

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

504 5th Avenue South Edmonds, WA 98020

www.girardis-osteria.com | 425.673.5278