

## Pasta

### Prosciutto and Pea Tortellini

tricolor cheese filled tortellini tossed with prosciutto and fresh peas in a garlic pecorino cream sauce ~ 20.95

### Eggplant Parmigiano

lightly breaded eggplant stuffed with ricotta cheese topped with mozzarella cheese and marinara sauce served with a side of linguini ~ 20.95

### Quattro Cheese Manicotti

manicotti filled with ricotta, mozzarella, pecorino romano, and parmesan cheeses served with marinara sauce and mozzarella cheese ~ 19.95

### Ravioli Bolognese

our house made bolognese sauce of ground filet mignon and spicy marinara sauce served over four cheese ravioli ~ 22.95

### Pasta Pomodoro

fresh chopped tomatoes, basil, and shallots sautéed with garlic, fresh herbs and parmesan cheese tossed with linguini ~ 15.95

### Pasta Puttanesca

our house specialty sauce - spicy, chunky, tomatoes with imported olives and capers, served over linguini ~ 16.95 ...add meatballs ~ 4.95

### Spuntitori Italiano

italian sausage, meatballs, pulled beef, and mini pork osso buco sautéed with onions, sweet bell pepper, basil and marinara sauce tossed with rigatoni ~ 25.95

any pasta dish may have the following added

add fresh garden vegetables ~ 2.95

add sautéed chicken ~ 5.95

add shrimp ~ 6.95

## Beef

### Char-Grilled Filet Mignon

char-grilled 8 ounce filet served over a house made au jus, topped with caramelized onions and roasted garlic cloves served with garlic mashed potatoes ~ 35.95 ...add shrimp ~ 6.95

### Bocce Ball

oven roasted 16 ounce filet mignon meatball served with marinara sauce topped with shaved parmesan cheese and served with linguini ~ 23.95

### Black Angus Burger

3/4 lb burger on a toasted ciabatta bun topped with white American cheese served with a side salad and truffle fries ~ 16.95

add gorgonzola and crumbled bacon topping ~ 2.50

## Other Fare

### Garlic Rack of Lamb

garlic marinated char-grilled rack of lamb (on the bone) topped with garlic herb butter served with garlic mashed potatoes ~ *market price*

### Pork Osso Buco

slow roasted pork shank (on the bone) braised in a portobello mushroom and shallot sauce served with garlic mashed potatoes ~ 24.95

## Chicken

### Pollo Marsala

medallions of chicken sautéed with shallots and mushrooms in a classic marsala wine sauce served with garlic mashed potatoes ~ 22.95

### Chicken Parmigiano

hand breaded chicken topped with house made marinara and mozzarella cheese served on a bed of linguini ~ 22.95

### Chicken Alfredo

lightly sauteed chicken tossed with fettuccini in a homemade creamy parmesan sauce ~ 22.95

## Seafood

### Shrimp and Scallop Scampi

fresh sea scallops and shrimp sautéed in a light white wine and garlic herb butter sauce served over linguini ~ 23.95

### Seafood Italiano

shrimp, scallops, calamari, mussels, and cherrystone clams sautéed in white wine and garlic butter, tossed with roasted garlic, tomatoes, fresh herbs and linguini ~ 25.95

### Seafood Cannelloni

housemade cannelloni prepared with an array of fresh seafood including scallops, shrimp, crab meat, and mahi mahi blended with four cheeses then wrapped in fresh pasta baked with a newburg sauce ~ 22.95

### Cioppino

a hearty seafood stew of shrimp, scallops, lobster, clams, mussels, calamari, and fish sautéed in a tomato saffron broth with fresh herbs and seasonings ~ *market price*

## Il Forno (“the oven”)

Il Forno entrees are accompanied with a phenomenally tasty parmesan roasted one-half potato and fire roasted vegetable of the day

### Artichoke Dip Appetizer

creamy five cheese and artichoke dip oven roasted served with crostini ~ 10.95

### Roasted Olives and Crostini Appetizer

an assortment of imported olives (containing pits) fire roasted served with crostini ~ 9.95

### New York Strip Steak

“Best in Town” 16 oz Angus strip fire grilled to your preference ~ 35.95

### Bone in Ribeye

thick 32 ounce wood chard bone in ribeye topped with herb butter ~ 59.95

### Pepper Bacon Wrapped Filet Mignon

center cut char-grilled 8 ounce filet wrapped in peppered bacon finished with a housemade cognac sauce ~ 37.95

### Salmon

hand cut fresh salmon filet roasted on a cedar plank ~ 23.95

Il Forno is *HOT*..800° fahrenheit which imparts the fabulous “char” flavor. We are not responsible for items ordered medium to well done.

