

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	Market Price
Rack of Lamb	
Lamb chops charbroiled in a house rub of spices	Market 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
Focaccia	
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

La Guardia

CUCINA ITALIANA

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The Ultimate in

Authentic Italian Cuisine

Take - Out Menu

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59 Pitt Street East (off Ouellette)
Windsor, ON

Arancini Ball Breaded rice ball with beef and peas filling topped with meat sauce	<i>Antipasti</i>	\$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 **add cold cuts and cheese \$7.00		\$18
Polpette Casalinghe Trio of meatballs in a bolognese sauce		\$7
Pasta Fagioli A hearty country-style soup with kidney beans and pasta	<i>Zuppe</i>	\$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	
Manicotti Fiorentina Stuffed pasta with ricotta cheese, tomato sauce and baked with mozzarella cheese	<i>Le Casserucle</i>	\$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	<i>La Pasta</i>	\$15 - \$17 - \$15
Fettuccine Alfredo 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
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	<i>Pesce</i>	\$21
Filetto di Salmone Eight ounce salmon filet broiled or blackened in a lemon butter garlic sauce		\$22
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