

# *La Guardia*

CUCINA ITALIANA

EST . 1979

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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 Casseruole*

### **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 porcini 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 \$36

### **Rack of Lamb**

Lamb chops charbroiled in a house rub of spices Half \$25 Full \$37

### **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, \$18  
pesto & sundried tomatoes

### **Pescatore**

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

### **Vegetarian**

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

## *Le Pizze*