

## HOT & COLD APPETIZERS

	Dinner	Sm.Tray	Lg tray
Mozzarella, Peppers, Prosciutto, grilled zucchini, artichokes & eggplant caponata	\$14	\$49	\$99
Antipasto, Mozzarella, Tomatoes, Prosciutto, Salame, Peppers, Provolone, Olives	\$15	\$49	\$99
Caprese - Fresh Mozzarella and Tomatoes, basil emulsion	\$10	\$39	\$76
Eggplant caponata, zucchini, artichokes, red peppers, vinegar mint dressing	\$11	\$38	\$75
Tartare of Norwegian Salmon blended with avocado, mango, spicy lime vinaigrette	\$12	n/a	n/a
Seafood salad with Calamari, Shrimp and Octopus, pickled vegetables	\$14	\$59	\$110
Sautéed Sausage with onions and red peppers in a tomato sauce	n/a	\$38	\$75
Sautéed Italian hot green peppers with sausage in a tomato basil garlic sauce	\$11	\$38	\$75
Eggplant Rollatini with ricotta mousse, baked with tomato sauce and mozzarella	n/a	\$39	\$77
Eggplant Parmigiana baked with tomato basil sauce and mozzarella	n/a	\$39	\$77
P.E.I. Mussels and Littleneck Clams in a light spicy tomato sauce	\$12	\$39	\$78
Crab Cakes pan roasted, arugula and fennel, mustard sauce	\$12	\$55	\$108
Golden fried domestic Calamari, spicy tomato sauce	\$12	\$49	\$99
Calamari braised with olives, capers and potato in a spicy tomato sauce	\$12	\$49	\$99
Littlenecks clams baked with seasoned Panko, (min 12 pieces)			\$1.80 each

## SALADS

	Dinner	Sm.Tray	Lg.Tray
House Salad with fennel and tomatoes	\$6	\$16	\$28
Tricolore-radichio, endive, arugula, apples, walnuts, parmigiano, vinaigrette	\$9	\$28	\$52
French string beans, beets, tomatoes and goat cheese, raspberry vinaigrette	\$9	\$28	\$52
Grape tomatoes, butter beans, olives, arugula, celery, red onion, vinaigrette	\$9	\$28	\$52
Romaine hearts, pears, walnuts, gorgonzola cheese, vinaigrette	\$9	\$28	\$52
Avocado, red grape tomatoes, beets, endive, arugula, raspberry dressing	\$11	\$30	\$56
A salad with beefsteak tomatoes, Cantaloupe, toasted crostini bread, cucumber, basil, red onions, olives, Vinaigrette	\$11	\$30	\$56
Add grilled chicken	\$6	\$16	\$22
Add grilled shrimp	\$8	\$24	\$41
Add grilled salmon	\$14	\$29	\$55

## PASTA

	Dinner	Sm.Tray	Lg.Tray
Your choice of pasta cut (short or long) with choice of your favorite sauce: — Tomato & Basil, Vodka, Spicy tomato & garlic, Parmigiano cream, Garlic & Oil	\$14.95	\$35	\$60
Fettuccine with our signature three meat sauce (Bolognese)	\$18	\$45	\$85
Spaghetti Amatriciana (cured pork, onions and peeled tomato), Romano cheese	\$18	\$39	\$75
Artisan Linguine with Gulf shrimp, mushroom and roasted tomato	\$21	\$48	\$90
Linguine with eggplant tartare, Gulf shrimp, peeled tomato and basil sauce	\$21	\$48	\$90
Ravioli filled with braised veal and mushroom, Ossobuco sauce	\$18	\$45	\$85
Potato gnocchi with mushroom, sausage in a tomato basil sauce, Parmigiano	\$18	\$45	\$85
Potato gnocchi baked with mozzarella and Parmigiano in a tomato basil sauce	\$18	\$45	\$85
Lasagna with meat, baked with mozzarella and tomato sauce	\$18	\$45	\$85
Tagliolini (linguine) with Gulf shrimp and clams, cherry tomatoes sauce, Thai Chili	\$21	\$48	\$90
Spaghetti with Littleneck clams in white wine or tomato sauce	\$20	\$45	\$85
Orecchiette with slow braised ribs in a tomato sauce, Ricotta salata	\$19	\$45	\$85

