## Antipasti

<table>
<thead>
<tr>
<th>Item</th>
<th>Description</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>Arancini Ball</strong></td>
<td>Breaded rice ball with beef and peas filling topped with meat sauce</td>
<td>$7</td>
</tr>
<tr>
<td><strong>Scallops</strong></td>
<td>Scallops in a basil pesto cream sauce</td>
<td>$16</td>
</tr>
<tr>
<td><strong>Calamari</strong></td>
<td>Lightly battered and deep fried</td>
<td>$14</td>
</tr>
<tr>
<td><strong>Cozze Alla Marinara</strong></td>
<td>Mussels sautéed in garlic, wine and tomato sauce</td>
<td>$16</td>
</tr>
<tr>
<td><strong>Gamberi Alla Provinciale</strong></td>
<td>Shrimp sautéed in garlic, white wine and sundried tomatoes</td>
<td>$17</td>
</tr>
<tr>
<td><strong>B.B.Q. Quail</strong></td>
<td>One quail lightly seasoned and B.B.Q</td>
<td>$8</td>
</tr>
<tr>
<td><strong>Sausage &amp; Peppers</strong></td>
<td>Italian sausage sautéed with red and green peppers and onions in a light tomato basil sauce</td>
<td>$14</td>
</tr>
<tr>
<td><strong>Antipasto di Mare</strong></td>
<td>Cold marinated seafood assortment, octopus, cuttlefish, calamari and crab meat</td>
<td>$19</td>
</tr>
<tr>
<td><strong>Antipasto Della Campagna</strong></td>
<td>Grilled eggplant, zucchini, red and green peppers and olives</td>
<td>$18</td>
</tr>
<tr>
<td><strong>Polpette Casalinghe</strong></td>
<td>Trio of meatballs in a bolognese sauce</td>
<td>$7</td>
</tr>
</tbody>
</table>

## Zuppe

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<thead>
<tr>
<th>Item</th>
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</tr>
</thead>
<tbody>
<tr>
<td><strong>Pasta Fagioli</strong></td>
<td>A hearty country-style soup with kidney beans and pasta</td>
<td>$6</td>
</tr>
<tr>
<td><strong>Minestrone</strong></td>
<td>Italian Vegetable Soup</td>
<td>$6</td>
</tr>
<tr>
<td><strong>Stracciatella Romano</strong></td>
<td>Tasty consommé with beaten egg and cheese mixture added</td>
<td>$6</td>
</tr>
<tr>
<td><strong>Zuppa Del Giorno</strong></td>
<td>Daily soup special</td>
<td>$6</td>
</tr>
</tbody>
</table>

## Insalata

<table>
<thead>
<tr>
<th>Item</th>
<th>Description</th>
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</tr>
</thead>
<tbody>
<tr>
<td><strong>Insalata Caprese</strong></td>
<td>Fresh tomato and boccancini cheese topped with a basil vinaigrette</td>
<td>$14</td>
</tr>
<tr>
<td><strong>Caesar</strong></td>
<td>Romaine lettuce tossed with parmesan cheese and garlic sauce, croutons and egg yolk</td>
<td>$12</td>
</tr>
<tr>
<td><strong>Insalata Italiana</strong></td>
<td>Romaine lettuce tossed with fresh garden vegetables in an olive oil and balsamic vinegar dressing</td>
<td>$11</td>
</tr>
<tr>
<td><strong>Pan Fried Pepper Salad</strong></td>
<td>Fried red and green peppers sautéed in a balsamic vinegar and olive oil topped with sun dried and fresh tomatoes</td>
<td>$11</td>
</tr>
</tbody>
</table>

## Le Casseruole

<table>
<thead>
<tr>
<th>Item</th>
<th>Description</th>
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</tr>
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<tbody>
<tr>
<td><strong>Mannicotti Fiorentina</strong></td>
<td>Stuffed pasta with ricotta cheese, tomato sauce and baked with mozzarella cheese</td>
<td>$19</td>
</tr>
<tr>
<td><strong>Canelloni</strong></td>
<td>Stuffed pasta with seasoned ground beef and baked with mozzarella and tomato sauce</td>
<td>$20</td>
</tr>
<tr>
<td><strong>Timballo di Canerozzi al Forno</strong></td>
<td>Oven baked casserole of pasta, tomato cream sauce and baked with chicken or sausage</td>
<td>$20</td>
</tr>
<tr>
<td><strong>Eggplant Parmigiana</strong></td>
<td>Layers of breaded eggplant, roasted red peppers and baked with mozzarella cheese</td>
<td>$20</td>
</tr>
</tbody>
</table>

* **A 15% gratuity charge will be added to tables of 6 people or more**
Gnocchi
Potato dumplings in your choice of tomato or bolognese or pesto sauce

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)

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

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

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

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

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

Rigatoni alla Pichi, Pachia
A southern specialty of pasta with fresh tomato, garlic and basil

Risotto Del-Mare
Arborio rice combined with shrimp, scallops, mussels and clams in a light tomato sauce

Risotto Italiano
Arborio Rice tossed with broccoli, cauliflower, basil, pesto, and porcini mushrooms

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

Ravioli Al Bosco
Stuffed cheese ravioli with wild mushrooms in a blush sauce

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

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

Pesce Del Giorno
Daily catch

*Market Price

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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
add artichokes $2.00 or capers $2.00  $21

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
add provolone $3.00 or mushrooms $2.00  $22

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 and served over rice and vegetables  $23

Pollo alla Parmigiana
Chicken breast breaded, baked and topped with tomato sauce and mozzarella cheese  $23

Pollo Balsamico con Fungi Porcini
Tender chicken breast incorporated in a porcini mushroom and mild balsamic reduction  $22

The Chef’s Choice
Let our Chef customize a complete dinner menu for you from appetizer to main entrée to dessert.

The perfect experience for first time diners to LaGuardia Cuisine.

* Please let the server know of any food allergies.

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Le Pizze

**Margherita**
Fresh Bocconcini 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 olive pesto and sundried tomatoes  
$18

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

**Vegetarian**
Artichoke, green peppers, tomato and fresh mushrooms  
$20

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