



## GIUSEPPE'S BUFFET MENU 1

Simply choose 2 salads and 2 pastas for \$22 plus tax and gratuity.

Includes bread and olive oil dip, iced tea, soda and coffee

### Insalata

#### **Caesar**

Hearts of Romaine, Caesar Dressing

#### **Italiana**

Butter Lettuce, Mixed Greens, Gorgonzola, Balsamic Vinaigrette

#### **Spinaci**

Baby Spinach, Pancetta, Red Onions, Pine nuts,  
Sun-dried Tomatoes, Sheep's Milk Cheese

#### **Della Citta**

Poached Pears, Caramelized Walnuts, Roasted Beets, Arugula,  
Greens, Gorgonzola, Pear Vinaigrette

### Pasta

#### **Rigatoni Alla Checca**

Angel Hair Pasta, Fresh Tomatoes, Extra Virgin Olive Oil, Garlic, Sweet Basil

#### **Spaghettoni Con Polpette Della Nonna**

Spaghetti with Hand-Rolled Meatballs (Grandmother's Way)

#### **Rigatoni San Luca**

Sun-Dried Tomato, Roasted Chicken, Tomatoes, Garlic, Basil, Capers

#### **Melanzane Alla Parmigiana**

Baked Eggplant, Creamy Mozzarella, Tomato Sauce, Rigatoni

#### **Cavatelli Amatriciana**

Hand-made Semolina and Ricotta pasta, Tomatoes, Chili flakes, Red Onion, Pancetta,  
First Press Olive Oil, Sheep's Milk Cheese

#### **Lasagna**

Meat & Cheese Layered Pasta Sheets with Besciamella

# FAMILY STYLE MENU 1

\$25.00 per person

## Appetizers

Choice of one:

### **Bruschetta Caprese**

Grilled bread, heirloom tomatoes, mozzarella, garlic, basil, extra virgin olive oil

### **Stuffed Mushrooms**

Mushrooms stuffed with cheese & herbs, four cheese sauce

## Insalata

Choice of one:

### **Italiana**

Butter lettuce, mixed greens, gorgonzola, balsamic vinaigrette

### **Caesar**

Romaine hearts, croutons, anchovy dressing

## Pasta

Choice of one:

### **Ravioli di Zucca**

Butternut squash filled pasta, sage, parmigiana cream sauce

### **Tortellini Giuseppe**

Pancetta, mushrooms, tomatoes, peas, pink sauce

## Entrées

Choice of Two:

### **Chicken Parmigiana**

Baked chicken breast, grana parmigiana crust, mozzarella, tomato sauce

### **Chicken Basilico**

Chicken breast, basil cream sauce

### **Braciolo**

Slow braised flank steak, garlic, herbs, romano, tomato ragu

### **Veal Parmigiana**

Baked veal cutlets, mozzarella, tomato sauce

### **Bowl of Meatballs**

# FAMILY STYLE MENU 2

\$32.00 per person

## Appetizers

### **Assorted Spiedini**

Grilled skewers of beef, chicken, shrimp & vegetables

### **Grilled Asparagus**

Grilled prosciutto and mozzarella wrapped jumbo asparagus

## Insalata

Choice of one:

### **Della Citta**

Arugula, roasted beets, pears, candied walnuts, gorgonzola, pear vinaigrette

### **Giuseppe**

Butter leaf lettuce, avocado, tomatoes, cucumbers, red onions, garbanzos, carrots, parmigiana dressing

### **B & B**

Butter lettuce, buttermilk blue cheese dressing, apples, candied pecans

## Pasta

Choice of one:

### **Ravioli di Zucca**

Butternut squash filled pasta, sage, parmigiana cream sauce

### **Tortellini Giuseppe**

Pancetta, mushrooms, tomatoes, peas, pink sauce

## Entrées

Choice of two, served with garlic mashed potatoes & fresh vegetables:

### **Chicken Pistachio**

Pistachio encrusted chicken breast, avocado, kalamata & tomato salsa

### **Chicken Basilico**

Chicken breast, basil cream sauce

### **Braciola**

Slow braised flank steak, garlic, herbs, romano, tomato ragu

### **Beef in Barolo**

Italian beef slow braised in red wine w/ root vegetables

# FAMILY STYLE MENU 3

\$39.00 per person

## Appetizers

### Assorted Wood Fired Pizza

#### Antipasto Misto

Imported Italian meats & cheeses, marinated vegetables, olives

#### Bruschetta Caprese

Grilled bread, heirloom tomatoes, mozzarella, garlic, basil, extra virgin olive oil

