

Giuseppe Ristorante

By Giuseppe Staiano - Established 2005 -

It's not how well you are doing, it's how long you are doing well

WINES BY THE GLASS - GLASS 6 OZ -

603 CHARDONNAY Frank Family, Napa Valley, California \$18 - \$65

604 CHARDONNAY, B.R. Cohn, Russian River \$12 - \$42

609 WHITE PINOT NOIR, Blindfold, Sonoma County \$18 - \$65

600 CHARDONNAY, Decoy by Duckorn, California \$13 - \$46

606 SAUVIGNON BLANC, Babich, New Zealand \$11 - \$30

607 SAUVIGNON BLANC, Elena Walch, Alto Adige, Italy \$15 - \$52

610 PECORINO, Illuminati, Abruzzo \$11 - \$40

601 PINOT GRIGIO, Delle Venezie, Italy \$11 - \$30

320 PINOT GRIGIO, Santa Margherita, Italy \$15 - \$52

608 ROSE' DRY, Calafuria, Italy \$11 - \$40

702 CAVA, SPARKLING ROSE', Spain \$11 - \$36

605 PROSECCO, DOCG, Veneto, Italy \$11 - \$30

504 CABERNET SAUV., Avalon, California \$11 - \$30

513 CABERNET SAUVI., Bell, Napa Valley \$18 - \$64

514 CABERNET SAUV., Sterling Silver, Napa Valley \$19 - \$66

510 CABERNET SAUV., Charles Krug, Napa Valley \$22 - \$74

509 PROPERTY RED, Baby Blue, Alexander Valley \$17 - \$55

174 PINOT NOIR, Meiomi, California \$14 - \$45

505 PINOT NOIR, Dobbles Grand Assemblage, Oregon \$18 - \$58

501 MONTEPULCIANO D'ABRUZZO, Jorio \$12 - \$35

508 CHIANTI RISERVA, Renzo Masi, Tuscany \$12 - \$40

503 SUPERTUSCANY, Rosso di Notri, Tuscany \$16 - \$52

507 BAROLO DOCG, Monte degli Angeli, Piemonte \$18 - \$59

512 AMARONE, Zeni Veneto \$18 - \$59

BOTTLED BEER \$6 - Heineken - Corona - Brooklyn Amber Lager - Coors Light - Heineken 00 - - - - DRAUGHT BEER \$8 - Sam Adams Boston Lager - Menabrea Blonde - Modelo - Peroni

SEAFOOD SPECIALTIES

CALAMARI FRITTI golden fried domestic calamari, spicy tomato sauce \$18

CRAB CAKES pan fried lump crab cakes, Dijon mustard sauce, arugula, fennel and pickled red onions \$18

OCTOPUS steamed in a salad with baby potatoes, red grape tomatoes and olives, pickled red onions, truffle Mayo \$18

SPICY COZZE E VONGOLE sautéed P.E.I. mussels & littlenecks clams, spicy tomato sauce, toasted bread \$18

CHILLED SEAFOOD

CLAMS littlenecks raw on the shell (min. 6) \$2.50 each

SALMON CRUDO chopped raw Norwegian Salmon with, avocado, spicy lime vinaigrette, crostini, pickled Jalapeño \$17

SEAFOOD SALAD of octopus, shrimp, calamari, pickled vegetables, oil and lemon \$20

JUMBO SHRIMP domestic Chilled Shrimp (min 4) \$3.50 each

APPETIZERS

BURRATA domestic Burrata mozzarella with Prosciutto di Parma, roasted peppers, basil emulsion \$20

ASPARAGI AL PALETTO asparagus in butter truffle sauce, fried eggs, shaved Parmigiano \$18- add shaved black Truffle when available \$25

SPICY FRIGGITELLI & SALSICCE Italian hot green peppers with crumbled sweet sausage in a tomato basil sauce, toasted bread \$16

FILETTO & CAPONATA seared and sliced spiced Filet mignon (rare) eggplant caponata, crostini, Maple grain Dijon Mustard, enough to be shared \$22

PROSCIUTTO APPETIZER Mozzarella, Parma Prosciutto, Roasted Prosciutto, house roasted peppers, eggplant Caponata, marinated artichokes, grilled asparagus, toasted bread, enough to be shared (vegetarian options available) \$27

SALADS

INSALATA DELLA CASA signature salad with cucumber, fennel, tomatoes, red radish, house vinaigrette \$12

LATTUGA E PERE little gems of Romaine, walnuts, pears, gorgonzola cheese, house vinaigrette \$13

