

Dinner



## Appetizers

### Bruschetta

Grilled Italian bread topped with fire roasted peppers, capers, red onions, tomatoes, Kalamata olives and fresh shaved asiago cheese  
\$10.25



### Burrata Caprese

Fresh mozzarella stuffed with soft cream cheese served with crostini, sliced tomatoes, basil, truffle oil and balsamic glaze  
\$11.25



### Bacon Wrapped Dates

Bacon wrapped dates stuffed with pepper jack cheese and served with aioli sauce  
\$9.95

### Carpaccio

Cured Filet Mignon sliced thin accompanied by mixed greens, asiago cheese, capers and dijon mustard  
\$11.25

### Calamari Fries

Panko breaded and lightly fried calamari strips  
\$11.25

### Crab Cakes

Rock crab cake served with bistro sauce and sweet chili sauce  
\$12.25

### Goat Cheese Bruschetta

Layered goat cheese, basil pesto and tomato served with grilled country garlic Italian bread  
\$11.25

## Soup & Salad

### Insalata della Casa

Organic greens, tomatoes, sweet peperoncini and julienne carrots tossed in an aged balsamic vinaigrette  
\$6.25



### Insalata di Gorgonzola

Organic greens tossed in a creamy dressing and topped with gorgonzola cheese, red onions, seasonal fruits and candied walnuts  
\$7.95



### Lobster Louie Salad

Lobster meat, mixed greens, tomatoes, pepperoncini, red onion, hardboiled egg and Thousand Island dressing  
\$14.95

### Insalata di Spinacca

Baby spinach tossed with sun dried tomato, artichokes, Kalamata olives and feta cheese in a raspberry vinaigrette  
\$7.25

*Entrée size with grilled wild Coho salmon \$16.95*

### Insalata di Cesare

Hearts of romaine, anchovies and asiago cheese with a creamy Caesar dressing garnished with a garlic crouton toast and lemon wedge  
\$6.95

*Entrée size with lemon herb prawns \$14.95, or grilled chicken breast \$13.95*

### Tricolore

Tomatoes, fresh mozzarella and sweet basil are finished with extra virgin olive oil and a balsamic glaze reduction  
\$10.25

### Zuppa del Giorno

Your choice of Chef Bruno's Homemade Minestrone or Creamy Tomato Soup  
\$5.95

# Pasta & Risotto



## Conchiglie di Mare

Shell pasta, scallops, tiger prawns, crab meat and sun dried tomatoes tossed in a cream sauce with hints of dill  
\$25.50

## Gnocchi Gorgonzola

Potato dumplings tossed in a gorgonzola cream sauce and topped with sliced almonds  
\$15.95



## Penne Mango

Penne pasta tossed with grilled chicken breast, onions, garlic, spinach and diced mangos in a sweet and sour cream sauce topped with feta cheese  
\$17.95

## Risotto al'Alce

Creamy risotto with elk and jalapeño sausage  
\$19.95

## Ravioli di Zucca

Roasted butternut squash filled ravioli served with baby spinach and goat cheese in a browned butter and sage sauce  
\$16.95

## Tortellini Basilico

Cheese tortellini tossed with fresh basil, tomatoes and garlic in a smoked paprika cream sauce topped with provolone cheese  
\$14.95

## Penne all'Amatriciana

Penne pasta tossed with pork belly and tiger shrimp in a zesty tomato sauce  
\$20.95

## Spaghetti Puttanesca

Spaghetti pasta tossed with Kalamata olives, capers, anchovies and garlic in a tomato sauce  
\$14.95

## Penne al Cinghiale

Penne pasta tossed with wild boar sausage in a zesty creamy tomato sauce  
\$15.95



## Spaghetti & Lamb Meat Balls

Spaghetti pasta tossed with lamb meat balls in a tomato sauce  
\$16.50

## Sachetti Portabella

Portabella stuffed tortellini tossed in a tomato beef stew sauce  
\$19.95

*\$2.00 charge for split orders.*

*Parties of 6 or more will include a 20% gratuity.*

*Consuming raw or under cooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness.*

## Land & Sea

### **Pollo Epomeo**

Chicken breast sautéed in a white wine cream sauce with artichoke hearts and cremini mushrooms served with polenta and vegetables

\$18.95

### **Maiale al Marsala**

Pork scaloppini sautéed with mushrooms in a sweet marsala wine sauce served over a bed of linguini alfredo

\$16.95



### **Ossobuchini di Maiale**

Braised pork shanks in a wild mushroom Chianti wine cream sauce tossed in linguini

\$18.95

### **Pollo Modena**

Chicken breast sautéed with wild mushrooms in a balsamic cream reduction served with sautéed vegetables, grilled asparagus and polenta

\$17.95

### **Pollo Stella**

Sautéed chicken breast in a gorgonzola cream sauce topped with sliced almonds and served with vegetables and polenta

\$17.95

### **French Cut Lamb Chops**

Grilled Lamb lollipops topped with a wine and peppercorn sauce served with sweet potato fries and vegetables

\$23.95



### **Salmone Ripieno**

Baked salmon stuffed with scallops and shrimp, topped with a lemon dill cream sauce and served with sautéed vegetables, grilled asparagus and polenta

\$20.95

### **Ling Cod Milanese**

Ling cod crusted with potato and asiago cheese served with linguini alfredo and grilled asparagus

\$18.95

### **Salmone Dijone**

Pan seared wild Coho salmon topped with a dijon cream sauce served with vegetables and polenta

\$19.95

### **Sogliola Ripiena**

Baked sole stuffed with shrimp and crab meat topped with a lemon and dill cream sauce served with vegetables and polenta

\$19.95

**Chef Bruno Girardi**

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