



## Prix-Fixe Menu

### *Las Bebidas (drinks)*

*Choice of One:*

*Rail-A-Rita (frozen or on the rocks), glass of house wine red or white, pint of domestic draft beer (Coors Light or Yuengling)*

### *Antojitos (appetizers)*

*Choice of One:*

*Street Corn, Chimmies, Pequeno Burritos, Cheese Quesadilla  
or Chicken Tortilla Soup*

### *Platos Tradicionales (entrees)*

*Choice of One:*

*Classic Taco Salad, Chimichanga, Combo Caliente (pick 2),  
Andale Arriba Burrito, El Jardin Burrito, Enchiladas  
Banderas, Tex-Mex BBQ Burger, Philly Fajita  
Sandwich or El Matador Torta*

**\$25** (tax & tip not included)

No Substitutions



## **Winter 2019 Restaurant Week Menu**

*(available Tuesday – Sunday)*

\$30\*\*

### **Appetizers**

Soup or House Salad

### **Entrees (pick one)**

Fish of the Day

Organic Chicken Breast, Demi Glaze

Mixed Grill (Add \$9) – Pork Tenderloin, Chicken & Lamb Chop

### **Dessert**

Dessert du Jour

*\*\*Taxes & Gratuity not included*

# LITTLE BUFFALO



## **1<sup>ST</sup> COURSE (CHOOSE 1)**



HALF-WEDGE SALAD

YOUR CHOICE OF GRILLED CHICKEN, BUFFALO GRILLED  
CHICKEN OR CHEESEBURGER

OR

5 WINGS OR BONELESS WINGS WITH EITHER BLUE CHEESE  
OR RANCH DRESSING



## **2<sup>ND</sup> COURSE (CHOOSE 1)**



INCLUDES FRIES OR ONION RINGS

BEEF ON WECK SANDWICH  
DOUBLE CHEESEBURGER WITH YOUR CHOICE  
OF OUR SIGNATURE SAUCES  
TWO HOTDOGS (RED OR WHITE) WITH YOUR  
CHOICE OF OUR SIGNATURE SAUCES



## **DRINK COURSE**



ENDLESS FOUNTAIN DRINKS

# **\$15**



## Winter 2019 Restaurant Week Menu

\$35.95

### **Appetizer (choose one)**

Eggplant Rollatini

Shrimp Stuffed with Crabmeat, wrapped in bacon

Porcini Ravioli with Pesto Sauce

Meatballs with Ricotta

Burrata with Roasted Peppers

### **Salad**

California Mixed Greens

### **Entrees (choose one)**

Broiled Salmon with Fresh Ginger

Broiled Snapper with Mango Salsa

French Onion Pork Chop

Boneless Braised Short Rib

Shrimp Garlic Angel

Chicken Francaise

### **Dessert**

Cannoli and Tiramisu Combo

Drink & Wine Specials All Week



Three course dining for \$26

**1st course (choose one)**

Kale Caesar Salad

*(Fresh Kale, romaine, croutons, shaved parmesan tossed in a Caesar dressing)*

Bruschetta

*(Lemon herb ricotta, with crispy prosciutto over toasted focaccia bread)*

**2nd course (choose one)**

Gemelli Pistachio Pesto

*(Gemelli pasta sautéed in a pistachio pesto sauce)*

Rigatoni Bleu & White truffle

*(Sautéed chicken in an imported gorgonzola truffle cream sauce)*

Flat Iron Steak

*(Flat iron steak grilled and drizzled with chianti demi glaze sauce)*

General Tso's Brick Pizza

*(General Tso's crispy chicken, sesame seeds and sriracha chili)*

**3rd course (choose one)**

Affogato

*(Espresso ice cream and whipped cream)*

Chocolate Chip Brownie

*(Warm chocolate chip brownie with vanilla ice cream)*



**Restaurant Week Pre-Fixe Menu**  
**MONDAY – THURSDAY ONLY 2/25-2/28**

**\$28 plus tax and gratuity includes:**

**\*Choice of one beverage only:**

Glass of House wine (Chardonnay, Pinot Grigio, Cabernet, Merlot or Pinot Noir)

**OR**

Domestic bottle or draft (Coors Light/ Bud or Bud Light/Miller Lite/Yuengling)

