

## *La Carne*

<b>Osso-Bucco</b> Veal shank simmered in a tomato and Marsala wine sauce served with rice or fettuccine	\$22
<b>Vitello Limone</b> Sautéed veal scaloppine in a creamy lemon sauce add artichokes \$2.00 or capers \$2.00	\$21
<b>Vitello La Guardia</b> Veal Scaloppine in a delicate white wine sauce flavoured with mushrooms and green onions	\$22
<b>Vitello Marsala</b> Veal scaloppine with mushrooms flavoured with Marsala wine	\$22
<b>Vitello Saltinbocca</b> Specialty of Rome, veal scaloppine combined with slices of prosciutto in butter, wine and sage sauce add provolone \$3.00 or mushrooms \$2.00	\$22
<b>Vitello Parmigiana</b> Breaded veal cutlet or milanese baked with tomato sauce and mozzarella cheese	\$21 - \$23
<b>Vitello all Pizzaiola</b> A southern Italian tangy veal scaloppine spicy, with garlic and tomato sauce	\$20
<b>Filetto di Mignon</b> Eight ounce tender, center cut AAA filet mignon charbroiled with house rub	Market Price
<b>Rack of Lamb</b> Lamb chops charbroiled in a house rub of spices	Market Price
<b>Involtini di Pollo</b> Chicken breast stuffed with prosciutto spinach and mozzarella cheese, deep fried and served over rice and vegetables	\$23
<b>Pollo alla Parmigiana</b> Chicken breast breaded, baked and topped with tomato sauce and mozzarella cheese	\$23
<b>Pollo Balsamico con Funghi Porcini</b> Tender chicken breast incorporated in a porcini mushroom and mild balsamic reduction	\$22
<b>Margherita</b> Fresh Boccancini cheese, fresh tomatoes, basil, parmigiano and extra virgin olive oil	\$20
<b>La Guardia</b> Prosciutto, artichoke hearts, black olives	\$20
<b>Mediterranean</b> Feta cheese, artichoke hearts, capers, sun dried tomatoes	\$22
<b>Americano</b> Pepperoni, mushrooms, green peppers	\$18
<b>Siciliano</b> Italian sausage, fried onions, black olives	\$19
<b>Campagniola</b> B.B.Q eggplant, red peppers, zucchini and onions	\$18
<b>Focaccia</b> Seasoned dough topped with herbs and spices, accompanied by basil pesto, black olives, pesto & sundried tomatoes	\$18
<b>Pescatore</b> A sea assortment of shrimp, crab, fresh tomato and basil	\$20
<b>Vegetarian</b> Artichoke, green peppers, tomato and fresh mushrooms	\$20

## *Le Pizze*

# *La Guardia*

CUCINA ITALIANA

EST . 1979

*The Ultimate in  
Authentic Italian Cuisine*

*Take - Out Menu*

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59 Pitt Street East (off Ouellette)  
Windsor, ON

