

GIUSEPPE RESTAURANT

WINES BY THE GLASS - GLASS 6 OZ -

WHITE WINES

603 Chardonnay, Julia James, California.....\$9 / \$30
604 Chardonnay, B.R.Cohn, Russian River.....\$12 / \$42
600 Chardonnay, Frank Family, Napa Valley.....\$13 / \$46
606 Sauvignon Blanc, Babich, New Zealand.....\$9 / \$30
607 Sauvignon Blanc, Trione, Russian River...\$12 / \$42
601 Pinot Grigio delle Venezie, Italy.....\$9 / \$30
320 Pinot Grigio, Santa margherita, Italy.....\$15 / \$52
605 Prosecco, DOCG, Veneto, Italy.....\$9 / \$30
602 Riesling, Clean Slate, Germany.....\$9 / \$30
608 Rose' Dry, Bertani, Italy.....\$9 / \$30

RED WINES

501 Montepulciano D'Abruzzo, Fantini, Abruzzo.....\$9 / \$30
503 SuperTuscany Zingari, Petra, Tuscany.....\$15 / \$52
507 Barolo DOCG, Borgo Lame, Piemonte.....\$15 / \$52
508 Chianti Riserva, Renzo Masi, Tuscany.....\$10 / \$38
505 Pinot Noir, Truchard, Napa Valley California.....\$13 / \$46
509 Merlot, Trefethen, Napa Valley.....\$15 / \$52
500 Estate Red , Jax Taureau, Napa Valley.....\$13 / \$46
504 Cabernet Sauvignon, Avalon, California.....\$9 / \$30
510 Cabernet Sauvignon, Bonanno, Napa Valley.....\$14 / \$49
513 Cabernet Sauvignon, Frank Family, Napa Valley..\$18 / \$68

SEAFOOD SPECIALTIES

CALAMARI FRITTI – Golden fried domestic Calamari, spicy tomato sauce ... \$12

COZZE & SALSICCE – P.E.I. Mussels with sausage and Italian hot green pepper in a white wine and garlic sauce ... \$14

MARUZZELLA – A seafood salad of Octopus, shrimp and calamari in a pickled vegetables lemon marinade ... \$15

COZZE E VONGOLE – Sautéed P.E.I. Mussels & Littlenecks Clams, spicy tomato sauce ... \$14

SALMON OR TUNA TARTARE – Chopped raw Norwegian Salmon or Ahi Tuna with mango, avocado, spicy lime vinaigrette ... \$15

TORTINE DI GRANCHIO – Pan fried lump crab cakes, arugula and fennel , mustard sauce, Balsamic reduction ... \$12

CALAMARI BRASATI – calamari slow cooked with olives, capers and potatoes in a spicy tomato sauce ... \$12

POLPO ALLA GRIGLIA – Grilled Octopus, Cannellini beans Uccelletto style, (spicy tomato sauce with sage), drizzled with Salmoriglio emulsion (traditional southern Italian dressing made of Oil, lemon, garlic and oregano) ... App \$ 15 – Entrée \$ 28

SEAFOOD COCKTAIL

OYSTERS – Market Selection

CLAMS – Littleneck Clams on the shell (min. 4) ... \$1.75 each

SHRIMP – Jumbo Domestic Chilled Shrimp (min 4) ... \$2.50 each

MEDITERRANEO – A chilled combination of Oyster (6), Littleneck (6), Shrimp (6), Seafood Salad ... \$48

APPETIZERS

FRIARELLI & SALSICCE – Italian hot green peppers with crumbled sausage in a tomato basil sauce ... \$14

ANTIPASTO MISTO– Fior di Latte Mozzarella, Prosciutto di Parma, roasted peppers, marinated eggplant, artichokes and zucchini, enough to be shared ... \$16

ASPARAGI AL PALETTO – Asparagus in butter truffle sauce, Fried egg, shaved Parmigiano ... \$12

CAPRESE – FiordiLatte Mozzarella and ripe tomatoes, Basil emulsion ... \$11

VEGETALI ALLA SCAPECE – Room temperature Eggplant, zucchini, roasted peppers and artichokes, marinated in a mint vinegar dressing ... \$11

