

# MARGIE'S

## Appetizers

Smoked Tenderloin  
Carpaccio \$17

Tomato Basil Tartlet \$10

Brie Board \$22  
with Specialty Meats,  
Fig Jam

Calamari \$14  
with Sweet Orange  
Chili Sauce

Fried Mozzarella \$8  
with Herb Buttermilk,  
Marinara & Pesto

Italian Crackers \$6  
with Sun-dried  
Tomato Mascarpone

Garlic Bread \$5

## MAÏNS

Lasagna \$18

Braised Short-Rib Ragú \$26  
tossed with Pappardelle

Piccatas  
Chicken \$24, Veal \$26, Trout \$27  
with Angel Hair Pasta

Parmesans with Spaghetti  
Chicken \$24, Eggplant \$18,

### MARGIE'S SHAREABLE DISH:

Bone-in Veal Chop \$55

Shrimp Scampi \$26  
with Angel Hair Pasta

Ravioli  
Four Cheese \$12, Beef \$14

8oz Beef Tenderloin \$45

### SMOKED IN HOUSE

with Sun-dried  
Tomato-tossed Linguine

Spaghetti & Meatballs \$20

# PIZZA & PASTA

## Signature Pizzas

Margherita \$12 Meatball Pie \$15

Smoked Chicken Pesto \$15

## Build-Your-Own Pizza \$11

Red, Alfredo, or Pesto with traditional toppings

\$1.50 ea.:

Pepperoni  
Italian Sausage  
Canadian Bacon  
Anchovies

Ground Beef  
Jalapeños  
Olives  
Mushrooms  
Basil

Pepperoncinis  
Spinach  
(fresh or fried)  
Onions  
Tomato

(10" round gluten-free available, add \$1.50)

## Pastas with Choice of Sauce \$16

Fettuccine, Spaghetti, Rigatoni, Angel Hair,  
Creste di Gallo. (Gluten-free available)

Sauces: Florentine, Marinara, Bolognese,  
Tomato Cream, Alfredo, Marsala.

**FRESH PASTA**  
MADE DAILY



## Soup

Tomato Basil \$7  
with Croutons

## Salads

Italian Chop \$12  
Caesar \$8  
Caprese \$12  
House \$8

## Sandwiches

Sloppy Giuseppe \$13  
Chicken Parmesan \$13  
Meatball \$13  
Calzone \$14

## Sides

Fried Spinach \$8  
**A MARGIE'S FAVORITE**  
Vegetable Medley \$8  
Roasted Mushrooms \$8

## Desserts

Lemon Olive Oil Cake \$10  
with Blueberry Basil Jam  
Tiramisu \$10  
Vanilla Bean Panna Cotta \$10  
New York Cheesecake \$10  
with Blackberry Coulis  
Cappuccino Pie \$10  
Henry's Spumoni \$10  
with Funkytown Almond  
Cream Mini Donut



# MARGIE'S *Italian Gardens*

Founded in 1953 by Margie Walters, affectionately known as Mama Meatball, Margie's Italian Gardens has long been a cherished Westland institution. Originally from a small village near Florence in the heart of the Chianti wine district, Margie brought authentic Italian recipes and a warm spirit that transformed a modest restaurant into a community haven.

Margie believed that "anybody can accomplish whatever his or her dream may be in this country, if they want it badly enough and if they will work hard enough to accomplish their goal." Before opening the restaurant, she celebrated her 19th birthday aboard a victory ship heading for the promised land, a moment that marked the beginning of her remarkable journey.

Today, Westland Hospitality proudly

revives this enduring legacy under the leadership of Gigi Howell and Bourke Harvey. Gigi, whose parents met at Margie's and who grew up immersed in its welcoming atmosphere, has long admired the warmth and sense of belonging that Margie created. Bourke, for his part, grew up visiting Margie's and cherishes the memories of it being his father's favorite restaurant. Together, they are committed to restoring the authentic 1953 essence of Margie's Italian Gardens so that every guest feels the comfort of coming home.

Margie's Italian Gardens invites you to savor a living tradition of passion, perseverance, and family, where every dish tells the timeless story of a dream realized and every visit feels like coming home.

WELCOME TO MARGIE'S ITALIAN GARDENS

**MARGIE'S** 9805 Camp Bowie W. Blvd. Fort Worth, Tex. U.S.A. 76116 (817) 244-4301 [f](#) [@](#)

**JBS**  
HAMBURGERS

**MARGIE'S**  
*Italian Gardens*

**CURLY'S**  
FROZEN CUSTARD

**WestSide**  
CAFE

**Westland**  
TEX USA  
HOSPITALITY

**MAGDALENA'S**  
catering and events

**Westland**  
GARDENS

**Pulido's**  
KITCHEN & CANTINA