



Appetizers

Antipasto

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

Stuffed Mushrooms

Giuseppe's original recipe. \$8.99

Cheese Garlic Bread

Homemade bread, garlic, fontina and fresh mozzarella. \$10.99

Bruschetta Plate

Marinated fresh tomatoes, with housemade fresh mozzarella, served on crostini. \$10.99

Scampi

Shrimp sautéed in white wine garlic with fresh herbs. \$9.99

Steamed Mussels

Mussels in a rendered pancetta with onion, garlic and herbs sautéed in a white wine and butter sauce. \$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. \$16.99

Rigatoni Bolognese

Traditional Giuseppe's bolognese sauce, served with rigatoni, and housemade ricotta cheese. \$18.99

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 spicy sausage tossed with tomato sauce and baked with mozzarella cheese. \$18.99

Pasta Primavera

Mushrooms, zucchini, artichokes, cherry tomatoes, spinach sauteed in a white wine butter sauce with butter, garlic and fresh herbs served with penne pasta. \$ 15.99

Pesto Penne Pasta

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

Penne al la Vodka

Penne pasta tossed in a vodka tomato cream sauce, with pancetta, onion and garlic. \$17.99



SEAFOOD

Grilled Salmon

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

Shrimp Piccata

Shrimp sauteed in a lemon white wine garlic sauce with fresh tomatoes, artichokes and spinach served on a bed of linguine. \$26.99

Clams with Fennel Sausage

Clams with sauteed sausage, fresh tomato, basil, garlic and oregano tossed with linguine in a with white wine butter sauce. \$25.99



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 house 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 with salami, gouda, fresh tomatoes, red onion, tossed in a pear vinaigrette.
\$14.99

Napa Salad

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

Caesar Salad

Sm. \$8.99 Lg \$10.99

Romaine salad tossed in a house made Caesar dressing topped with Romano cheese and croutons. Add chicken \$4.50 shrimp \$7.00

Pesto Salad

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

Salmon Salad

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



Pizzas

Cheese Pizza

Rustic tomato sauce, shredded mozzarella, fresh mozzarella, and parmesan cheese.
\$14.99

Classic Pepperoni Pizza

Rustic tomato sauce, pepperoni, shredded mozzarella, and herb seasoning. \$16.99

Guiseppe Pizza

Rustic tomato sauce, salami, pepperoni, shredded mozzarella, fresh mozzarella and fresh basil. \$17.99

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 and -
finished with prosciutto and fresh basil. \$17.99

Neapolitan Pizza

Rustic tomato sauce, sausage, olives, mushrooms, fresh mozzarella, and fresh basil.
\$18.99



Specialties

Eggplant Parmesan

Eggplant layered with tomato sauce, parmesan, fresh mozzarella cheese then baked and served with linguine and red sauce. \$15.99

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 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 sauteed spinach in linguine. \$19.99

Chicken Parmesan

Breaded chicken breast sauteed with tomato sauce, dash of red pepper sauce, fresh mozzarella baked and served over linguine pasta. \$19.99

Chicken Madeira

Breaded chicken breast layered with prosciutto, sauteed spinach, fresh mozzarella cheese in a rich madeira wine sauce and served with vegetable rice. \$19.99

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. \$19.99

Pork Ricotta

Breaded pork cutlets sauteed in a port wine, marinara sauce with a dash of red pepper sauce. Baked with mozzarella cheese served over linguine. \$19.99

Pork Carbonara

Parmesan garlic cream sauce with beacon, onion, pea's, cherry tomatoes, tossed with fettucine pasta, topped with grilled pork \$20.99