## Insalata

Choice of one:

### B & B

Butter lettuce, buttermilk blue cheese dressing, apples, candied pecans

### The Wedge

Iceberg lettuce, tomatoes, avocado, egg, applewood bacon, red onion, gorgonzola, red wine vinaigrette

## Pasta

Choice of two:

### Lasagna

Egg pasta sheets, meat ragu, cheese, green béchamel

### Chicken Risotto

With porcini mushrooms

### Spaghetti & Meatballs

### Cavatelli Amatriciana

Tomatoes, chili flakes, red onion, pancetta, extra virgin olive oil, sheep's milk cheese, cavatelli pasta

### Ravioli di Zucca

Butternut squash filled pasta, sage, parmigiana cream sauce

## Entrees

Choice of two:

### Chicken Basilico

Chicken breast, basil cream sauce

### Sausage & Peppers

House made tomato- basil sauce

### Veal Osso Bucco

Slow cooked veal shank, gremolata sauce

### Scampi Aglio OR Scampi Griglia

Wild jumbo Gulf prawns, sautéed in lemon butter, white wine & garlic OR grilled

### Roasted Wild Alaskan Salmon

# GIUSEPPE'S TASTE OF PUGLIA - BANQUET MENU

Served Family Style

## Typical Pugliese Seasonal Antipasto

### Summer Sample Menu

**Stuffed Squash Blossoms**

**Santa Barbara Mussels Oreganata**

**Zucchini Frittata**

**Calabrese Salami & Sharp Provolone**

**Roasted Peppers & Heirloom Tomato Salad**

**Herb Stuffed Mushrooms**

**Bruschetta Caprese**

**Caprese Salad of Heirloom Tomatoes & Water Buffalo Mozzarella**

**Mixed Olives**

### Choice of Pasta

**Orrechiette & Broccoli Flower, Spicy Garlic Sauce**

**Bucatini alla Amatriciana**

**Baked Pasta w/ Meatballs al Forno**

### Choice of Grilled Meat

**Spiedini of:**

**Involtini of Rolled Flank Steak**

**Housemade Baresi Lamb & Pork Sausage**

**Assorted Housegrown Vegetables**

**\$35.00 per person**

**Or**

**Thick Cut Ribeye Steak,**

**Served Tagliatta Style, sliced to order,**

**Or**

**Whole Roasted Porchetta**

**(Deboned Pork Loin and Belly)**

**\$49.00 per person**

# WOOD FIRED PIZZA PARTY IN GIUSEPPE'S GARDEN

Served Family Style

\$24.00 Per Person (Minimum 30 Guests)

Your own personal pizza chef cooking for you and your guests....  
Includes all of Giuseppe's exceptional Artisan Pizza cooked at 600°  
in our imported Italian Brick Oven plus...

## **Caesar Salad**

Romaine hearts, croutons, anchovy dressing  
&

## **Giuseppe**

Butter leaf lettuce, avocado, tomatoes, cucumbers, red onions,  
garbanzos, carrots, parmigiana dressing  
&

## **Eggplant Parmigiana**

Baked eggplant, mozzarella, tomato sauce

## **Pizza Menu**

### **Neapolitan**

Anchovies, olives, capers, mozzarella, chili flakes

### **Campagna**

Mozzarella, arugula, fresh tomatoes, sun-dried tomatoes

### **Gorgonzola**

Caramelized onions, mozzarella, gorgonzola (no tomato sauce)

### **Tonno**

Italian olive oil cured tuna, capers, black olives, arugula

### **Smoked Mozzarella**

Prosciutto cotto "Italian ham"

### **Margherita**

San Marzano plum tomato sauce, mozzarella, basil, X-V-O-O

### **Vincenzo**

Roasted peppers, prosciutto, mushrooms, caramelized onions

### **Salsiccia**

House made sausage, red onions, mushrooms

### **Diavolo**

Spicy peppers, artisan pepperoni, olives

### **California**

Grilled chicken, roasted corn, cilantro, avocado, mozzarella, moscato d'asti sauce