## ENTRÉES

Vegetables and Potatoes are NOT included for Small tray or Large tray

	Dinner	Sm.Tray	Lg.Tray
Almond crusted Salmon, Prosecco truffle sauce, asparagus and roasted potatoes	\$23	\$65	\$125
Seared Salmon, Dijon mustard sauce, spinach and roasted potatoes	\$23	\$65	\$125
Grilled Salmon, basil reduction, asparagus and roasted potatoes	\$23	\$65	\$125
Battered Branzino fillet, crab meat, Limoncello sauce, spinach, roasted potatoes	\$25	\$65	\$125
Gulf Shrimp with cannellini beans and peeled tomatoes, arugula	\$22	\$68	\$132
Gulf Shrimp with broccoli raba and cannellini beans, garlic oil broth	\$22	\$68	\$132
Grilled Spanish octopus, cannellini beans in spicy tomato sauce	\$28	\$74	\$142
Traditional fish stew with mussels, clams, Gulf shrimp, Diver scallops and calamari in a seafood tomato broth, light spicy served with toasted bread or spaghetti	\$33	\$84	\$175
Chicken breast sautéed with the choice of your favorite style — Marsala, Piccata, Francese, Panko breaded, Saltinbocca, Parmigiana, served with broccoli and roasted potato	\$16.25	\$39	\$73
Spiced roasted half chicken au jus, smashed potatoes & broccoli florets	\$20	\$39	\$72
Veal Scaloppine with the choice of your favorite style — Marsala, Piccata, Francese, Milanese, Saltinbocca, Parmigiana, served with broccoli and roasted potato	\$21	\$62	\$125
Panko veal with prosciutto in a truffle parmigiano cream sauce, broccoli and roasted potatoes	\$21	\$62	\$125
Veal scaloppine with mushroom, arugula in a Prosecco sauce, Roasted potatoes	\$21	\$62	\$125
9oz Filet mignon, mushroom truffle sauce, asparagus wrapped with prosciutto, roasted potatoes	\$31	\$84	\$165
Seared Angus sirloin steak, Guanciale, onion and red peppers, roasted potatoes	\$24	\$74	\$142

## NOT ONLY SIDES

	Dinner	Sm.Tray	Lg.Tray
Sautéed Spinach or American Broccoli	\$8	\$32	\$60
Sautéed Asparagus or French string beans	\$9	\$36	\$69
Sautéed Broccoli rapa in a garlic oil with a touch of crushed red peppers	\$9	\$36	\$69
Our signature Eggplant Caponata	\$9	\$36	\$69
Sautéed Cremini Mushroom in a garlic oil with or without cherry peppers	\$8	\$32	\$60
Our signature roasted Potatoes, garlic rosemary	\$6	\$24	\$40
Regular French fries, spicy fries, truffle fries or our smashed potatoes	\$6	\$24	\$40

## OUR SIGNATURE FRESH SAUCES

Our sauces are made daily with finest ingredients. Each quart (32oz) is enough for 4 people

	Quart
La Passata - our mother tomato sauce infused with extra virgin olive oil	\$10
L'Arrabbiata - our spicy tomato garlic sauce	\$10
La Puttanesca - tomato sauce with olives, capers and garlic	\$11
La Violetta - tomato sauce with eggplant tartare, peeled tomato and basil	\$12
La Pizzaiola - tomato sauce with peppers, oregano and garlic	\$12
La Vodka - tomato sauce with cream and parmigiano	\$13
La Bolognese - our three meat (veal, pork, beef) slowly cooked in tomato sauce	\$13
La Tartufina - our Parmigiano truffle cream sauce	\$16

## SUPERTAKEOUT

Giuseppe Restaurant has prepared a special family package of three courses. This offer is valid everyday. Bread, dressing and grated cheese are included.

Family of 4 People - \$55 ~~~~ Family of 6/8 People - \$77

### First Course (pick one)

- Chicken breast with choice of your style: Marsala, Piccata, Francese, Panko breaded, Saltimbocca, Parmigiana
- Slow roasted spiced chicken on the bone cut in pieces
  - Sausage, onion and peppers in a tomato sauce
- Salmon in a Puttanesca sauce or Dijon mustard sauce - add \$8 - \$12

### Second Course (pick one)

- Penne in a Vodka sauce - Penne in a tomato Basil sauce - Penne in a tomato garlic spicy sauce
- Penne in a Pizzaiola sauce with peppers - Penne in a meat sauce - Penne in a Parmigiano cream sauce

### Third Course (pick one)

- House salad - Roasted potatoes - American broccoli garlic oil
- Cannellini beans with bacon in a tomato sauce - Tomato salad with olives, onions and toasted bread

# "Giuseppe"

RISTORANTE ITALIANO

## TAKEOUT AND CATERING TRAYS MENU

5 SICOMAC ROAD

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TO ORDER ONLINE PLEASE VISIT:  
[WWW.GIUSEPPERESTAURANT.COM](http://WWW.GIUSEPPERESTAURANT.COM)

SMALL TRAY IS ENOUGH FOR 6/8 PEOPLE. LARGE TRAY IS ENOUGH FOR 14/16 PEOPLE. VEGETABLES AND POTATOES ARE NOT INCLUDED FOR SMALL TRAY OR LARGE TRAY. BREAD, DRESSINGS AND GRATED CHEESE ARE INCLUDED