the table)

Cheese & Meat Boards

chef's selection of cheeses & meats / accompaniements / crostini

Calamari Fritti

calamari / lightly breaded / pomodoro / chipotle aioli

Garlic Knots

marinara / parmesan

Meatballs

marinara / parmesan

SALAD/SOUP (choose one)

Roasted Pear Salad

roasted pear / mixed greens / shaved parmesan / roasted almonds / champagne vinaigrette

Lobster Bisque

ENTREES (choose one)

Chilean Seabass (GF)

asparagus risotto / mustard chardonnay cream sauce

Pappardelle Raqu

beef and pork bolognese / mushrooms

Truffle Risotto (V, GF)wild mushrooms / truffle cream / mascarpone

Short Rib creamy polenta

TO FINISH

Dessert Sampler

APPLIES TO ALL MENUS CORKAGE: \$20/bottle (2 bottles max) OUTSIDE DESSERT FEE - \$2.50/person

BEVERAGES: all drinks are extra, including sodas and coffees

GRATUITY: 20% added to all group checks



BUFFET-STYLE

available for parties of 40 or more guests

\$40 PER PERSON

Garlic Knots tomato dipping sauce

Caesar Salad

romaine / caesar dressing / parmesan / croutons

Roasted Brussels Sprouts

Mini Meatballs

beef & pork / garlic / pomodoro

Penne Chicken Alfredo

Cheese Ravioli

pesto cream sauce

Chicken Marsala mushrooms / brandy cream

Cannoli

sweet ricotta cream

\$55 PER PERSON

Garlic Knots

tomato dipping sauce

Calamari Fritti

pomodoro sauce / chipotle aioli

Cheese and Charcuterie Board

Roasted Pear Salad

roasted pear / mixed greens / shaved parmesan / roasted almonds / champagne vinaigrette

Mini Meatballs

beef & pork / garlic / pomodoro

Salmon

creamy sun-dried tomato sauce

Penne with Italian sausage

Chicken Parmesan

spaghetti marinara

Mushroom and Truffle Risotto

Dessert Table

variety of petite sweets



FAMILY-STYLE CATERING

available only for outside events

ENTREES:

BELOW FEEDS 6-8 PEOPLE

Lasagna \$85

Fettuccine Alfredo with Chicken \$65

Spinach & Cheese Ravioli \$70

Gnocchi Caprese \$70

Truffle Risotto \$75

Spaghetti Meatballs \$75

Penne Salsicia \$75

Chicken Parmesan \$90

6 breasts, side of spaghetti marinara

Shrimp Alfredo \$75

Fettuccine Carbonara \$75

Pappardelle Ragu \$85

Crab & Shrimp Ravioli \$90

Chicken Marsala \$85

6 breasts, side of mashed potatoes

Grilled Salmon \$95

6 pieces plus a side

Short Rib \$95

4 pieces plus a side



STARTERS:

Garlic Bread \$15 (10 pieces)

Garlic Knots \$20 (10 pieces)

Stuffed Mushrooms \$35 (10 mushrooms)

Arancini \$35 (10 arancini)

Meatballs \$35 (10 meatballs)

Cheese & Charcuterie Board

(small - \$28 | large - \$50)

Caesar Salad \$35

Mixed Greens Salad \$35

Roasted Pear Salad \$45

SIDES:

BELOW FEEDS 6-8 PEOPLE

Side of Mashed Potatoes \$45 Side of Spaghetti Marinara \$40 Side of Lobster Mac & Cheese \$65

DESSERTS:

Tiramisu Tray (feeds 10) \$75 Cannoli (10 pieces) \$35 Limoncello Cake (whole) \$70 Nutella Cheesecake (whole) \$70