

GIUSEPPE RESTAURANT

MENU

APPETIZERS

ASPARAGI AL PALETTO – Asparagus in butter truffle sauce, Fried egg, shaved Parmigiano ... \$12

ANTIPASTO MISTO– Fior di Latte Mozzarella, Prosciutto di Parma, roasted peppers, marinated eggplant, artichokes and zucchini, enough to be shared ... \$16

BURRATA – Domestic Burrata mozzarella with Imported Prosciutto, our roasted peppers, aged balsamic reduction ... \$15

VEGETALI ALLA SCAPECE – Room temperature Eggplant, zucchini, roasted peppers and artichokes, marinated in a mint vinegar dressing ... \$11

FILETTO & CAPONATA – Seared and Sliced spiced Filet mignon (rare) , Eggplant caponata, crostini, Maple grain Dijon Mustard ... \$15

FRIARELLI & SALSICCE – Italian hot green peppers with crumbled sausage in a tomato basil sauce ... \$14

SEAFOOD SPECIALTIES

CALAMARI FRITTI – Golden fried domestic Calamari, spicy tomato sauce ... \$14

TORTINE DI GRANCHIO – Pan fried lump crab cakes, arugula and fennel , mustard sauce, Balsamic reduction ... \$12

COZZE E VONGOLE – Sautéed P.E.I. Mussels & Littlenecks Clams, spicy tomato sauce ... \$14

POLPO ALLA GRIGLIA – Grilled Octopus, Cannellini beans Uccelletto style, (spicy tomato sauce with sage), drizzled with Salmoriglio emulsion (traditional southern Italian dressing made of Oil, lemon, garlic and oregano) ... App \$ 16 – Entrée \$ 30

CHILLED SEAFOOD

OYSTERS – Market Selection

CLAMS – Littleneck Clams on the shell (min. 4) ... \$1.75 each

SHRIMP – Jumbo Domestic Chilled Shrimp (min 4) ... \$2.50 each

MARUZZELLA – A seafood salad of Octopus, shrimp and calamari, pickled vegetables, oil and lemon dressing ... \$15

SALMON OR TUNA TARTARE – Chopped raw Norwegian Salmon or Ahi Tuna with mango, avocado, spicy lime vinaigrette ... \$15

SALADS

AVOCADO – Avocado, frisee, beets and red grape tomatoes, Raspberry dressing ... \$12

LATTUGA E PERE – Romaine Hearts, walnuts, pears and Gorgonzola cheese, House Vinaigrette ... \$10

TRICOLORE – Radicchio, endive, arugula, apples, walnuts & Parmigiano, House vinaigrette ... \$10

PANZANELLA CON MELONE –A Tuscan salad with beefsteak tomatoes, Cantaloupe, toasted seasoned bread, cucumber, basil, red onions, olives, House Vinaigrette...\$12

FAGIOLINA – French string beans,beets, goat cheese, tomato, raspberry dressing ... \$11

LA CIAVATTONA – Grape tomatoes, butter beans, olives, arugula, red onions and celery, House Vinaigrette ... \$10

INSALATA DELLA CASA – Our signature salad with fennel, tomatoes and red radish, House Vinaigrette ... \$9

SIGNATURE PASTA

LINGUINE VIOLETTA – with roasted onions, eggplant & shrimp in a tomato basil sauce – No half order – ... \$24

GNOCCHI DI PATATE – Homemade Potato Gnocchi with asparagus and Guanciale (cured pork), Parmigiano truffle cream sauce ... \$23

FETTUCCINE BOLOGNESE – with our signature three meats in a tomato sauce ... \$22

TONNARELLI – Artisanal Linguine with shrimp, roasted Cherry tomatoes and Shitake mushroom – No half order – ... \$24

SPAGHETTI ALLA CHITARRA – Artisanal spaghetti with our tomato basil sauce, tossed with Parmigiano ... \$19

ORECCHIETTE – with slow braised baby back ribs in a tomato sauce, ricotta salata ... \$24

LASAGNA – Baked meat traditional Lasagna with mozzarella – No half order – ... \$20

SPAGHETTI AMATRICIANA – with Amatriciana sauce (slow roasted onions and cured pork in a tomato sauce), Romano cheese ... \$22

TAGLIOLINI VONGOLE & GUANCIALE – Artisanal linguine, littleneck clams, Broccoli rapa, Guanciale, roasted Cherry tomatoes , garlic oil – No half order – ... \$25

