

Sardi's Restaurant

234 W 44th St Ste 300 10036-3909 · +12122218440 · Updated: Jan 14, 2026

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APPETIZERS 8

Fruitwood Smoked Salmon	\$21.00
with Classic Garniture and Multi Grain Bread	
Homemade Mozzarella	\$19.50
Vine-Ripened Tomato and Basil with Tuscan Virgin Olive Oil and Aged Balsamic Vinegar	
Twenty Four Month Aged Parma Prosciutto	\$20.50
with Melon	
Sardi's Special Appetizer For Two	\$27.00
Bruschetta; Prosciutto and Melon; Asparagus Rolled in Smoked Salmom; Roasted Bell Peppers; Mozzarella and Capers; Truffled Chicken Liver Pate; Grilled Shrimp with Green Olive Tapenade	
Jumbo Lump Crabcake	\$21.00
served with Smoked Tomato Piquillo Aioli and A Baby Spinach, Cucumber, Red Pepper, Carrot, Napa Cabbage Salad With Asian Vinaigrette	
A Salad of Baby Spinach	\$17.50
and Warm Bacon Sherry Vinaigrette	
California Organic Baby Lettuce	\$14.00
with Sherry Vinaigrette	
Classic Onion Soup Au Gratin	\$13.00

SARDI'S TRADITIONS 4

Cannelloni au Gratin	AVAILABLE OPTIONS
A combination of Beef and Pork Flavored with Porcini Mushrooms rolled in a French Crepe With Supreme Sauce	Main Course: \$27.00 Appetizer: \$16.00
Spinach Cannelloni au Gratin	AVAILABLE OPTIONS
Spinach and Ricotta Cheese Filling Rolled in a French Crepe with Supreme Sauce	Main Course: \$27.00 Appetizer: \$16.00
Shrimp Sardi	AVAILABLE OPTIONS
Sautéed Jumbo Shrimp in Garlic Sauce	Main Course (8): \$35.00 Appetizer (4): \$21.00
Steak Tartar	\$33.00
Freshly Ground Beef prepared at your table With your choice of: Anchovies, Pasteurized Eggs, Capers	

SANDWICHES 4

Grilled Angus Burger

served with French Fried Potatoes,

AVAILABLE OPTIONS

Tomato, Onion and Pickle: \$24.00

With American, Swiss or Cheddar Cheese: \$25.00

Sardi's Chicken Club

with Lettuce, Tomato, Bacon, Mayonnaise and French Fried Potatoes

\$24.00

Portobello Mushroom, Fresh Mozzarella, Roasted Pepper

In a Brioche Bun with Sundried Tomato Aioli and French Fried Potatoes

\$24.00

Barbecue Pulled Pork Sandwich

on a Brioche Bun with French Fried Potatoes, Cornichons and Coleslaw

\$24.00

SALADS 3

Sardi's Cobb Salad

Grilled Chicken, Maytag Blue Cheese, Bacon, Avocado, Mushroom, Hard-boiled Egg and Cherry Tomatoes On a Bed of Baby Greens

\$27.50

Sardi's Chop Salad

Grilled Chicken Breast, Bistro Ham, Hard Boiled Eggs, Avocado, Boston Lettuce, Asparagus, Fine String Beans, Carrot Ribbons, Tomato, Breakfast Radish and Dijon Mustard Vinaigrette

\$27.50

Caesar Salad

AVAILABLE OPTIONS

Appetizer: \$16.00

Main Course: \$20.00

With Sautéed Shrimp: \$30.00

With Blackened Chicken:

\$28.00

MAIN COURSES 6

Jumbo Lump Crabcakes

served with Smoked Tomato Piquillo Aioli and A Baby Spinach, Cucumber, Red Pepper, Carrot, Napa Cabbage Salad With an Asian Vinaigrette

\$36.00

Grilled Filet Mignon Medallions

served with Horseradish Whipped Idaho Potato, King Mushrooms, Jumbo Asparagus and Cabernet Sauvignon Beef Jus Reduction

\$46.00

Chicken Scallopini a la Plancha

with Fine Herbs served over Mesclun Mixed Greens, Portobello Mushrooms, Grape Tomatoes and Sherry Vinaigrette

