## Garbasina's restaurant 4TH gen

## Appetizers:

Caprese Salad
tomato I burrata I basil I olive oil I balsamic - 14 - gf

## Baby Green Salad

tomato I cucumber I olives \& roasted peppers I
romano cheese I balsamic vinaigrette - 12 - gf
Crispy Brussels
honey I roman cheese I balsamic - 13-gf

## Fried Mozzarella

marinara I parmesan -13
Meatballs
our signature blend of veal, pork and beef - 14
I fried with pecorino and pepper OR marinara |

## Beans \& Greens

sweet italian sausage I escarole I beans I calabrian chili I romano-14-gf
Arancini
risotto | 4 cheese blend I marinara - 12
House Made Garlic Butter Bread - 6

Grill: served with grilled seasonal vegetable, roasted potatoes and balsamic reduction OR Rigatoni and marinara

16oz Australian Wagyu NYS - 48
8oz Coho Salmon - 32
16oz Bone-in Veal chop - 57

GF - can be made gluten friendly upon request
NO menu substitutions or alterations allowed Parties of 5 or more are subject to $20 \%$ gratuity Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness

## Pastas:

## Spaghetti Bolognese

beef I veal I pork I tomato I prosciutto di parma - 27 - gf

## Rigatoni \& Meatballs

Garbarino family meatballs I marinara I parmesan - 26

## Rigatoni Siciliana

sausage I eggplant I banana peppers I marinara I smoked mozzarella -28 - gf Spaghetti Pomodoro
italian cherry tomato | olive oil | basil | garlic -22-gf

## Rigatoni Tomato Cream

marinara I cream I parmesan I romano -22-gf
Rigatoni \& Ragu
beef short rib I mushrooms I onion I chianti -29-gf
Spaghetti Pesto Alfredo
cream I pine nuts I basil I parmesan I romano - 22 - gf

## Gnocchetti

cream I asiago I parmesan I caramelized onion I rapini I prosciutto - 25 -gf
Bucatini Amatriciana
tomato | guanciale I onion I chili | garlic I romano-25-gf

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add-on: to any pasta or salad
8oz crispy chicken cutlet - 9 8oz grilled chicken-7
8oz coho grilled salmon - 14
\(20 z\) ricotta cheese - 3
meatball - 2ea
extra saucy - 4
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## Entrees:

## Eggplant Parmesan

baby eggplant I marinara I mozzarella I parmesan - 25
Chicken Parmesan
mozzarella I parmesan I marinara I rigatoni - 30
16oz Veal Chop Parmesan
mozzarella | parmesan I marinara | rigatoni - 57

## Salmon Diavolo

pomodoro tomato I spicy cherry peppers | potato I grilled zucchini - 33-gf
Chicken Piccata
roasted potatoes I grilled zucchini I lemon caper sauce - 28

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PGH, PA 15206
412-665-2880

## Catering / Private events.

## Looking for someone to cater offsite or larger

 dinners for pick up? We do it all !!
## All catering and Private events please email us.

## info@Garbarinos.com

## Garbarino family

The Garbarino's moved to the Americas in the early 1900's. Andrew and his sister Louisa came in through Ellis Island lived their lives and raised family in NYC. The Garbarinos settled everywhere from Brooklyn, Queens and Long Island. After WWII When everyone who returned home some decided to get into the grocery business Garbarino Bros and the others opened Garbarino's Restaurant. The restaurant operated from 1945-1996 having an impressive run and an even more impressive impact on the Italian-American food culture. Today Andrew Garbarino IV brings family tradition to the menu to keeping his family tradition alive here in PGH.

