

La Guardia

CUCINA ITALIANA

EST . 1979

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www.laguardiacuisine.ca

59 Pitt Street East (off Ouellette)
Windsor, ON

Antipasti

Arancini Ball

Breaded rice ball with beef and peas filling topped with meat sauce

\$7

Scallops

Scallops in a basil pesto cream sauce

\$16

Calamari

Lightly battered and deep fried

\$14

Cozze Alla Marinara

Mussels sautéed in garlic, wine and tomato sauce

\$16

Gamberi Alla Provinciale

Shrimp sautéed in garlic, white wine and sundried tomatoes

\$17

B.B.Q. Quail

One quail lightly seasoned and B.B.Q

\$8

Sausage & Peppers

Italian sausage sautéed with red and green peppers and onions in a light tomato basil sauce

\$14

Antipasto di Mare

Cold marinated seafood assortment, octopus, cuttlefish, calamari and crab meat

\$19

Antipasto Della Campagna

Grilled eggplant, zucchini, red and green peppers and olives

\$18

**add cold cuts and cheese \$7.00

Polpette Casalinghe

Trio of meatballs in a bolognese sauce

\$7

Pasta Fagioli

A hearty country-style soup with kidney beans and pasta

\$6

Minestrone

Italian Vegetable Soup

\$6

Stracciatella Romano

Tasty consommé with beaten egg and cheese mixture added

\$6

Zuppa Del Giorno

Daily soup special

\$7

Insalata Caprese

Fresh tomato and bocconcini cheese topped with a basil vinaigrette

\$14

Caesar

Romaine lettuce tossed with parmesan cheese and garlic sauce, croutons and egg yolk

\$12

Insalata Italiana

Romaine lettuce tossed with fresh garden vegetables in an olive oil and balsamic vinegar dressing

\$11

Pan Fried Pepper Salad

Fried red and green peppers sautéed in a balsamic vinegar and olive oil topped with sun dried and fresh tomatoes

\$11

Le Casserucle

Manicotti Fiorentina

Stuffed pasta with ricotta cheese, tomato sauce and baked with mozzarella cheese

\$19

Cannelloni

Stuffed pasta with seasoned ground beef and baked with mozzarella and tomato sauce

\$20

Timballo di Canerozzi al Forno

Oven baked casserole of pasta, tomato cream sauce and cheese with chicken or sausage

\$20

Eggplant Parmigiana

Layers of breaded eggplant, roasted red peppers and baked with mozzarella cheese

\$20

Gnocchi

Potato dumplings in your choice of tomato or bolgnese or pesto sauce

La Pasta

\$15 - \$17 - \$15

Fettuccine Alfredo

Spinach fettuccine or white fettuccine with a rich cream and parmesan cheese sauce

\$20

Add clams \$2.00, chicken \$3.00, or shrimp \$4.00 (4 pieces)

Paglia e Fieno

A combination of spinach and white fettuccine in a rich cream sauce, peas, mushrooms and parmesan cheese with a hint of prosciutto

\$21

Spaghetti Carbonara

Spaghetti combined in a blend of egg, cheese, prosciutto and black peppercorns

\$20

Tortellini La Guardia

Cheese stuffed tortellini in a blush sauce with prosciutto, peas, and parmesan cheese

\$21

Spaghetti Aglio e Olio

Spaghetti flavoured with garlic, sundried and fresh tomatoes, tossed with parmesan cheese

\$18

Fettuccine Amalfitana

Fettuccine combined with a seafood assortment of octopus, cuttlefish, calamari, clams and mussels in a garlic wine and fresh tomato sauce

\$24

Rigatoni alla Pichi, Pachia

A southern specialty of pasta with fresh tomato, garlic and basil

\$19

Risotto Del-Mare

Arborio rice combined with shrimp, scallops, mussels and clams in a light tomato sauce

\$25

Risotto Italiano

Arborio Rice tossed with broccoli, cauliflower, basil, pesto, and porc ini mushrooms

\$20

Pasta Primavera

Choice of any noodles, tossed with fresh vegetables in a cream sauce or extra virgin olive oil, garlic and basil

\$21

Ravioli Al Bosco

Stuffed cheese ravioli with wild mushrooms in a blush sauce

\$21

Filetto di Salmone

Eight ounce salmon filet broiled or blackened in a lemon butter garlic sauce

\$22

*Pesce***Gamberoni alla Brace**

Eight jumbo shrimp seasoned and broiled with black peppercorns in a white wine and garlic lemon sauce

\$22

Pesce Del Giorno

Daily catch

Seasonal Price

The Chef's Mood

La Guardia's Chef's will customize a complete dinner menu from appetizer to main entrée to dessert.

Please let the server know of any food allergies.

\$60

La Carne

Osso-Bucco

Veal shank simmered in a tomato and Marsala wine sauce served with rice or fettuccine \$22

Vitello Limone

Sautéed veal scaloppine in a creamy lemon sauce \$21
add artichokes \$2.00 or capers \$2.00

Vitello La Guardia

Veal Scaloppine in a delicate white wine sauce flavoured with mushrooms and green onions \$22

Vitello Marsala

Veal scaloppine with mushrooms flavoured with Marsala wine \$22

Vitello Saltinbocca

Specialty of Rome, veal scaloppine combined with slices of prosciutto in butter, wine and sage sauce \$22
add provolone \$3.00 or mushrooms \$2.00

Vitello Parmigiana

Breaded veal cutlet or milanese baked with tomato sauce and mozzarella cheese \$21 - \$23

Vitello all Pizzaiola

A southern Italian tangy veal scaloppine spicy, with garlic and tomato sauce \$20

Filetto di Mignon

Eight ounce tender, center cut AAA filet mignon charbroiled with house rub Seasonal Price

Rack of Lamb

Lamb chops charbroiled in a house rub of spices Seasonal Price

Involtini di Pollo

Chicken breast stuffed with prosciutto spinach and mozzarella cheese, deep fried \$23
and served over rice and vegetables

Pollo alla Parmigiana

Chicken breast breaded, baked and topped with tomato sauce and mozzarella cheese \$23

Pollo Balsamico con Funghi Porcini

Tender chicken breast incorporated in a porcini mushroom and mild balsamic reduction \$22

Margherita

Fresh Boccancini cheese, fresh tomatoes, basil, parmigiano and extra virgin olive oil \$20

La Guardia

Prosciutto, artichoke hearts, black olives \$20

Mediterranean

Feta cheese, artichoke hearts, capers, sun dried tomatoes \$22

Americano

Pepperoni, mushrooms, green peppers \$18

Siciliano

Italian sausage, fried onions, black olives \$19

Campagniola

B.B.Q eggplant, red peppers, zucchini and onions \$18

Foccacia

Seasoned dough topped with herbs and spices, accompanied by basil pesto, black olives, pesto & sundried tomatoes \$18

Pescatore

A sea assortment of shrimp, crab, fresh tomato and basil \$20

Vegetarian

Artichoke, green peppers, tomato and fresh mushrooms \$20

Le Pizze