

HOT & COLD APPETIZERS

	Dinner	Sm.Tray	Lg tray
Mozzarella, Peppers, Prosciutto, Marinated zucchini, artichokes & eggplant	\$14	\$49	\$99
Antipasto, Mozzarella, Tomatoes, Prosciutto, Salame, Peppers, Provolone, Olives	\$15	\$49	\$99
Sautéed Sausage with onions and red peppers in a tomato sauce	\$11	\$38	\$75
Caprese - Fresh Mozzarella and Tomatoes, basil emulsion	\$10	\$39	\$76
Marinated eggplant, zucchini, artichokes, red peppers, vinegar mint dressing	\$11	\$38	\$75
Sautéed Italian hot green peppers with sausage in a tomato basil garlic sauce	\$11	\$38	\$75
Meatballs (veal and mortadella) in a peeled tomato basil sauce, ricotta salata	\$11	\$38	\$75
Eggplant Rollatini with ricotta mousse, baked with tomato sauce and mozzarella	n/a	\$39	\$77
Eggplant Parmigiana baked with tomato basil sauce and mozzarella	n/a	\$39	\$77
P.E.I. Mussels and Littleneck Clams in a light spicy tomato sauce	\$12	\$39	\$78
Crab Cakes pan roasted, arugula and fennel, mustard balsamic sauce	\$11	\$55	\$108
Tartare of Ahi Tuna or Norwegian Salmon with mango, spicy lime vinaigrette	\$12	n/a	n/a
Seafood salad with Calamari, Shrimp and Octopus, pickled vegetables	\$14	\$59	\$110
Golden fried domestic Calamari, spicy tomato sauce	\$11	\$48	\$99
Calamari braised with olives, capers and potato in a spicy tomato sauce	\$11	\$48	\$89
Littlenecks clams baked with seasoned Panko, (min 6 pieces)			1.60 each

SALADS

	Dinner	Sm.Tray	Lg.Tray
House Salad with fennel and tomatoes	\$6	\$16	\$28
Tricolore-radicchio, endive, arugula, apples, walnuts, parmigiano, vinaigrette	\$9	\$28	\$52
French string beans, beets, tomatoes and goat cheese, raspberry vinaigrette	\$9	\$28	\$52
Grape tomatoes, butter beans, olives, arugula, celery, red onion, vinaigrette	\$9	\$28	\$52
Romaine hearts, pears, walnuts, gorgonzola cheese, vinaigrette	\$9	\$28	\$52
Avocado, red grape tomatoes, beets, frisee, raspberry dressing	\$10	\$29	\$55
Add grilled chicken	\$6	\$16	\$22
Add grilled shrimp	\$8	\$24	\$41
Add grilled salmon	\$12	\$29	\$55

PASTA

	Dinner	Sm.Tray	Lg.Tray
ADD TO ANY DINNER PORTION OUR HOUSE SALAD FOR \$4			
Your choice of pasta cut (short or long) with choice of your favorite sauce: — Tomato & Basil, Vodka, Spicy tomato & garlic, Parmigiano cream, Garlic & Oil	\$13.95	\$29	\$55
Fettuccine with our signature three meat sauce	\$18	\$39	\$75
Spaghetti Amatriciana (cured pork, onions and peeled tomato), Romano cheese	\$17	\$39	\$75
Tonnarelli (homemade spaghetti), Gulf shrimp, mushroom and roasted tomato	\$21	\$48	\$90
Linguine with roasted onions, eggplant, Gulf shrimp, tomato basil sauce	\$21	\$48	\$90
Ravioli filled with braised veal and mushroom, Ossobuco sauce	\$18	\$39	\$75
Potato gnocchi with mushroom, sausage in a tomato basil sauce, Parmigiano	\$18	\$45	\$85
Potato gnocchi baked with mozzarella and Parmigiano in a tomato basil sauce	\$18	\$45	\$85
Lasagna with meat, baked with mozzarella and tomato sauce	\$17	\$39	\$75
Spaghetti with Calamari, mussels and clams, marinara sauce	\$21	\$48	\$90
Spaghetti with Littleneck clams in white wine or tomato sauce	\$19	\$45	\$85
Orecchiette with slow braised ribs in a tomato sauce, Ricotta salata	\$19	\$45	\$85