\$28.00

Grilled Marinated Center Cut Pork Chops

with Peperonata, Broccoli Rabe, Roasted Rosemary Lemon Potato Wedges and Balsamic Vinaigrette

\$32.00

French Lentil Stew

with Rosemary Thyme Roasted Mushrooms, Parmesan Polenta, Charred Brussel Sprouts and Cauliflower

\$25.00

Spaghetti al Filetto di Pomodoro

AVAILABLE OPTIONS

\$2,100.00

Add Chicken Scaloppine (2):

\$8.00

Add Sautéed Shrimp (4): \$10.00

DESSERTS 11

Boccone Dolce **\$13.00**

A Sardi's special! This "sweet mouthful" is made with Meringue, Fresh Strawberries, Whipped Cream And a Touch of Chocolate

Sardi's Frozen Cake **\$11.00**

made with Vanilla and Raspberry Ice Cream, Toasted Coconut Shavings and served with Zabaglione And Chocolate Sauce

New York Cheesecake **\$11.00**

Baked Alaska **\$25.00**

Sardi's Rice Pudding **\$11.00**

Bittersweet Chocolate Mousse **\$11.00**

with Raspberry Coulis

Warm Chocolate Cake **\$11.00**

with Melted Center, Chocolate Ice Cream, Crème Anglaise and Dots of Chocolate Sauce

Homemade Tiramisu Cake **\$11.00**

with Espresso Vanilla Sauce

Tahitian Vanilla Bean Crème Brûlée **\$11.00**

Homemade Cookies **\$9.00**

Chocolate Chocolate-Chip, Oatmeal Raisin Chocolate-Chip and Biscotti

Selection of Ice Cream or Sorbet **\$9.00**

BEVERAGES 6

Coffee **\$6.50**

Freshly Brewed Decaffeinated Coffee **\$6.50**

A Selection of Teas **\$5.50**

Espresso **\$7.00**

Cappuccino **\$7.50**

Irish Coffee **\$15.00**

ALCOHOL-FREE BEVERAGES 1

Freshly Squeezed Orange Juice

\$13.00

CHOICE OF APPETIZER 4

Classic Onion Soup au Gratin

California Mesclun Salad

with Balsamic Vinaigrette and Garlic Croutons

Homemade Mozzarella

with Vine-Ripened Tomato and Basil

Spinach Cannelloni au Gratin

Spinach and Ricotta Cheese Filling Rolled in a French Crepe with Sauce Supreme

CHOICE OF ENTREE 5

Cannelloni au Gratin

A combination of Beef and Pork Flavored with Porcini Mushrooms rolled in a French Crepe With Supreme Sauce

Chicken Scallopini a la Plancha

with Fine Herbs and served over Mesclun Mixed Greens, Portobello Mushrooms, Grape Tomatoes and Sherry Vinaigrette

Grilled Chopped Black Angus Sirloin Steak

served with Leaf Spinach, Mouseline Potatoes and Bordelaise Sauce

Fish of the Day

Chef's Pasta of the Day

CHOICE OF DESSERT 5

Bittersweet Chocolate Mousse

with Raspberry Coulis

Sardi's Rice Pudding

New York Cheesecake

Homemade Tiramisu Cake with Vanilla Sauce

Homemade Cookies

Chocolate Chocolate-Chip, Oatmeal Raisin Chocolate-Chip and Biscotti

CHOICE OF BEVERAGE 3

Coffee

Decaffeinated Coffee

Tea

CHOICE OF ENTRÉE 5

A Skewer of Marinated Chicken Breast

served with Grilled Eggplant, Tomato, Zucchini, Vidalia Onion and Salsa Cruda

Jumbo Lump Crabcakes

served with Smoked Tomato Piquillo Aioli and A Baby Spinach, Cucumber, Red Pepper, Carrot, Napa Cabbage Salad With an Asian Vinaigrette

Grilled 8 oz. New York Steak

served with Wild Mushroom Duxelle Whipped Potato, Haricots Verts and Cabernet Sauvignon Beef Jus Reduction

Steamer Basket

with Vegetables and Tofu Organic Brown Rice And Soya Honey Ginger Dipping Sauce

Chef Special Fish of the Day
