

# **GIARDINA'S**

(EST. 1936)

## **GIARDINA'S**

**314 HOWARD STREET**

**GREENWOOD, MS 38930**

**662-455-4227**

**SERVING DINNER 5:00-10:00 PM MONDAY – SATURDAY**

**GIARDINA'S IS A SMOKE-FREE ESTABLISHMENT.**

## APPETIZERS

ONION RINGS – (COLOSSAL ONIONS FRIED IN A HOUSE TEMPURA BATTER).....	\$ 5.00
FRIED CALAMARI WITH PASTA GRAVY.....	\$ 12.00
SHUCKED HOT TAMALES (6) .....	\$ 10.00
*SHRIMP COCKTAIL (5).....	\$ 10.00
*CRABMEAT COCKTAIL.....	\$ 15.00
BROILED GULF SHRIMP IN GIARDINA’S SHRIMP SAUCE (5) (SAUTÉED JUMBO GULF SHRIMP, STEAMED WITH OUR HOUSE-MADE SHRIMP SAUCE).....	\$ 12.00
FRIED GULF SHRIMP (5) (DEEP FRIED JUMBO GULF SHRIMP SERVED WITH HOUSE COCKTAIL & TARTAR SAUCE) ..	\$ 12.00
CAJUN SHRIMP & GRITS (4) (CHEDDAR CHEESE GRIT CAKE TOPPED WITH GULF SHRIMP & CAJUN SAUCE).....	\$ 15.00
FRIED SOFT-SHELL CRAB (1) (DEEP FRIED BLUE SOFT-SHELL CRAB WITH HOUSE COCKTAIL & TARTAR SAUCE)	\$ 15.00
MISSISSIPPI DELTA MINI CATFISH CAKES WITH MIXED GREENS AND COMEBACK SAUCE ....	\$ 9.50
<b>SEAFOOD GUMBO</b>	
CUP .....	\$ 6.00
BOWL .....	\$ 8.00
<b>*GULF OYSTERS ON THE HALF SHELL</b>	
HALF DOZEN .....	\$ 11.00
DOZEN .....	\$ 22.00
*BAKED OYSTERS GIARDINA WITH BENTON’S BACON (6) .....	\$ 13.00
CRISPY FRIED GULF OYSTERS (6) .....	\$ 12.00
OYSTERS TRIO - 2 GIARDINA, 2 ROCKEFELLER (SPINACH, CREAM CHEESE), 2 BIENVILLE (SHRIMP, BELL PEPPER TRIO, PARMESAN CHEESE) .....	\$ 14.00
FRIED GREEN TOMATOES WITH JUMBO LUMP CRABMEAT AND WARM COMEBACK SAUCE ....	\$ 12.00
PEPPERONI AND SAUSAGE PIZZA.....	\$ 12.00
CHOPPED STEAK FLATBREAD .....	\$ 12.00

## SALADS

*HOUSE SALAD (CHOPPED ICEBERG LETTUCE, GRAPE TOMATOES WITH YOUR CHOICE OF DRESSING).....	\$ 5.00/ \$ 7.50
*GIARDINA’S SALAD WITH HOUSE DRESSING ( MIXED GREENS TOSSED IN HOUSE DRESSING, GRAPE TOMATOES, KALAMATA OLIVES, CAPERS, ANCHOVIES & PARMESAN CHEESE).....	\$ 6.00/ \$ 9.50
CAESAR SALAD.....	\$ 5.50/ \$ 9.00
*ICEBERG WEDGE SALAD .....	\$ 5.50/ \$ 8.00
*TOMATO AND MOZZARELLA SALAD (SEASONAL).....	\$8.00 SMALL
SUMMER SALAD (SPINACH, CANDIED WALNUTS, BLUE CHEESE CRUMBLES, STRAWBERRIES, BLUEBERRIES & FINISHED WITH A BERRY VINAIGRETTE).....	\$ 9.00/ \$ 18.00
*WATERMELON & FETA SALAD (WATERMELON, FETA CHEESE WITH BALSAMIC VINEGAR REDUCTION).\$12.00 SMALL	
*CHEF SALAD (ROMAINE LETTUCE, HARD-BOILED EGG, SHARP CHEDDAR, BACON & SHAVED CARROTS)....	\$ 8.00/ \$16.00
*SPINACH COBB SALAD (DICED TOMATOES, BOILED EGGS, AVOCADO, DICED CHICKEN BREAST, CUCUMBERS, BLUE CHEESE CRUMBLES AND BACON).....	\$ 9.00/\$18.00
*TUNA SALAD (BLACKENED TUNA WITH ARCADIAN LETTUCE TOSSED IN HOUSE DRESSING WITH CRAISINS, WALNUTS AND GRAPE TOMATOES).....	\$22.00 LARGE