RAVIOLI – Homemade & filled with roasted veal, Cremini mushroom and Parmigiano, Ossobuco sauce ... \$21

ENTRÉES

ZUPPETTA DI GAMBERI – Gulf Shrimp with Cannellini beans and peeled tomatoes, wilted arugula and toasted Panko ... \$27

SALMONE NORVEGESE – Almond crusted Norwegian Salmon, Prosecco truffle sauce, asparagus and roasted potatoes ... \$28

BRANZINO – Egg Battered Branzino fillet with Crab meat in a Limoncello sauce , spinach and roasted potato ... \$28

^{SPICY} GAMBERI E SALSICCIA – Sautéed wild caught shrimp with spicy sausage, peeled tomatoes and Italian hot green pepper ... \$28

TONNO – Seared Ahi tuna, Eggplant Caponata, roasted potatoes, spicy lime emulsion ... \$28

ZUPPA DI PESCE – A classic combination of Pei Mussels, Littleneck Clams, Gulf Shrimp, Calamari and Diver Scallops in a seafood tomato broth with a touch of peperoncino ... \$35

POLLO ARROSTO – Spiced roasted half chicken , smashed potato and Broccoli ... \$24

PETRONIANA – Panko veal in a parmesan cream truffle sauce with Prosciutto, broccoli florets, roasted potatoes ... \$27

SCALOPPINE – Veal Scaloppine with Shitake mushroom and arugula in a Prosecco sauce, roasted potatoes ... \$27

BISTECCA – Sliced Angus striploin steak , Frisee salad with artichokes and roasted peppers, drizzled with Salmoriglio ... \$28

FILETTO – Roasted 9 oz Angus Filet Mignon, Cremini mushrooms truffle sauce, asparagus wrapped with prosciutto, roasted potatoes ... \$35

SIDES

Broccoli Rapa (Broccoletti) chopped in garlic oil and Peperoncino aus jus ... \$9

Sweet and sour eggplant "Caponata" ... \$9

French Fries, Spicy Fries, Truffle Fries or Smashed Potato ... \$6

Mushroom (Cremini, Shitake) sautéed in garlic oil with or without cherry peppers ... \$8

WINES BY THE GLASS - GLASS 6 OZ -

WHITE WINES

603 Chardonnay, Julia James, California ... \$9 Gl – \$ 30 Btl

600 Chardonnay, Frank Family, Napa Valley ... \$ 13 Gl – \$ 46 Btl

604 Chardonnay, B.R. Cohn, Russian River ... \$12 Gl – \$ 42 Btl

609 Chardonnay, Trefethen, Napa Valley ... \$ 13 Gl – \$ 46 Btl

606 Sauvignon Blanc, Babich, New Zealand ... \$ 9 Gl – \$ 30 Btl

607 Sauvignon Blanc, Trione, Russian River ... \$ 12 Gl – \$ 42 Btl

320 Pinot Grigio delle Venezia, Italy ... \$ 9 Gl – \$ 30 Btl

320 Pinot Grigio, Santa Margherita, Italy ... \$ 15 Gl – \$ 52 Btl

608 Rose' Dry, Bertani, Italy ... \$ 9 Gl – \$ 30 Btl

602 Riesling, Clean Slate, Germany ... \$ 9 Gl – \$ 30 Btl

605 Prosecco, DOCG, Veneto, Italy ... \$ 9 Gl – \$ 30 Btl

RED WINES

501 Montepulciano D'Abruzzo, Fantini, Italy ... \$ 9 Gl – \$ 30 Btl

503 SuperTuscany Rosso di Notti, Tua Rita ... \$15 GL – \$ 52 Btl

507 Barolo DOCG, Borgo Lame, Piemonte ... \$ 15 Gl – \$ 52 Btl

508 Chianti Riserva, Renzo Masi, Tuscany ... \$ 11 Gl – \$ 40 Btl

505 Pinot noir, Truchard, Napa Valley ... \$ 14 Gl – \$ 49 Btl

509 Merlot, Trefethen, Napa Valley ... \$ 15 Gl – \$ 52 Btl

500 Estate Red, Jax Taureau, Napa Valley ... \$ 13 Gl – \$ 46 Btl

504 Cabernet Sauvignon, Avalon, California ... \$ 9 Gl – \$ 30 Btl

510 Cabernet Sauvignon, Bonanno, Napa Valley ... \$ 17 Gl – \$ 56 Btl

513 Cabernet Sauvignon, Frank Family, Napa Valley ... \$ 22 Gl – \$ 80 Btl