

Antipasti

Bruschetta	12
vine ripened tomato, basil, mozzarella	
Polpette	13
wagyu beef meatballs, marinara, romano	
Melanzane alla Parmigiana	14
baked eggplant, tomato sauce, mozzarella	
Roasted Brussels Sprouts	16
goat cheese, candied pecans, dijon vinaigrette	
Gnocchi di Spinaci	19
handmade gnocchi, gorgonzola cream	
Calamari e Gamberetti Fritti	21
Monterey calamari, gulf shrimp, flash fried	
Prosciutto and Burrata Platter	22
30-month aged prosciutto, Pugliese burrata	
Mediterranean Octopus "alla Barese"	22
braised in red wine, tomato, Castelvetro olive	
Wild Gulf Prawns	22
"scampi style" marsala, garlic, butter, capers	
Lumina Lamb Lollipops	27
free range grass fed with a chicory finish lamb, kale slaw, balsamic reduction, breadcrumb crust	

☞ Pasta Housemade Daily ☞
gluten-free artisan pasta \$2

Pasta

Pomodoro	17
san marzano tomato, basil, xv olive oil, garlic, romano	
Amatriciana	18
pancetta, organic san marzano tomato, chili, basil	
Carbonara	22
bucatini, pancetta, pepper, egg-romano sauce	
Lasagna	21
egg pasta, bechamel, vande rose pork ragu	
Nonna's Meatballs	22
house made pasta, Wagyu meatballs	
Burrata Ravioli	22
housemade egg pasta, sweet pomodoro, basil	
Ravioli di Zucca	22
butternut squash, parmigiana cream	
Cima di Rapa	22
broccoli rabe, caramelized onions, pecorino	
Brown Butter Ravioli	23
roasted corn, sage, pine nuts	
Tortellini Giuseppe	24
peas, onion, baby spinach, mushrooms, ricotta, pancetta	
Tagliatelle Bolognese	24
egg pasta, slow-cooked beef, pork ragu, ricotta	
Linguine Vongole	27
clams, garlic, lemon, white wine	
Capesante e Gamberi	31
prawns, scallops, pancetta, vodka cream, linguine	
Frutta di Mare	32
fruits of the sea, spicy tomato, linguine	

Sides

Gluten Free Bread	6
Mashed Potatoes	8
Sautéed Spinach	9
Caccio e Pepe	12

Insalata

Tricolore "The Detox"	12
radicchio, endive, arugula, lemon-xvoo-grana	
Caesar (add Spanish anchovies \$3)	13
romaine hearts, croutons, anchovy dressing	
Americana "Wedge"	15
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	17
chicken, shrimp, sopressata, provolone, tomato, pepperoncini, avocado, garbanzos, radicchio	

Zuppe

Additional Protein:	
Grilled Petaluma Free Range Chicken Breast	10
Grilled Faroe Islands King Salmon	12
Brodo con Verdure	13
root veggie minestrone, parmigiana, bone broth	
Pismo's Famous Clam Chowder	14
creamy clam chowder, little neck clams, X-V-O-O	
Mama's Chicken Soup	14
with housemade tortellini	

Pizza

Margherita	18
san marzano, fresh mozzarella, torn basil	
Gorgonzola	18
dolce-latte, caramelized onions	
Pepperoni	22
artisan handmade pepperoni	
Diavolo	22
artisan pepperoni, olives, spicy peppers	
Salsiccia	21
housemade sausage, red onion, crimini	
California	21
chicken, corn, cilantro, avocado, bianca sauce	
Bee Sting	22
double-cupped pepperoni, hot honey, basil	
Principessa	23
30 month prosciutto, arugula, Pugliese burrata	
Messicana	23
linguica, pineapple, jalapeno, cilantro, bianca sauce	
Additional Toppings \$3 Each	
Sub Gluten Free Crust \$2	

Secondi

Petaluma Organic Pollo Paillard	24
lemon, arugula, avocado, endive, tomato, grana capers,	
Free Range Petaluma Chicken Breast	25
parmigiana style basilico style	
Fritto Misto - "Mixed Fry"	26
fried calamari, prawns, sand dabs, scallops, octopus	
Roasted Organic Half Chicken Petaluma	27
creamy mashed potatoes, "worth the wait"	
Morro Bav Sand Dabs "alla Piccata"	29
lemon, capers, white wine, garlic, Israeli couscous	
Aged Prime Steak Paillard	29
seared, fresh greens, tomato, red onion, capers	
Pork Chop Milanese	38
Niman Ranch pork chop, yukon mash	
USDA Prime-Cut 20oz. Rib Eye Steak	54
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 35 years of support.

-Giuseppe DiFronzo, Class of '88