## Sides & Salads

### “Il Forno” Roasted Vegetables

daily selection of fresh and flavorful roasted vegetables ~ 4.95

### Spinach Italiano

fresh, tender spinach sautéed in garlic and olive oil with a hint of lemon served at room temperature ~ 4.95

### Caesar Salad

crisp romaine hearts, seasoned croutons, and imported pecorino romano cheese, tossed in our house made Caesar dressing, please request anchovies  
*served family style ~ per person, 3.95*

### Italian Salad

mixed baby greens, imported olives with pit, tomatoes, cucumbers, spicy cherry and pepperoncini peppers, and imported pecorino romano cheese  
*served family style ~ per person, 4.95*

### The Grant Salad

mixed greens tossed with a sweet balsamic vinaigrette topped with sliced pears, candied walnuts and gorgonzola cheese ~ 12.95

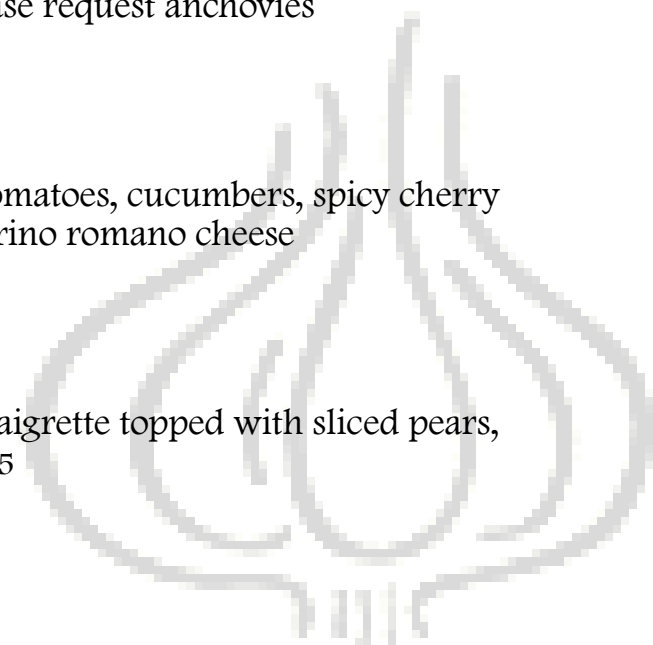
## Children’s Menu

### Design Your Own Pasta

your choice of linguini or rigatoni with butter, red sauce or alfredo sauce ~ 10.95

### Chicken Fingers

boneless, deep fried and served with our house made marinara sauce or ketchup ~ 11.95



Enjoy your next party at the garlic with a personalized wine and food menu created by our Executive Chef and our in house wine specialist. Please contact our Banquet Director to schedule your event.

**(386) 424-6660**

**[garlicbanquets@gmail.com](mailto:garlicbanquets@gmail.com)**

**Consumer Advisory:** *The garlic, its owners, and/or its employees will not be held liable for any customer’s actions, either verbal or physical, after consuming any alcoholic beverages; including alcohol consumed prior to arriving at the garlic. In addition, some products served may have a bone attached to the food item, may contain gristle within the meat product, may have a hard seafood shell, and/or may contain a pit in an olive. The garlic will not be held liable for the condition of our guest’s teeth; be aware of those items served that may be damaging to a sensitive and/or decaying tooth. Please take personal responsibility for yourself and your actions.*

*we reserve the right to add a twenty percent gratuity to parties of six or more; we prefer no more than two (2) separate checks per table*

“Tomatoes and oregano make it Italian, wine and tarragon make it French, sour cream makes it Russian, lemon and cinnamon make it Greek, soy sauce makes it Chinese.

**Garlic makes it good.”**

- Alice May Brock



## Appetizers

### Zuppa de Garlic

our delicious house soup of roasted garlic and potato ~ 3.95 *cup*

### Tomato Basil Bruschetta

fresh diced tomato, basil and garlic atop grilled Italian bread topped with pecorino romano cheese ~ 8.50

### Clams Bianco

locally harvested fresh little neck clams steamed with white wine and butter, garlic and red chilies ~ 15.95

### Herbed Sicilian Lamb

three tender, seasoned, savory lollypops of lamb (on the bone), grilled to perfection and served with our tantalizing sweet and spicy datil pepper jelly ~ 21.95

### Garlic Mussels

steamed in white wine and sambuca, garlic and herbs ~ 13.95

### Classic Caprese

vine-ripened tomatoes, fresh mozzarella and fresh basil finished with cracked black pepper and oregano ~ 8.95

### Cheese Plate for Two

our special selection of imported premium cheeses served with italian amarena cherries, truffle honey and candied walnuts ~ 14.95

### The Harlot's Cheese

hand breaded, deep fried mozzarella served with puttanesca sauce ~ 9.95

### Calamari Ala Pepperoncini

lightly dusted in pecorino romano cheese, fried and tossed with a garlic infused olive oil, lemon juice and pepperoncini sauce ~ 12.95

### Crab Cakes

hand blended crab cakes served with our spicy remoulade sauce ~ 14.95

### Artichoke Dip Appetizer

creamy five cheese and artichoke dip il forno roasted served with crostini ~ 10.95

### Roasted Olives and Crostini Appetizer

an assortment of imported olives (containing pits) fire roasted served with crostini ~ 9.95

### Eggplant Tower

layers of lightly breaded eggplant, vine ripe tomatoes and fresh arugula sprinkled with pecorino romano cheese and finished with a balsamic reduction ~ 11.95