



Appetizers

Antipasto

Salami, prosciutto, sauteed spinach, goat cheese, agrodolce, kalamata olives, sliced pepperoncini and fresh mozzarella served with garlic toast. \$15.99

Stuffed Mushrooms

Giuseppe's original recipe. \$8.99

Cheese Garlic Bread

Homemade flatbread, garlic, fontina cheese and fresh mozzarella. \$9.99

Bruschetta

Marinated fresh tomatoes, with housemade fresh mozzarella served on cretini. \$9.99

Scampi

Shrimp sauteed in a white wine garlic butter with fresh herbs. \$9.99

Steamed Mussels

Fresh mussels sauteed with fresh fennel, garlic, pancetta, fresh herbs and deglazed with a white wine butter. \$14.99



Pasta

Cannelloni

Seasoned filling of white meat chicken, carrots, celery, spinach, onion and romano cheese rolled in a pasta sheet, then baked in a parmesan cream sauce. \$14.99

Rigatoni Bolognese

Traditional Giuseppe's bolognese sauce, served with rigatoni and ricotta cheese. \$16.99

Meatballs Ricotta

Giuseppe's meatballs tossed with farfalle pasta in tomato sauce, topped with a seasoned ricotta cheese mixture then baked with mozzarella. \$17.99

Fettuccine Alfredo

Traditional Giuseppe's alfredo dish \$15.99
Add chicken, sausage, meatballs \$4.50

Penne Sausage

Penne pasta and Giuseppe's housemade sausage tossed with tomato sauce, baked with mozzarella cheese. \$16.99

Pasta Primavera

Sauteed vegetables in a white wine garlic and butter glaze served with penne pasta. \$14.99

Pesto Penne Pasta

Penne pasta tossed in a pesto cream sauce, with grilled chicken, roasted red bell peppers topped with ricotta cheese. \$18.99

Penne alla Vodka

Penne pasta tossed in a vodka tomato cream sauce, with pancetta, onion and garlic. \$16.99

Seafood

Grilled Salmon

Grilled salmon with a lemon garlic butter served with seasonal vegetables. \$24.99

Shrimp Picatta

Shrimp sauteed in a lemon white wine garlic sauce with fresh tomatoes, artichokes and spinach served on a bed of linguine. \$25.99

Clams with Fennel Sausage

Clams, fennel sausage, fresh tomato, basil, garlic and oregano tossed with linguine deglazed with white wine. \$23.99





Soups & Salads

Minestrone Soup Cup \$5.99 Bowl \$7.99

Tomato Basil Soup Cup \$6.99 Bowl \$8.99

House Salad

Mixed greens, tomato, red onion, croutons, tossed in a housemade balsamic vinaigrette. \$6.99

Tomato Caprese

Fresh basil and mixed greens served with housemade mozzarella, fresh tomatoes, and a balsamic reduction. \$11.99

Italian Chopped Salad

Fresh greens, salami, gouda, fresh tomatoes, red onion, tossed in a housemade pear vinaigrette. \$14.99

Napa Salad

Mixed greens, candied pecans and blue cheese tossed in a light vinaigrette served with freshly grilled asparagus. \$13.99

Caesar Salad Sm. \$8.99 Lg. \$10.99

Romaine salad tossed in a housemade caesar dressing topped with romano cheese, croutons. Add Chicken \$4.50 or Shrimp \$7.00

Pesto Salad

Grilled chicken and farfalle pasta tossed with housemade pesto then served over a bed of mixed greens. \$15.99

Salmon Salad

Freshly grilled salmon, farfalle pasta, kalamata olives, tomato and red onion tossed in a light vinaigrette then served over a bed of mixed greens. \$21.99

Neapolitan Pizzas

Cheese Pizza Rustic tomato sauce with shredded mozzarella, fresh mozzarella, and parmesan cheese. \$13.99


Classic Pepperoni Pizza Rustic tomato sauce with pepperoni and shredded mozzarella. \$15.99

Giuseppe Pizza Rustic tomato sauce, salami, pepperoni, shredded mozzarella, fresh mozzarella and fresh basil. \$16.99

Margherita Pizza Rustic tomato sauce, fresh mozzarella, fresh basil, and parmesan cheese. \$16.99

Bianco Pizza Roasted garlic, shredded mozzarella, fresh mozzarella, fontina, parmesan cheese, finished with prosciutto and fresh arugula. \$17.99

Neapolitan Pizza Rustic tomato sauce, sausage, olives, mushrooms, fresh mozzarella, and fresh basil. \$17.99





Specialties

Eggplant Parmesan

Eggplant layered with tomato sauce, parmesan, fresh mozzarella cheese then baked, served with a side of linguine and red sauce. \$14.99

Grilled Pork

Thin slices of pork cutlets grilled then topped with sauteed spinach and mozzarella cheese served with linguine and red sauce. \$16.99

Chicken Giovanni

Chicken breast sauteed in a white wine demi glaze, fresh herbs with a dash of lemon and butter, served with vegetable rice. \$17.99

Chicken Marsala

Chicken breast sauteed in a marsala wine demi glaze, garlic, fresh herbs, and mushrooms, served over sautéed spinach in linguine. \$18.99

Chicken Parmesan

Breaded chicken breast sauteed with fresh tomato, fresh mozzarella and baked, served over linguine pasta. \$18.99

Chicken Madeira

Breaded chicken breast layered with prosciutto, sauteed spinach, fresh mozzarella cheese in a rich madeira wine sauce. Served with vegetable rice. \$18.99

Pollo Bolognese

Breaded chicken breast layered with prosciutto, fresh mozzarella cheese with a dash of tomato sauce and demi, then baked with parmesan cheese and served with vegetable rice. \$18.99

Pork Ricotta

Breaded pork cutlets sautéed in a port wine, marinara sauce with a dash of red pepper sauce. Baked with mozzarella cheese, served over linguine. \$18.99

Pork Carbonara

Parmesan garlic cream sauce with bacon, onion, peas, cherry tomatoes, tossed with fettuccine pasta, topped with grilled pork \$19.99