**OR**

Soda/Iced Tea/Lemonade

**\*Cup of soup or small house salad**

**\*Choice of one entrée from the following list:**

**Kilkenny Burger** with American, Cheddar, Mozzarella or Swiss cheese, Lettuce, Tomato, Onion and Homemade Fries (Turkey Burger or Veggie Burger also available)

**Cajun Chicken Sandwich or Dudley's Spicy Chicken Sandwich** with fries

**Shepherd's Pie**

**Super Salad** – Mixed greens tossed with a veggie slaw, brown rice & quinoa, cranberries, walnuts, fresh Mozzarella, spicy breaded chicken and balsamic vinaigrette

**8oz Ribeye Steak** with mashed potatoes and mixed vegetables

**\*Dessert:**

**Chocolate Mousse Cake OR Bailey's Bash Cheesecake**

**Coffee or Tea**

**\*\*\*ABSOLUTELY NO SUBSTITUTIONS ALLOWED ON THIS MENU\*\*\***



## *Restaurant Week*

### *Menu Prix fixe*

*\$35 per person (tax and gratuity not included)*

#### *Appetizers*

Creole Gumbo with chicken, shrimp and andouille

Spinach and goat cheese salad with a warm andouille vinaigrette

New Orleans Barbecue shrimp, rice calas

#### *Main course*

LPT Bistro Jambalaya pork and mushrooms

Pecan crusted market fish, onion fondue with crab

#### *Desserts*

Praline crepes

# PAIRINGS

family + food + friends

## Cranford Restaurant Week

Sunday,  
2/24/19

Wednesday,  
2/27/19

Thursday,  
2/28/19

Friday  
3/1/19

Wednesday Four Course Menu Only  
Sunday, Thursday + Friday Night Four Course Menu AND Seasonal Dinner Menu  
**44 per person**

### first course

austrian potato + wild mushrooms soup <sub>g</sub>  
cremini, shiitake + oyster mushrooms, chablis, chive oil.

arugula + passion fruit vinaigrette + chèvre <sub>vg</sub>  
pistachios, jicama, mango, candy cane beets + roasted yellow peppers.

### second course

ravioli ai quattro formaggi + macadamia-pignoli pesto <sub>v\*</sub>  
ricotta, pecorino, mozzarella + mascarpone.

gnocchi + basil-tomato sauce <sub>v\*</sub>  
pecorino romano.

### third course

horseradish crusted salmon + charred brussels sprouts <sub>g</sub>  
grapes, almonds + pancetta, arugula-cucumber coulis.

chicken suprême stuffed with spinach + feta  
goatle road farm, champagne sauce, quinoa.

eggplant parmigiano tower + creamy polenta <sub>v</sub>  
mozzarella + pecorino.

### fourth course selection

eggnog ice cream + chocolate ganache <sub>g</sub>

vanilla bean panna cotta + roasted raspberries <sub>g</sub>

coffee, decaf, tea

*thank you for celebrating with us this evening!*





## BEL GIARDINO'S RESTAURANT WEEK MENU

### OPTION A

15.99 PER PERSON +TAX

#### SELECT 1 APPETIZER:

- **BRUSCHETTA** -  
TOMATO BRUSCHETTA ON HOMEMADE CROSTINI
- **WORLD'S GARLICEST BREAD W. CHEESE** -  
VAMPIRES BEWARE!
- **MOZZARELLA CAPRESE** -  
FRESH MOZZARELLA ON A JUICY TOMATO SLICE  
W. ROASTED PEPPERS, OLIVES, & DRIZZLED WITH EVOO

#### SELECT 1 ENTREE:

- **CHICKEN PARMIGIANA** -  
SERVED WITH A SIDE OF PENNE MARINARA
- **EGGPLANT PARMIGIANA** -  
SERVED WITH A SIDE OF PENNE MARINARA
- **PENNE ALLA VODKA** -  
ADD CHICKEN + 2.00 | ADD SHRIMP + 4.00

#### SELECT 1 DESERT:

- **ITALIAN LEMON SORBETTO** -
- **MINI CANNOLI** -

### OPTION B

22.99 PER PERSON +TAX

#### SELECT 1 APPETIZER:

- **FRIED CALAMARI** -  
SERVED WITH SPICY MARINARA, SWEET MARINARA,  
OR DRIZZLED IN BALSAMIC GLAZE
- **EGGPLANT ROLLATINI** -  
EGGPLANT WRAPPED AROUND DELICIOUS MELTED  
CHEESES AND TOPPED WITH TOMATO SAUCE
- **BUFFALO WINGS SCARPARIELLO** -  
CRISPY WINGS TOSSED IN A ROSEMARY GARLIC SAUCE  
AND TOPPED WITH HOT CHERRY PEPPERS.