<b>Arancini Ball</b> Breaded rice ball with beef and peas filling topped with meat sauce	<i>Antipasti</i>	\$7
<b>Scallops</b> Scallops in a basil pesto cream sauce		\$16
<b>Calamari</b> Lightly battered and deep fried		\$14
<b>Cozze Alla Marinara</b> Mussels sautéed in garlic, wine and tomato sauce		\$16
<b>Gamberi Alla Provinciale</b> Shrimp sautéed in garlic, white wine and sundried tomatoes		\$17
<b>B.B.Q. Quail</b> One quail lightly seasoned and B.B.Q		\$8
<b>Sausage &amp; Peppers</b> Italian sausage sautéed with red and green peppers and onions in a light tomato basil sauce		\$14
<b>Antipasto di Mare</b> Cold marinated seafood assortment, octopus, cuttlefish, calamari and crab meat		\$19
<b>Antipasto Della Campagna</b> Grilled eggplant, zucchini, red and green peppers and olives **add cold cuts and cheese \$7.00		\$18
<b>Polpette Casalinghe</b> Trio of meatballs in a bolognese sauce		\$7
<b>Pasta Fagioli</b> A hearty country-style soup with kidney beans and pasta	<i>Zuppe</i>	\$6
<b>Minestrone</b> Italian Vegetable Soup		\$6
<b>Stracciatella Romano</b> Tasty consommé with beaten egg and cheese mixture added		\$6
<b>Zuppa Del Giorno</b> Daily soup special		\$7
<b>Insalata Caprese</b> Fresh tomato and bocconcini cheese topped with a basil vinaigrette		\$14
<b>Caesar</b> Romaine lettuce tossed with parmesan cheese and garlic sauce, croutons and egg yolk		\$12
<b>Insalata Italiana</b> Romaine lettuce tossed with fresh garden vegetables in an olive oil and balsamic vinegar dressing		\$11
<b>Pan Fried Pepper Salad</b> Fried red and green peppers sautéed in a balsamic vinegar and olive oil topped with sun dried and fresh tomatoes	\$11	
<b>Manicotti Fiorentina</b> Stuffed pasta with ricotta cheese, tomato sauce and baked with mozzarella cheese	<i>Le Casserucle</i>	\$19
<b>Cannelloni</b> Stuffed pasta with seasoned ground beef and baked with mozzarella and tomato sauce		\$20
<b>Timballo di Canerozzi al Forno</b> Oven baked casserole of pasta, tomato cream sauce and cheese with chicken or sausage		\$20
<b>Eggplant Parmigiana</b> Layers of breaded eggplant, roasted red peppers and baked with mozzarella cheese		\$20

<b>Gnocchi</b> Potato dumplings in your choice of tomato or bolgnese or pesto sauce	<i>La Pasta</i>	\$15 - \$17 - \$15
<b>Fettuccine Alfredo</b> Spinach fettuccine or white fettuccine with a rich cream and parmesan cheese sauce Add clams \$2.00, chicken \$3.00, or shrimp \$4.00 (4 pieces)		\$20
<b>Paglia e Fieno</b> A combination of spinach and white fettuccine in a rich cream sauce, peas, mushrooms and parmesan cheese with a hint of prosciutto		\$21
<b>Spaghetti Carbonara</b> Spaghetti combined in a blend of egg, cheese, prosciutto and black peppercorns		\$20
<b>Tortellini La Guardia</b> Cheese stuffed tortellini in a blush sauce with prosciutto, peas, and parmesan cheese		\$21
<b>Spaghetti Aglio e Olio</b> Spaghetti flavoured with garlic, sundried and fresh tomatoes, tossed with parmesan cheese		\$18
<b>Fettuccine Amalfitana</b> Fettuccine combined with a seafood assortment of octopus, cuttlefish, calamari, clams and mussels in a garlic wine and fresh tomato sauce		\$24
<b>Rigatoni alla Pichi, Pachia</b> A southern specialty of pasta with fresh tomato, garlic and basil		\$19
<b>Risotto Del-Mare</b> Arborio rice combined with shrimp, scallops, mussels and clams in a light tomato sauce		\$25
<b>Risotto Italiano</b> Arborio Rice tossed with broccoli, cauliflower, basil, pesto, and porc ini mushrooms		\$20
<b>Pasta Primavera</b> Choice of any noodles, tossed with fresh vegetables in a cream sauce or extra virgin olive oil, garlic and basil	\$21	
<b>Ravioli Al Bosco</b> Stuffed cheese ravioli with wild mushrooms in a blush sauce	<i>Pesce</i>	\$21
<b>Filetto di Salmone</b> Eight ounce salmon filet broiled or blackened in a lemon butter garlic sauce		\$22
<b>Gamberoni alla Brace</b> Eight jumbo shrimp seasoned and broiled with black peppercorns in a white wine and garlic lemon sauce		\$22
<b>Pesce Del Giorno</b> Daily catch		<b>Seasonal Price</b>

*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