### TOPPINGS FOR SALADS

GULF SHRIMP, CRABMEAT, CRISPY OYSTERS, OR GRILLED CHICKEN ... \$6.00

### DRESSINGS

GIARDINA’S HOUSE, RANCH, BLUE CHEESE, CAESAR,  
COMEBACK, OIL & VINEGAR, BALSAMIC

# ENTRÉES

## STEAKS & BURGERS

*RIB-EYE 18 OZ. ....	\$ 36.00
*NEW YORK STRIP 16OZ. ....	\$ 32.00
*FILET MIGNON 8 OZ. ....	\$ 34.00
TOPPINGS FOR STEAKS – BÉARNAISE SAUCE, GORGONZOLA, SAUTÉED CRIMINI MUSHROOMS.....\$5.00	
ADD SAUTÉED GULF SHRIMP OR CRABMEAT ... \$9.00	
GIARDINA'S COMEBACK BURGER .....	\$ 12.00

## PASTA & ITALIAN DISHES

VEAL PICCATA (PAN FRIED WITH LEMON BUTTER CAPER SAUCE ON A BED OF PENNE PASTA) .....	\$ 27.00
CHICKEN PARMIGIANA (PANKO BREADED CHICKEN BREAST, HOUSE PASTA GRAVY, PARMESAN CHEESE ON A BED OF ANGEL HAIR PASTA) .....	\$ 18.00
EGGPLANT PARMESAN (PANKO BREADED EGGPLANT, BASIL TOMATO SAUCE ON A BED OF PENNE PASTA).....	\$ 15.00
LASAGNA .....	\$ 20.00
LINGUINI PASTA WITH GRILLED CHICKEN BREAST AND BASIL PECAN PESTO CREAM .....	\$ 18.00
ANGEL HAIR PASTA	
WITH PASTA GRAVY AND MEATBALLS .....	\$ 15.00
WITH GRILLED CHICKEN AND ALFREDO SAUCE .....	\$ 20.00
SHRIMP SCAMPI (JUMBO GULF SHRIMP, SCALLIONS, ANGEL HAIR PASTA IN A LEMON GARLIC CREAM SAUCE) .....	\$ 24.00
PASTA PRIMAVERA (SHAVED CARROTS, SUNDRIED TOMATOES, GREEN PEPPERS)	
WITH OLIVE OIL AND GARLIC TOPPED WITH FRESH PARMESAN.....	\$ 16.00

## CHICKEN & LAMB

*ROASTED FREE RANGE HALF CHICKEN .....	\$ 18.00
*GIARDINA'S STUFFED CHICKEN (STUFFED WITH SAUTÉED SPINACH & CREAM CHEESE, RUSSET POTATOES) ...	\$ 23.00
LAMB WITH MUSHROOM RISOTTO.....	\$ 27.00

