

MARGIE'S *Italian Gardens*

Appetizers

Smoked Tenderloin
Carpaccio \$20

Tomato Basil Tartlet \$12

Calamari \$16
with Sweet Orange
Chili Sauce

Spinach Artichoke Dip \$10
with Crostinis

Fried Mozzarella \$10
with Herb Buttermilk,
Marinara & Pesto

Italian Crackers \$7
with Sun-dried
Tomato Mascarpone

Garlic Bread \$5

Soup

Tomato Basil \$7
with Croutons

Italian Meatball \$9

Salads

Italian Chop \$13

Caesar \$9

Caprese \$13

House \$9

Sides

Fried Spinach \$8
A MARGIE'S FAVORITE

Roasted Mushrooms \$9

PIZZA & PASTA

Signature Pizza

Chef Andy's Hot Honey Pizza \$23

White Sauce, Soppressata,
Herbed Ricotta, House Made Hot Honey

Build-Your-Own Pizza \$13

Red, Alfredo, or Pesto with traditional toppings \$2 ea.:

Pepperoni	Ground Beef	Pepperoncinis
Italian Sausage	Jalapeños	Spinach
Canadian Bacon	Olives	(fresh or fried)
Anchovies	Mushrooms	Onions
Smoked Chicken	Basil	Tomato

(10" round gluten-free available, add \$2)

Pastas with Choice of Sauce \$17

Fettuccine, Spaghetti, Rigatoni, Angel Hair,
Creste di Gallo. (Gluten-free available, add \$2)

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

FRESH PASTA
MADE DAILY



MAÏNS

Lasagna \$20

6oz Veal Osso Buco \$30
with Parmesan Polenta

Braised Short-Rib Ragú \$27
tossed with Pappardelle

Piccatas

Chicken \$26, Veal \$28, Salmon \$28
with Angel Hair Pasta

Parmesans

with Spaghetti
Chicken \$26, Veal \$28,
Eggplant \$20

Shrimp Scampi \$28

with Angel Hair Pasta

Ravioli

Four Cheese \$13, Beef \$15

8oz Beef Tenderloin \$50

SMOKED IN HOUSE

over Linguine
with Sun-dried Tomato
Cream Sauce

Spaghetti & Meatballs \$20

Salmon Florentine \$28
with Fettuccine



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](#) [@](#)



*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food-borne illness.

A 20% gratuity will be added to parties of 6 or more.