FILETTO & CAPONATA – Seared and Sliced spiced Filet mignon (rare) , Eggplant caponata, crostini, Maple grain Dijon Mustard ... \$15

SALADS

AVOCADO – Avocado, frisee, beets and red grape tomatoes, Raspberry dressing ... \$12

LATTUGA E PERE – Romaine Hearths, walnuts, pears and Gorgonzola cheese, House Vinaigrette ... \$10

TRICOLORE – Radicchio, endive, arugula, apples, walnuts & Parmigiano, House vinaigrette ... \$10

FAGIOLINA – French string beans, beets, goat cheese, tomato, raspberry dressing ... \$11

LA CIAVATTONA – Grape tomatoes, butter beans, olives, arugula, red onions and celery, House Vinaigrette ... \$10

INSALATA DELLA CASA – Our signature salad with fennel, tomatoes and red radish, House Vinaigrette ... \$8

SIGNATURE PASTA

LINGUINE VIOLETTA – with roasted onions, eggplant & shrimp in a tomato basil sauce – No half order – ... \$24

GNOCCHI DI PATATE – Homemade Potato Gnocchi with asparagus and Guanciale (cured pork), Parmigiano truffle cream sauce ... \$23

FETTUCINE BOLOGNESE – with our signature three meats in a tomato sauce ... \$22

TONNARELLI – Homemade Spaghetti, shrimp, roasted tomatoes, Shitake mushroom – No half order – ... \$24

SPAGHETTI ALLA CHITARRA – Homemade spaghetti with our tomato basil sauce, tossed with Parmigiano ... \$19

SPAGHETTI AI FRUTTI DI MARE – with P.E.I. mussels, littleneck clams and calamari in a "Marinara" sauce – No half order – ... \$24

ORECCHIETTE – with slow braised baby back ribs in a tomato sauce, ricotta salata ... \$24

LASAGNA – Baked meat traditional Lasagna with mozzarella – No half order – ... \$19

SPAGHETTI AMATRICIANA – with Amatriciana sauce (slow roasted onions and cured pork in a tomato sauce), Romano cheese ... \$22

TAGLIOLINI VONGOLE & GUANCIALE – Artisanal linguine, littleneck clams, Broccoli rapa, Guanciale, roasted tomatoes, garlic oil – No half order – ... \$25

RAVIOLI – Homemade & filled with roasted veal and mushroom, Ossobuco sauce ... \$21

ENTRÉES

SALMONE NORVEGESE – Almond crusted Norwegian Salmon, Prosecco truffle sauce, asparagus and roasted potatoes ... \$28

POLLO ARROSTO – Spiced roasted half chicken, smashed potato, American broccoli ... \$24

SCALOPPINE – Veal Scaloppine with Shitake mushroom and arugula in a Prosecco sauce, roasted potatoes ... \$27

FILETTO – Pan roasted 9 oz Filet Mignon, market mushrooms in a truffle au jus sauce, asparagus wrapped with prosciutto, roasted potatoes ... \$35

BISTECCA – Sliced Angus striploin steak, Frisee salad with artichokes and roasted peppers, drizzled with Salmoriglio ... \$28

BRANZINO – Egg Battered Branzino fillet with Crab meat in a Limoncello sauce, spinach and roasted potato ... \$28

ZUPPETTA DI GAMBERI – Gulf Shrimp with Cannellini beans and peeled tomatoes, wilted arugula and toasted Panko ... \$27

TONNO – Seared Ahi tuna, Eggplant Caponata, roasted potatoes, spicy lime emulsion ... \$28

PETRONIANA – Panko veal in a parmesan cream truffle sauce with Prosciutto, broccoli florets, roasted potatoes ... \$27

SIDES

Mushroom sautéed in garlic oil with or without cherry peppers ... \$8

Broccoli Rapa garlic oil with Peperoncino ... \$9

Sweet and sour eggplant "Caponata" ... \$9

French Fries, Spicy Fries, Truffle Fries or Smashed Potato ... \$6