

Giuseppe's Cucina Italiana

DINNER MENU

ANTIPASTI

- Zuppa del Giorno** soup of the day 8
- Bruschetta Caprese** grilled bread, heirloom tomatoes, mozzarella, garlic, basil, X-V-O-O 7
- Funghi Ripieni** mushrooms stuffed with cheese & herbs, four cheese sauce 8
- Melanzane alla Parmigiana** baked eggplant, mozzarella, tomato sauce 8
- Asparagi Prosciutto e Scamorza alla Griglia** prosciutto wrapped asparagus, scamorza, grilled over fruit wood 9
- Carpaccio di Manzo** thinly sliced filet mignon, artichoke hearts, capers, lemon, dijon 11
- Antipasto Misto** cured meats, cheeses, salads 12
- Fried Calamari & Rock Shrimp** lightly dusted calamari, rock shrimp, vegetables 13
- Tonno a Modo Mio** peppercorn crusted seared Ahi tuna, arugula, greens, red onion, tomatoes, cucumbers 14
- Lamb Lolli Pops** roasted lamb chops, dipping sauces 15
- Gamberi Fra Diavolo** wild jumbo gulf prawns, spicy tomato sauce 15

INSALATA

- Italiana** butter lettuce, mixed greens, gorgonzola, balsamic vinaigrette 7
- Spinaci** baby spinach, pancetta, red onion, pine nuts, sun-dried tomatoes, sheep's milk cheese 7
- Caesar** romaine hearts, croutons, anchovy dressing 8
- B&B** butter lettuce, buttermilk blue cheese dressing, apples, candied pecans 8
- B.L.T.** iceberg lettuce, tomatoes, avocado, egg, applewood bacon, red onion, gorgonzola, red wine vinaigrette 8
- Della Citta** arugula, poached pears, candied walnuts, roasted beets, gorgonzola, pear vinaigrette 8
- Giuseppe** butter lettuce, avocado, tomatoes, cucumbers, red onions, garbanzos, parmigiana dressing 9
- Caprese** local vine ripe tomatoes, mozzarella, fresh basil, red onion, avocado 10

PIZZA

- Neapolitan** anchovies, olives, capers, mozzarella, chili flakes 12
- Campagna** mozzarella, arugula, fresh tomatoes, sun-dried tomatoes 12
- Gorgonzola** caramelized onions, mozzarella, gorgonzola (no tomato sauce) 12
- Tonno** Italian olive oil cured tuna, capers, black olives, arugula 13
- Smoked Mozzarella** prosciutto cotto "Italian ham" 13
- Margherita** San Marzano plum tomato sauce, mozzarella, basil, X-V-O-O 14
- Vincenzo** roasted peppers, prosciutto, mushrooms, caramelized onions 14
- Salsiccia** house made sausage, red onions, mushrooms 14
- Diavolo** spicy peppers, artisan pepperoni, olives 14
- California** grilled chicken, roasted corn, cilantro, avocado, mozzarella, moscato d'asti sauce 15

PASTA

- Capellini alla Checca** angel hair pasta, tomatoes, X-V-O-O, garlic, sweet basil 13
- Cavatelli Amatriciana** tomatoes, chili flakes, red onion, pancetta, X-V-O-O, sheep's milk cheese, cavatelli pasta 14
- Spaghetti con Polpette della Nonna** spaghetti, hand-rolled meatballs (grandmothers way) 15
- Lasagna "Bolognese" Style** (baked lasagna) egg pasta sheets, meat ragu, cheese, green béchamel 15
- Gnocchi Platter** house made potato gnocchi alla checca and spinach gnocchi alla gorgonzola 16
- Rigatoni San Luca** sun-dried tomato, roasted chicken, tomatoes, garlic, basil, capers 16
- Ravioli di Zucca** butternut squash filled pasta, sage, parmigiana cream sauce 17
- Tortellini Giuseppe** pancetta, mushrooms, red onion, tomato, peas, pink sauce 17
- Risotto di Pollo** porcini mushrooms, shaved grana parmigiana 17
- Linguine Vongole** manilla clams, garlic, white wine, lemon, herbs 17`
- Orecchiette e Braciola** "little ears pasta," slow braised flank steak, garlic, herbs, romano, tomato ragu 19
- Spaghettini Arrabiata con Gamberi** "Angry prawns" spicy tomato, arugala, thin spaghetti 19
- Capellini con Capesante e Gamberi** shrimp, scallops, pancetta, garlic, vodka cream sauce 22
- Linguine ai Frutti di Mare** shrimp, scallops, mussels, clams, fish, garlic, tomato sauce 24

SECONDI

- Melanzane alla Parmigiana** baked eggplant, mozzarella, tomato sauce, rigatoni 16
- Pollo con Crema e Basilico** range chicken breast, basil cream sauce, tortelloni 19
- Pollo alla Parmigiana** baked range chicken breast, grana parmigiano crust, mozzarella, tomato sauce, tagliatelle 19
- Pollo alla Pistachio** pistachio encrusted range chicken breast, avocado, kalamata's, tomato salsa 19
- Vitello alla Parmigiana** baked veal cutlets, mozzarella, tomato sauce, rigatoni 19
- Scaloppine di Vitello e Funghi** veal, mushrooms, marsala, tagliatelle pasta 24
- Osso Buco** slow cooked veal shank, gremolata sauce, garlic mashed potatoes 25
- Scampi Aglio** sautéed, wild jumbo gulf prawns, garlic, caper, lemon, creamy risotto 24
- Spiedini di Gamberi** grilled pancetta wrapped wild jumbo gulf prawns, butternut squash ravioli, romesco 25
- Filetto di Manzo** pancetta wrapped organic beef tenderloin, pinot noir & porcini demi-glaze 29
- Costata D'Agnello** al Forno rack of lamb grilled over fruit wood, aged balsamic reduction 32
- Cow-A-Boy Steak** 18oz. prime rib-eye steak grilled over fruit wood, lemon, shallot, thyme vinaigrette 32