



## 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