#### SELECT 1 ENTREE:

- **CHICKEN VIA ALLISON** -  
CHICKEN SERVED IN A DELICATE MUSHROOM, PROSCIUTTO, & PEA  
CREAM SAUCE W. A SIDE OF FRESHLY MADE CHEESE RAVIOLI.
- **RIGATONI ALLA NORMA** -  
IMPORTED RIGATONI IN A SICILIAN TOMATO, BASIL,  
GARLIC, & EGGPLANT SAUCE W. FRIED EGGPLANT BITS  
& SHREDDED RICOTTA SALATA CHEESE
- **SHRIMP FRA DIAVOLO** -  
SHRIMP IN A SPICY FRESH TOMATO SAUCE  
SERVED OVER IMPORTED SPAGHETTI.

#### SELECT 1 DESERT:

- **RICOTTA PISTACHIO CAKE** -
- **BOMBA TARTUFO** -

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# Restaurant Week Menu

**\$29.95**

## First Course

### **Buffalo Mozzarella**

Heirloom Tomato, Basil Pesto

### **Eggplant Rollatini**

Ricotta Cheese, Spinach, Parmesan, Mozzarella, Fresh Tomato Sauce

### **Mussels**

Garlic, White Wine, Cream Sauce, Crostini

### **Beet and Chèvre**

Red Beets, Goat Cheese, Baby Greens, Walnuts, Honey Dijon Vinaigrette

### **New England Clam Chowder**

Applewood bacon, Potatoes

## Main Course

### **Ahi Tuna**

Pan Seared, Sesame Seeds Crust, Avocado, Crabmeat Salad

### **Capellini Crabmeat**

Jumbo Crabmeat, Mushrooms, Arugula, Cherry Tomatoes, Olive Oil and Garlic

### **Horseradish Salmon**

Creamy Risotto, Asparagus, Mushrooms, Red Roasted Pepper Sauce

### **Homemade Lobster Ravioli**

Asparagus tips, Sundried Tomatoes, Garlic White Wine Cream Sauce

### **Chicken Francese**

Mashed Potatoes, Mixed Vegetables, Lemon Butter Sauce

### **NY Strip Steak**

Homemade Seasoning, Drizzly with Unsalted Butter, Choice of one Side

## Dessert

### **Crème Caramel**

### **Tres Leches**



## Restaurant Week Menu

**\$19.95**

### First Course

#### **Chef's Soup of the Day**

##### **Fresh Mozzarella**

Garden Tomatoes, Roasted Peppers, Basil olive Oil

##### **Eggplant Rollatini**

Ricotta Cheese, Spinach, Parmesan, Mozzarella, Fresh Tomato Sauce

##### **Burrata Salad**

Fresh berries, Baby Greens, Burrata Cheese, Sweet Lemon Vinaigrette

##### **Baby Arugula Salad**

Prosciutto Di Parma, Shaved Parmesan, Grape Tomatoes, Shallot Vinaigrette

##### **Mussels Fra Diavolo**

PEI Mussels, Toasted Garlic, Fra Diavolo Sauce

### Main Course

##### **Veal Piccata**

Veal Scaloppini, Mashed Potatoes, Vegetables, Lemon Caper Sauce

##### **Tortellini Della Nona**

Smoked Ham, Green Peas, Mushrooms, Cream Sauce

##### **Capellini Crabmeat**

Angel hair, Jumbo Crabmeat, Mushrooms, Arugula, Cherry Tomatoes, Olive Oil and Garlic

##### **Linguini Alle Vongole**

Little Neck Clams and your Choice of White or Red Sauce

##### **Lobster Ravioli**

Diced Shrimp, Asparagus, Sundried Tomatoes, garlic White Wine Sauce

##### **Salmon Dijon**

Pan Seared Salmon, Mashed Potatoes, Mixed Vegetable, Dijon Mustard Sauce

### Dessert

#### **Homemade Tiramisu**

#### **Cannoli**