

Garbarino's RESTAURANT 4TH GEN

Appetizers:

Caprese Salad

tomato | burrata | basil | olive oil | balsamic - 15 - gf

Baby Green Salad

tomato | cucumber | olives & roasted peppers | romano cheese | balsamic vinaigrette - 13 - gf

Crispy Brussels

honey | roman cheese | balsamic - 14 - gf

Fried Mozzarella

marinara | parmesan - 14

Meatballs

our signature blend of veal, pork and beef - 15

| fried with pecorino and pepper OR marinara |

Beans & Greens

sweet italian sausage | escarole | beans | calabrian chili | romano - 15 - gf

Arancini

risotto | 4 cheese blend | marinara - 13

House made bread and garlic “sizzle” butter - 6

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

24 oz Prime Bistecca “Porterhouse” - 54

8 oz Coho Salmon - 33

16 oz Bone-in Veal chop - 59

GF - can be made gluten friendly upon request
3% card processing fee for all card transactions

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: made in house

Spaghetti Bolognese

beef | veal | pork | tomato | prosciutto di parma - 28 - gf

Rigatoni & Meatballs

Garbarino family meatballs | marinara | parmesan - 27

Rigatoni Siciliana

sausage | eggplant | banana peppers | marinara | smoked mozzarella - 29 - gf

Spaghetti Pomodoro

italian cherry tomato | olive oil | basil | garlic - 23 - gf

Rigatoni Tomato Cream

marinara | cream | parmesan | romano - 23 - gf

Rigatoni & Ragu

beef short rib | mushrooms | onion | chianti - 30 - gf

Spaghetti Pesto Alfredo

cream | basil | parmesan | romano - 23 - gf

Gnocchetti

cream | asiago | parmesan | caramelized onion | rapini | prosciutto - 26 - gf

Bucatini Amatriciana

tomato | guanciale | onion | chili | garlic | romano - 26 - gf

add-on: to any pasta or salad

8 oz crispy chicken cutlet - 9

8 oz grilled chicken - 7

8 oz coho grilled salmon - 14

2 oz ricotta cheese - 3

meatball - 3 ea

extra saucy - 4

Entrees:

Eggplant Parmesan

baby eggplant | marinara | mozzarella | parmesan - 26

Chicken Parmesan

mozzarella | parmesan | marinara | rigatoni - 31

16oz Veal Chop Parmesan

mozzarella | parmesan | marinara | rigatoni - 59

Salmon Diavolo

pomodoro tomato | spicy cherry peppers | potato | grilled zucchini - 34 - gf

Chicken Piccata

roasted potatoes | grilled zucchini | lemon caper sauce - 29

Garbarino's Restaurant

5925 Baum Blvd
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 family immigrated to America in the early 1900s. Andrew and his sister, Louisa, arrived through Ellis Island and eventually settled in New York City, where they built their lives and raised their families. Over time, members of the Garbarino family spread throughout Brooklyn, Queens, and Long Island.

After World War II, when family members returned home, some pursued careers in the grocery business, founding Garbarino Bros., while others ventured into the restaurant industry. They established Garbarino's Restaurant, which operated from 1945 to 1996, leaving a lasting impact on the food culture of Long Island.

Today, Andrew Garbarino IV continues the family's tradition by bringing these rich culinary values to life in Pittsburgh, ensuring the Garbarino legacy endures.

