

Dinner



Serving you for 36 years!

Antipasti

Bruschetta	12
vine ripened tomato, basil, mozzarella	
Polpette	14
wagyu beef + pork meatballs, marinara, romano	
Melanzane alla Parmigiana	16
baked eggplant, tomato sauce, mozzarella	
Roasted Brussels Sprouts	17
goat cheese, candied pecans, dijon vinaigrette	
Gnocchi di Spinaci	21
handmade gnocchi, gorgonzola cream	
Calamari e Gamberetti Fritti	22
Monterey calamari, gulf shrimp, flash fried	
Prosciutto and Burrata Platter	23
30-month aged prosciutto, Pugliese burrata	
Mediterranean Octopus "alla Barese"	23
braised in red wine, tomato, Castelvetro olive	
Wild Gulf Prawns	23
"scampi style" marsala, garlic, butter, capers	
Lumina Lamb Lollipops	28
free range grass-fed, chicory finished lamb, balsamic reduction, breadcrumb crust	

☞ Pasta Housemade Daily☞
gluten-free artisan pasta \$4

Pasta

Pomodoro	18
san marzano tomato, basil, xv olive oil, garlic, romano	
Amatriciana	20
pancetta, organic san marzano tomato, chili, basil	
Cima di Rapa	22
broccoli rabe, caramelized onions, pecorino	
Carbonara	23
bucatini, pancetta, pepper, egg-romano sauce	
Burrata Ravioli	23
housemade egg pasta, sweet pomodoro, basil	
Lasagna	24
egg pasta, bechamel, vande rose pork ragu	
Nonna's Meatballs	24
house made pasta, Wagyu meatballs	
Brown Butter Ravioli	24
roasted corn, sage, pine nuts	
Ravioli di Zucca	25
butternut squash, parmigiana cream	
Tortellini Giuseppe	25
peas, onion, baby spinach, mushrooms, ricotta, pancetta	
Tagliatelle Bolognese	25
egg pasta, slow-cooked beef, pork ragu, ricotta	
Linguine Vongole	29
clams, garlic, lemon, white wine	
Capesante e Gamberi	32
prawns, scallops, pancetta, vodka cream, linguine	
Frutta di Mare	34
fruits of the sea, spicy tomato, linguine	

Sides

Gluten Free Bread	8
Mashed Potatoes	8
Sautéed Spinach	9
Caccio e Pepe	12

Insalata

Tricolore "The Detox"	13
radicchio, endive, arugula, lemon-xvoo-grana	
Caesar (add Spanish anchovies \$3)	15
romaine hearts, croutons, anchovy dressing	
Americana "Wedge"	16
iceberg, gorgonzola, tomato, bacon, egg	
Roasted Beet	16
arugula, strawberry, candied walnuts, goat cheese	
Giuseppe	16
carrot, onion, tomato, garbanzo, butter lettuce, avocado, parmigiana dressing	
Beverly Hills Chop Chop	18
chicken, shrimp, sopressata, provolone, tomato, pepperoncini, avocado, garbanzos, radicchio	

Zuppe

Additional Protein:	
Grilled Petaluma Free Range Chicken Breast	12
Grilled Faroe Islands King Salmon	14
Brodo con Verdure	15
root veggie minestrone, parmigiana, bone broth	
Pismo's Famous Clam Chowder	15
creamy clam chowder, little neck clams, bacon	
Mama's Chicken Soup	15
with housemade tortellini	

Pizza

Margherita	19
san marzano, fresh mozzarella, torn basil	
Gorgonzola	19
dolce-latte, caramelized onions	
Pepperoni	22
artisan handmade pepperoni	
Diavolo	23
artisan pepperoni, olives, spicy peppers	
Salsiccia	23
housemade sausage, red onion, crimini	
California	23
chicken, corn, cilantro, avocado, bianca sauce	
Messicana	23
linguica, pineapple, jalapeno, cilantro, bianca sauce	
Bee Sting	24
double-cupped pepperoni, hot honey, basil	
Principessa	25
30 month prosciutto, arugula, Pugliese burrata	
Additional Toppings \$3 Each	
Sub Gluten Free Crust \$4	

Secondi

Pan Seared skin-on Jidori Chicken Paillard	26
lemon, arugula, avocado, endive, tomato, capers, grana	
Fritto Misto - "Mixed Fry"	27
fried calamari, prawns, sand dabs, scallops, octopus	
Free Range Petaluma Chicken Breast	30
parmigiana style basilico style	
Roasted Organic Half Chicken Petaluma	31
creamy mashed potatoes, "worth the wait"	
Morro Bay Sand Dabs "alla Piccata"	32
lemon, capers, white wine, garlic, Israeli couscous	
Aged Prime Steak Paillard	32
seared, fresh greens, tomato, red onion, capers	
Pork Chop Milanese	39
Niman Ranch pork chop, yukon mash	
USDA Prime-Cut 20oz. Rib Eye Steak	57
45-day aged, creamy mashed potatoes, arugula & endive salad, balsamic	

We proudly welcome you to Giuseppe's Cucina in the historic Sinsheimer Bros. mercantile, est. 1876. A Cal Poly senior project founded in 1988, our restaurants continue to reflect the Pugliese region's time-honored tradition of simple, honest Southern Italian fare. We make our bread, sauce, pasta, gelato & dessert in-house; produce is organically home-grown or locally sourced, along with five varietals of DiFronzo Vineyards wines. Using quality ingredients and a disciplined philosophy of less is more,

Giuseppe and his family thank you for 36 years of support.

-Giuseppe DiFronzo, Class of '88