

# Giuseppe's Cucina Italiana

## LUNCH MENU

### ANTIPASTI

**Zuppa del Giorno** soup of the day 7

**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

**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 10

**Fried Calamari & Rock Shrimp** lightly dusted calamari, rock shrimp, vegetables 12

**Gamberi Fra Diavolo** wild jumbo gulf prawns, spicy tomato sauce 13

### INSALATA

Add Grilled Chicken 4 Shrimp or Ahi Tuna 6

**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 9

**Adriatico** imported tuna, cucumbers, red onions, tomato, black olives, green beans, blue potatoes 10

**Tonno Al Modo Mio** seared ahi tuna, peppercorn crust, arugala, tomato, cucumber, red onion salad 14

**Panzanella** prawns, cucumbers, red onions, tomatoes, rustic bread 14

### FLATBREAD / SANDWICHES

**Flatbread Primavera** buffalo mozzarella, avocado, carrots, tomatoes, eggplant, basil 9

**Flatbread alla Grecca** grilled chicken, avocado, kalamata olives, tomatoes, roasted peppers, feta cheese 9

**Flatbread con Pollo e Pesto** grilled chicken breast, smoked mozzarella, pesto, tomatoes, baby greens 9

**Knife & Fork Meatball Sandwich** hand-rolled meatballs, marinara, creamy mozzarella 10

**Italian Beef Steak Sandwich** house cooked roast beef, onions, peppers, mascarpone, provolone 12

## THIN CRUST 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  
**Margherita** San Marzano plum sauce, mozzarella, basil, X-V-O-O 13  
**Tonno** Italian olive oil cured tuna, capers, black olives, arugula 13  
**Vincenzo** roasted peppers, prosciutto, mushrooms, caramelized onions 13  
**Salsiccia** house made sausage, caramelized onions, mushrooms 13  
**Smoked Mozzarella** prosciutto cotto "Italian ham" 13  
**Diavolo** spicy peppers, artisan pepperoni, olives 13  
**California** grilled chicken, roasted corn, cilantro, avocado, mozzarella (no tomato sauce) 14

## PASTA

- Capellini alla Checca** angel hair pasta, tomatoes, X-V-O-O, garlic, sweet basil 9  
**Spaghetti con Polpette della Nonna** spaghetti, hand-rolled meatballs (grandmothers way) 11  
**Tortellini Giuseppe** pancetta, mushrooms, red onion, tomato, peas, pink sauce 11  
**Cavatelli Amatriciana** tomatoes, chili flakes, red onion, pancetta, X-V-O-O, sheep's milk cheese, cavatelli pasta 10  
**Lasagna "Bolognese" Style** (baked lasagna) egg pasta sheets, meat ragu, cheese, béchamel 12  
**Ravioli di Zucca** butternut squash filled pasta, sage, parmigiana cream sauce 12  
**Spaghetti Arrabiata con Gamberi** "angry" prawns, spicy tomato, arugula, thin spaghetti 13  
**Orecchiette e Braciola** "little ears pasta," slow braised flank steak, garlic, herbs, romano, tomato ragu 13  
**Linguine Vongole** manilla clams, garlic, white wine, lemon, herbs 13  
**Linguine ai Frutti di Mare** shrimp, scallops, mussels, clams, fish, garlic, tomato sauce 15

## SECONDI

- Pollo con Crema e Basilico** range chicken breast, basil cream sauce, tortelloni 12  
**Pollo alla Parmigiana** baked range chicken breast, grana parmigiano crust, mozzarella, tomato sauce, tagliatelle 12  
**Pollo alla Griglia con Salsa Balsamico** range chicken breast, grilled over fruit wood, balsamic reduction 12  
**Scaloppine di Vitello con Pomodori Fresco** sautéed thinly pounded veal, lemon, X-V-O-O, tomatoes, avocado 15  
**Melanzane alla Parmigiana** baked eggplant, mozzarella, tomato sauce, rigatoni 12

## SPECIALTY BEVERAGES

- Housemade Lemonade** 3.50  
**Housemade Iced Tea** 3.00