



Appetizers

Antipasto

Salami, prosciutto, sauteed spinach, agrodolce, goat cheese, kalamata olives, artichokes, sliced pepperoncini and Fresh mozzarella served with garlic toast. \$17.99

Stuffed Mushrooms

Giuseppe's original recipe. \$9.99

Cheese Garlic Bread

Homemade flatbread, garlic, fontina and fresh mozzarella. \$13.99

Bruschetta Plate

Marinated fresh tomatoes, with housemade fresh mozzarella, served on cretini. \$11.99

Scampi

Shrimp sautéed in white wine garlic with fresh herbs. \$12.99

Steamed Mussels

Mussels in a rendered panchetta with onion, garlic and herbs sautéed in a white wine and butter sauce. \$17.99

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. \$19.99

Rigatoni Bolognese

Traditional Giuseppe's bolognese sauce, served with rigatoni, and housemade ricotta cheese. \$19.99

Meatballs Ricotta

Giuseppe's meatballs tossed with farfalle pasta in tomato sauce, topped with a seasoned ricotta cheese mixture then baked with mozzarella. \$20.99

Fettuccine Alfredo

Traditional Giuseppe's alfredo dish \$17.99
Add chicken, sausage, meatballs \$4.50

Penne Sausage

Penne pasta and Giuseppe's spicy sausage tossed with tomato sauce and baked with mozzarella cheese. \$20.99

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. \$ 18.99

Pesto Penne Pasta

Penne pasta tossed in pesto cream sauce, served with grilled chicken and roasted red bell peppers topped with ricotta cheese. \$20.99

Penne alla Vodka

Penne pasta tossed in a vodka tomato cream sauce, with panchetta, onion and garlic. \$19.99

SEAFOOD

Grilled Salmon

Grilled salmon with a lemon garlic butter served with seasonal vegetables. \$25.99

Shrimp Picatta

Shrimp sauteed in a lemon white wine garlic sauce with fresh tomatoes, artichokes and spinach served on a bed of linguine. \$27.99

Clams with Fennel Sausage

Clams with sauteed sausage, fresh tomato, basil, garlic and oregano tossed with linguine in a white wine butter sauce. \$26.99

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. \$13.99

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. \$14.99

Caesar Salad Sm. \$9.99 Lg \$12.99

Romaine salad tossed in a house made caesar dressing topped with romano cheese and croûtons. Add chicken \$5.50 shrimp \$7.99

Pesto Salad

Grilled chicken and farfalle pasta tossed with house made pesto then served over a bed of mixed greens. \$16.99

Salmon Salad

Freshly grilled salmon, farfalle pasta, kalamata olive, tomatoe and red onion tossed in a light vinagrette then served over a bed of mixed greens. \$22.99

Pizzas

Cheese Pizza Rustic tomato sauce, shredded mozzarella, fresh mozzarella, and parmesan cheese. \$15.99

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. \$19.99

Margherita Pizza Rustic tomato sauce, fresh mozzarella, fresh basil and parmesan cheese. \$18.99

Bianco Pizza Roasted garlic, shredded mozzarella, fresh mozzarella, fontina, parmesan cheese, finished with prosciutto and fresh basil. \$19.99

Neapolitan Pizza Rustic tomato sauce, sausage, olives, mushrooms, fresh mozzarella, and fresh basil. \$20.99

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 bacon, onion, pea's, cherry tomatoes, tossed with fettucine pasta, topped with grilled pork \$20.99