

A vertical strip of tan-colored paper is pasted onto the left side of the page. It features a red decorative pattern. The top half of the strip has a wavy, flame-like or cloud-like design. The bottom half has a series of vertical red lines of varying lengths, creating a striped effect.

TEMPLE GARDEN

CHICAGO, ILLINOIS

*The temple garden restaurant would like to welcome you
to an evening of dining and entertainment.*

*The sounds of classical music will be provided by our
solo violinist throughout the evening, special requests can be
arranged through our restaurant manager.*





STARTERS

Risotto Bianco \$6.50

A creamy, rich Italian rice dish served with a marinated grilled portabello mushroom and topped with grated parmesan cheese

Insalata Caprese \$4.50

A gloriously simple salad of fresh roma tomatoes and mozzarella cheese, topped with olive oil and fresh basil

Classic Caesar Salad \$4.00

Fresh crisp romaine lettuce tossed with our house Caesar dressing, topped with grated parmesan cheese and garlic herb croutons

Field of Mixed Greens \$4.00

*A mix of fresh baby greens served with your choice of dressings
Italian, balsamic & roasted shallot vinigrettes*

Minestrone Soup \$5.00

A hearty vegetable and bean soup served with grated parmesan cheese

Minestra D' Orzo Soup \$5.50

*An enticing opening to a great meal!
A wonderful blend of smoked, cured pork, orzo, garlic, and spices*



ENTREES

VEAL

Osso Boco Milanese \$18.00

Two generous slices of veal shank braised to perfection and served with your choice of fresh pasta or twiced baked potato and mixed sauteed vegetables

Veal Saltimbocca \$16.00

A sage and prosciutto stuffed veal cutlet topped with melted mozzarella cheese served with your choice of fresh pasta or twiced baked potato and mixed green vegetables

Veal Scaloppine \$16.00

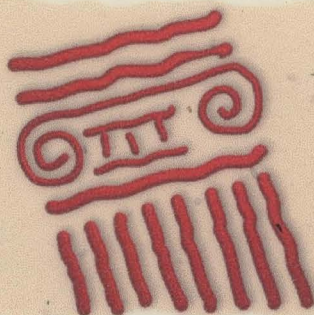
A classic dish of thin sliced veal, sauteed in unsalted butter and served with your choice of fresh pasta or twiced baked potato and mixed sauteed vegetables

CHICKEN

Baked basil and ricotta stuffed boneless breast of chicken \$12.00
served with tomato cream sauce, almond orzo pilaf and Italian green beans provencal

Chicken Vesuvio \$12.50

A classic Italian dish, baked chicken pieces in white wine and oregano served with baked potato wedges



PASTA

Farfalle Alio-Olio \$9.50

Bow tie pasta tossed in extra virgin olive oil, and roasted garlic then topped with black olives and parmesan cheese

Linguini with clam sauce \$10.50

Fresh house made linguini served with your choice of red or white sauce

Spinach fettuccini with smoked salmon and asparagus \$12.50

fresh house made fettuccini served with smoked salmon and grilled asparagus tossed in a light cream sauce

Pasta Primavera \$9.50

A medley of fresh vegetables, in your choice of fresh pasta

ON THE SIDE

Bowl of our fresh house made spaghetti served with your choice of marinara or meat sauce

\$3.50

Grilled garlic bread

\$2.50

Twiced baked potato

\$ 2.50



DESSERTS

Tiramisu \$4.50

European sponge cake style cookies soaked in espresso and brandy, slathered in sweetened marsala laced mascarpone cheese dusted with cocoa powder

Almond Mocha Cheesecake \$4.50

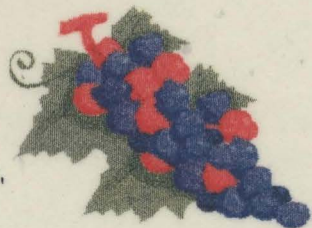
A delightful finale

Medeley of fresh berries \$4.50

A variety of fresh seasonal berries served in a pastry shell with a sweet and savory Zabaglione sauce

BEVERAGES

<i>Soft drinks</i>	<i>\$1.50</i>
<i>Bottled water</i>	<i>\$1.75</i>
<i>Cappuccino</i>	<i>\$3.50</i>
<i>Coffee, herbal tea , regular tea</i>	<i>\$1.50</i>
<i>Espresso</i>	<i>\$3.00</i>



TEMPLE GARDEN

RED WINE

HOUSE RED GLASS \$3.50
BOTTLE \$18.00

TIGNANELLO GLASS \$4.75
BOTTLE \$22.50

CHIANTI CLASSICO GLASS \$5.00
BOTTLE \$28.00

WHITE WINE

HOUSE WHITE GLASS \$3.50
BOTTLE \$18.00

SOAVE CLASSICO GLASS \$4.50
BOTTLE \$25.00

CAPITOLARE DEL MUSCHIO GLASS \$5.25
BOTTLE \$32.00

WHITE ZINFANDEL GLASS \$4.00
BOTTLE \$23.00

TEMPLE GARDEN

CHICAGO, IL

FOR RESERVATIONS

312-893-6987

Thank you for your patronage.