ENTRÉES

Vegetables and Potatoes are included only for dinner portion

	Dinner	Sm.Tray	Lg.Tray
ADD TO ANY DINNER PORTION OUR HOUSE SALAD FOR \$4			
Almond crusted Salmon, Prosecco truffle sauce, asparagus and roasted potatoes	\$23	\$65	\$125
Seared Salmon, Dijon mustard, balsamic reduction, spinach and roasted potatoes	\$23	\$65	\$125
Grilled Salmon, basil reduction, asparagus and roasted potatoes	\$23	\$65	\$125
Battered Branzino fillet, crab meat, Limoncello sauce, spinach, roasted potatoes	\$23	\$65	\$125
Gulf Shrimp with cannellini beans and peeled tomatoes, wilted arugula	\$22	\$68	\$132
Gulf Shrimp with broccoli raba and cannellini beans, garlic oil broth	\$22	\$68	\$132
Ahi Tuna seared, eggplant caponata, spicy lime emulsion, roasted potatoes	\$25	\$74	\$142
Grilled Spanish octopus, cannellini beans in spicy tomato sauce	\$25	\$74	\$142
Chicken breast sautéed with the choice of your favorite style — Marsala, Piccata, Francese, Milanese, Saltinbocca, Parmigiana, served with spinach and roasted potato	\$16.25	\$39	\$73
Spiced roasted half chicken au jus, smashed potatoes & broccoli florets	\$19	\$39	\$72
Veal Scaloppine with the choice of your favorite style — Marsala, Piccata, Francese, Milanese, Saltinbocca, Parmigiana, served with spinach and roasted potato	\$21	\$62	\$125
Panko veal with prosciutto in a truffle parmigiano cream sauce, broccoli and roasted potatoes	\$21	\$62	\$125
Veal scaloppine with mushroom, arugula in a Prosecco sauce, Roasted potatoes	\$21	\$62	\$125
9oz Filet mignon, mushroom truffle sauce, asparagus with prosciutto, roasted potatoes	\$31	\$84	\$165
Seared filet mignon medallions, gorgonzola sauce, asparagus and roasted potatoes	\$31	\$84	\$165
Seared sliced Angus striploin steak, Salmoriglio dressing, spinach and roasted potatoes	\$24	\$74	\$142

NOT ONLY SIDES

	Dinner	Sm.Tray	Lg.Tray
Sautéed Spinach or American Broccoli	\$8	\$32	\$60
Sautéed Asparagus or French string beans	\$9	\$36	\$69
Sautéed Broccoli rapa in a garlic oil with a touch of crushed red peppers	\$9	\$36	\$69
Our signature Eggplant Caponata	\$9	\$36	\$69
Sautéed Cremini Mushroom in a garlic oil with or without cherry peppers	\$8	\$32	\$60
Our signature roasted Potatoes, garlic rosemary	\$6	\$24	\$40
Regular French fries, spicy fries, truffle fries or our smashed potatoes	\$6	\$24	\$40

OUR SIGNATURE FRESH SAUCES

Our sauces are made daily with finest ingredients. Each quart (32oz) is enough for 4 people

	Quart
La Passata - our mother tomato sauce infused with extra virgin olive oil	\$9
L'Arrabbiata - our spicy tomato garlic sauce	\$9
La Puttanesca - tomato sauce with olives, capers and garlic	\$9
La Violetta - tomato sauce with roasted onions, eggplant and basil	\$12
La Vodka - tomato sauce with cream and parmigiano	\$12
La Pizzaiola - tomato sauce with peppers, oregano and garlic	\$12
La Bolognese - our three meat (veal, pork, beef) slowly cooked in tomato sauce	\$13
La Tartufina - our Parmigiano truffle cream sauce	\$16

SUPERTAKEOUT

Giuseppe Restaurant has prepared a special family package of three courses. This offer is valid everyday. Bread, dressing and grated cheese are included. Pick up for Friday and Saturday not later than 7.00 pm

Family of 4 People - \$50 ~~~~ Family of 6/8 People - \$70

First Course (pick one)

Chicken breast with choice of your style: Marsala, Piccata, Francese, Milanese, Saltimbocca, Parmigiana

Slow roasted spiced chicken on the bone cut in pieces

Sausage, onion and peppers in a tomato sauce

Norwegian Salmon in a Puttanesca sauce or Dijon mustard sauce with balsamic reduction - add \$8 - \$12

Second Course (pick one)

Penne in a Vodka sauce - Penne in a tomato Basil sauce - Penne in a tomato garlic spicy sauce
Penne in a Pizzaiola sauce with peppers - Penne in a meat sauce - Penne in a Parmigiano cream sauce

Third Course (pick one)

House salad - Roasted potatoes - American broccoli garlic oil

Cannellini beans with bacon in a tomato sauce - Tomato salad with onions and toasted bread

"Giuseppe"

RISTORANTE ITALIANO

TAKEOUT AND CATERING TRAYS MENU

5 SICOMAC ROAD

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TO ORDER ONLINE PLEASE VISIT:

WWW.GIUSEPPERESTAURANT.COM

ANY ORDER MADE ONLINE OVER \$100 WILL RECEIVE 10% OFF

SMALL TRAY IS ENOUGH FOR 6/8 PEOPLE. LARGE TRAY IS ENOUGH FOR 14/16 PEOPLE. VEGETABLES AND POTATOES ARE INCLUDED ONLY FOR DINNER PORTION. BREAD DRESSINGS AND GRATED CHEESE ARE INCLUDED