TRICOLORE radicchio, endive, arugula, apples, walnuts, shaved parmigiano, house vinaigrette \$13

FAGIOLINA french string beans, beets, goat cheese, plum tomato, raspberry dressing \$15

PANZANELLA beefsteak tomatoes, cantaloupe, toasted bread, cucumber, basil, red onions, olives, house Vinaigrette \$14

AVOCADO avocado, endive, arugula, beets, red grape tomatoes, raspberry dressing \$14

SIDES

Sweet and sour eggplant "Caponata", Crostini \$14

Broccoli Rapa sautéed in garlic oil and Peperoncino \$9

French Fries - Spicy Cajun Fries \$8

Spinach - French String beans - Broccoli florets \$9

Market Mushroom sautéed in garlic oil with or without cherry peppers \$12

SIGNATURE PASTA

NO HALF OF ANY PASTA AVAILABLE

SPAGHETTONI LOBSTER artisanal organic sautéed with 2 (4oz) shelled cold water lobster tail in our FraDiavolo sauce \$48

ORECCHIETTE with slow braised baby back ribs in a tomato sauce, ricotta salata \$26

GNOCCHI homemade potato gnocchi with asparagus & guanciale (cured pork), parmigiano truffle cream sauce \$27

RIGATONI CARDINALI organic rigatoni in our 3 tomatoes reduction, over Burrata mousse, gentled with shaved Parmigiano (Unique Taste) \$30

STRACCI AL PESTO handmade pasta "rugs" with housemade basil Pesto (contains nuts), Burrata mousse \$27

LASAGNA baked traditional three meat lasagna with mozzarella and parmigiano \$23

FETTUCCINE BOLOGNESE slow braised three meats (pork, beef, veal) in our tomato sauce \$26

SPICY RAVIOLI CON RAPINI Homemade and filled with roasted sausage, broccoli rapa and parmigiano, in a peeled tomato sauce with basil and Thai chili peppers \$25

SPICY TAGLIOLINI artisanal linguine with littleneck clams, shrimp and cherry tomato in a garlic oil with Thai chili pepper \$27

SPAGHETTI ALLA CHITARRA homemade spaghetti with our tomato basil signature sauce, tossed with Parmigiano Reggiano \$25

TRADITIONAL PASTA FROM ROMA

TAGLIATELLE CACIO E PEPE Artisan Tagliatelle with confited baby artichokes, in a Pecorino Romano cheese and black pepper sauce - no butter, no cream \$25

BOMBOLOTTI ALLA CARBONARA - organic rigatoni sautéed with Eggs, Pecorino romano, Parmigiano, black pepper and Guanciale (cured pork) -no butter, no cream \$25

SPAGHETTI AMATRICIANA slow roasted onions and cured pork in a peeled tomato sauce, tossed with Pecorino Romano cheese \$25

ENTRÉES

ZUPPETTA DI GAMBERI sautéed shrimp, cannellini beans, peeled tomatoes, arugula, toasted Panko \$32

SALMONE NORVEGESE almond crusted Norwegian salmon, Prosecco truffle sauce, asparagus, roasted potatoes \$32

BRANZINO AL FORNO Roasted Mediterranean whole Branzino, Asparagus and roasted potatoes \$36

BRANZINO LIMONCELLO egg battered Branzino fillet, gentled with Gulf shrimp in a Limoncello sauce, spinach and roasted potatoes \$34

POLPO ALLA GRIGLIA grilled Octopus, cannellini beans "Uccelletto" style--braised in a spicy tomato sauce with sage--drizzled with salmoriglio emulsion--olive oil, lemon, garlic, oregano \$36

ZUPPA DI PESCE stew of P.E.I. Mussels, Littleneck Clams, Shrimp, Calamari, Octopus, tomato broth with Thai chili pepper, toasted bread or pasta - add 4oz lobster tail (\$18 each) \$48

POLLO ARROSTO seasoned roasted half chicken au jus, extra virgin olive oil smashed potato, broccoli florets \$32

PETRONIANA panko prime veal, parmesan cream truffle sauce with Prosciutto, broccoli florets, roasted potatoes \$33

SCALOPPINE DI VITELLO sautéed prime veal scaloppine, with Shitake, Porcini mushroom, and arugula in a Prosecco sauce, asparagus and roasted potatoes \$33

BISTECCA pan roasted 12oz Angus sirloin steak, topped with caramelized red peppers, onions and guanciale, roasted potatoes \$38

FILETTO roasted 8-9 oz Angus Filet Mignon, mushroom truffle sauce, asparagus wrapped with prosciutto, roasted potatoes \$52