## FISH & SEAFOOD

MISSISSIPPI DELTA CATFISH CAKES (2) WITH MIXED GREENS AND COMEBACK SAUCE .....	\$ 16.00
*BAKED OYSTERS GIARDINA WITH BENTON'S BACON (12) .....	\$ 22.00
CRISPY FRIED GULF OYSTERS (12) .....	\$ 20.00
OYSTERS TRIO -4 GIARDINA, 4 ROCKEFELLER (SPINACH, CREAM CHEESE), 4 BIENVILLE (SHRIMP, BELL PEPPER TRIO, PARMESAN CHEESE) .....	\$ 24.50
FRIED GULF SHRIMP (10) (SERVED WITH HOUSE COCKTAIL AND TARTAR SAUCE) .....	\$ 24.00
BROILED GULF SHRIMP IN GIARDINA'S SHRIMP SAUCE (10) (WITH OUR HOUSE SHRIMP SAUCE) .....	\$ 23.00
CAJUN SHRIMP AND GRITS (8)(CHEDDAR CHEESE GRIT CAKE TOPPED WITH GULF SHRIMP & CAJUN SAUCE)....	\$ 26.00
*WHOLE BROILED POMPANO (SEASONAL) .....	\$ M/P
*FRESH FISH OF THE DAY (BROILED OR BLACKENED) .....	\$ M/P
*DELTA CATFISH FILET (PREPARED BROILED OR BLACKENED) .....	\$ 18.00
*GRILLED SALMON (WITH SAUTÉED ASPARAGUS, CHERRY TOMATOES & LEMON GARLIC CREAM SAUCE).....	\$ 26.00
SEARED SCALLOPS (PAN SEARED SCALLOPS ,PUREED BUTTERNUT SQUASH, SAUTÉED ZUCCHINI & FRIED SQUASH).	\$26.00
*ORANGE GLAZED SCALLOPS (SERVED WITH COCONUT RICE PILAF) .....	\$ 24.00
TUNA STEAK (MARINATED AND SERVED WITH SAUTÉED SHALLOTS & SPINACH).....	\$ 26.00

FISH SERVED WITH CHOICE OF GIARDINA'S SAUCE, CREAMY WHITE WINE SAUCE OR SWEET CHILI PEPPER SAUCE

ADD SAUTÉED GULF SHRIMP OR CRABMEAT ... \$6.00

## SIDES

*RICOTTA SPINACH .....	\$ 6.00
*GRILLED ASPARAGUS .....	\$ 5.50
*ROASTED BRUSSEL SPROUTS.....	\$ 6.00
FRENCH FRIES (HAND-CUT AND BATTERED) .....	\$ 3.50
*BAKED POTATO .....	\$ 3.00
*LOADED BAKED POTATO .....	\$ 6.00
*GARLIC MASHED POTATOES .....	\$ 4.50
*CHEF'S SELECTION OF SEASONAL STEAMED VEGETABLES .....	\$ 6.00

## DESSERTS

BREAD PUDDING WITH BOURBON CARAMEL SAUCE .....	\$ 5.00
DELTA DELIGHT (GIARDINA'S HOUSE-MADE YELLOW CAKE WITH SWIRLS OF CREAM CHEESE TOPPED WITH ROASTED PECANS AND VANILLA ICE CREAM).....	\$ 6.00
HOUSE-MADE GELATO - CHOCOLATE, VANILLA BEAN, OR MINT-CHOCOLATE CHIP .....	\$ 4.50
NEW YORK STYLE CHEESECAKE WITH CARAMEL AND CHOCOLATE SAUCES .....	\$ 7.00
CHOCOLATE CHIP FUDGE CAKE WITH ICE CREAM & CARAMEL SAUCE .....	\$ 6.00

CAMERON SHAW, EXECUTIVE CHEF

\* DENOTES OUR GLUTEN FREE MENU ITEMS

WE ARE NOT RESPONSIBLE FOR ANY STEAKS, SALMON OR TUNA ORDERED MEDIUM-WELL OR OVER.  
CONSUMING RAW OR UNDERCOOKED SHELLFISH AND MEATS MAY INCREASE YOUR RISK OF FOOD-BORNE ILLNESS,  
ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS.

