

BRUNCH AT "GIUSEPPE"

1pm to 4pm every Sunday

SHARE

PARMA PROSCIUTTO, Mozzarella, Roasted Peppers, Marinated Artichokes, Eggplant Caponata, Grilled Asparagus, Prosciutto cotto ... \$27

FILETTO & CAPONATA seared and sliced spiced Filet mignon (rare) over eggplant caponata crostini, Maple grain Dijon Mustard ... \$22

MEATBALLS our signature Veal and Ham meatballs, flavored with Parmigiano and braised in our tomato sauce (6) ... \$22

SEAFOOD BOAT East Coast oyster (6), Chilled Shrimp (6), Octopus salad, Littlenecks on the shell (6), traditional garnish ... \$62

EGGS

FRITTATA VEGETALE with asparagus, Shitake, Roasted peppers, artichokes and olives, topped with baby tomatoes and arugula ... \$21

FRITTATA BURINA with Guanciale, Roasted Ham, Taleggio cheese, and Parmigiano, topped with baby tomatoes and arugula ... \$23

^{SPICY} BAKED EGGS with three meat ragout and Parmigiano, spiced with Nduja sausage (spicy sausage), toasted bread ... \$21

FRIED EGGS over sautéed asparagus in a butter truffle sauce, gentled with shaved Parmigiano ... \$16- add Black truffle \$10

SEAFOOD COCKTAIL

EAST COAST OYSTER (min. 6) ... \$3.50 each - \$ 35 dozen

JUMBO SHRIMP chilled (min 4) ... \$3.50 each

LITTLENECKS clams on the shell (min 6) ... \$2.50 each

SALMON CRUDO chopped raw Norwegian Salmon with Avocado blended in spicy lime vinaigrette, pickled Jalapeno, crostini ... \$15

OCTOPUS salad with potatoes, red grape tomatoes and olives, pickled red onions, truffle Mayo ... \$18

SANDWICHES

WAGYU BEEF 8oz burger in a brioche bun with Avocado mousse, blended with crispy Parma prosciutto and shaved Parmigiano Reggiano, served with a choice of our fries or house salad ... \$30

PANKO CHICKEN in a brioche bun with Burrata mousse, roasted pancetta and our Pesto (contains nuts), served with a choice of our fries or house salad ... \$25

SALADS

Add Grilled Chicken \$10, Grilled shrimp \$ 12, Grilled Salmon \$ 12

LITTLE GEM of romaine, walnuts, pears and gorgonzola cheese, vinaigrette ... \$13

AVOCADO salad with red grape tomatoes, beets and arugula, raspberry dressing ... \$13

CROSTONI

CIABATTA bread roasted and topped with burrata mousse and grape tomatoes salad with basil and roasted peppers, gentled with cracked baby potatoes ... \$21

CIABATTA bread roasted and topped with avocado mousse mixed with crispy prosciutto, fried eggs and shaved Parmigiano, gentled with cracked baby potatoes ... \$21

ENTRÉES

STRACCI with braised shredded ribs and sausage in our Bolognese sauce, gentled with Ricotta salata ... \$25

BOMBOLOTTI CALLAS gratinated organic rigatoni in a Parmigiano crema, Porcini mushroom and roasted ham ... \$21- add Black Truffle \$10

STRACCETTI DI MANZO rugs of filet mignon with baby artichokes in a Porto wine sauce gentled with cracked potatoes ... \$25