

Giuseppe's

P I Z Z E R I A ♦ B I S T R O

Starters & Salads

*Salad Additions: Crispy Chicken \$7, Prosciutto \$7, Grilled Chicken \$7
Flat Iron Steak \$22, 5 Grilled Shrimp \$9, Grilled Salmon \$19*

NONNA'S MEATBALLS | 17

Four homemade meatballs with pomodoro sauce, basil, shaved parm and ricotta cheese.

PT JUDITH CALAMARI | 17

Lightly breaded and fried RI calamari. Served with pepperoncini peppers and arrabbiata sauce.

SEASONAL CHARCUTERIE BOARD | 18

A rotating selection of meat and cheese, Castelvetro olives, fig jam, candied almonds and crostini.

SPICY CORN ARANCINA | 16

Crispy fried rice balls filled with creamy risotto, grilled corn, hot cured salami and fresh mozzarella cheese. Served over house Arrabbiata sauce and topped with Parmesan cheese and shaved scallions.

PASTA FAGIOLI | 10.5

UNO CAESAR | 12

Crisp romaine, caesar dressing, croutons and parmesan cheese.
(Due Caesar for \$17)

APPLE SALAD | 15

Sliced romaine, green apples, red onions, gorgonzola cheese and candied almonds, tossed in a poppy seed vinaigrette.

CHARRED CORN & TOMATO SALAD | 16

Baby arugula, heirloom cherry tomatoes, grilled corn, shaved radish, cucumber, Ricotta Salata cheese, and toasted pepita seeds, tossed in a creamy avocado-lime dressing.

BURRATA & FRUIT | 17

Creamy Burrata, nectarine, strawberry, heirloom tomato, spring peas, basil and a pomegranate-balsamic reduction, served with sea salt crisps.

Entrées

PAPPARDELLE BOLOGNESE | 28

Traditional Bolognese sauce finished with a touch of cream, topped with shaved Parmesan cheese.

PAPPARDELLE MARSALA | 28

Julienned chicken breast, cremini mushrooms and spinach simmered in a sweet marsala cream sauce. Topped with shaved Parmesan cheese.

LOBSTER & CORN FUSILI | 33

Fresh local lobster meat, grilled corn, melted leeks & Guanciale in a creamy corn brandy sauce.

PENNE REGINA | 19

Pink sherry cream sauce topped with Parmesan cheese.
(Add: Crispy Chicken \$7, Grilled Chicken \$7 or 5 Grilled Shrimp \$9)

POLLO PARMIGIANO | 27

Lightly breaded chicken cutlets baked with mozzarella cheese. Served with pomodoro sauce over your choice of pasta.

(Substitute Veal Cutlet \$30)

Penne, Rigatoni, Linguine, Cappellini, Pappardelle, Gluten Free +\$2

VEAL MILANESE | 29

Lightly breaded veal cutlet topped with arugula, red onion, grape tomatoes, shaved Parmesan cheese and a lemon-EVO dressing.
(Substitute Chicken Cutlet \$27)

PAN SEARED FAROE ISLAND SALMON | 34

French beans, marinated plum tomato, balsamic strawberries, ricotta salata, Marcona almonds, toasted couscous and a spring onion Salsa Verde.

*GRILLED FLAT IRON STEAK | 36

Roasted red pepper puree, grilled onions, crispy fried zucchini, Ancho Chili- Gorgonzola butter.

*BISTRO BURGER | 21

Blend of short rib and brisket. Topped with aged white cheddar, spring onion aioli, baby arugula and heirloom tomato. Served on a house made sesame brioche bun with hand cut garlic-Parmesan fries. *(Gluten Free Bun +\$2)*

Pizza

Available Toppings: Pepperoni, Salsiccia Piccante, Sweet Italian Sausage, Meatballs, Prosciutto Di Parma, Grilled Chicken, Anchovies, Roasted Mushrooms, Roasted Red Peppers, Banana Peppers, Kalamata Olives, Bosc Pears, Sautéed Onions, Balsamic Onions, Arugula, Fresh Mozzarella.
Gluten Free Crust +\$2

CHEESE • 18 | 22

Red pizza, whole milk mozzarella, fresh basil.

CARNE • 21 | 27

Red pizza, sliced meatballs, ground sausage, pepperoni, salsiccia piccante.

ARUGULA • 20 | 26

White pizza, prosciutto, goat cheese, peppadew peppers and balsamic reduction.

MARGHERITA • 18 | 22

Red pizza, fresh mozzarella, fresh basil.

PROSCIUTTO & PEAR • 20 | 26

White pizza, gorgonzola, balsamic reduction.

FUNGHI • 19 | 24

White pizza, cremini mushrooms, fresh herbs and balsamic onions.

**Beef is cooked to the customer's request. Consumption of raw or undercooked foods of animal origin may increase your risk of foodborne illness. Consumers who are especially vulnerable to foodborne illness should only eat thoroughly cooked animal proteins.*

PLEASE INFORM YOUR SERVER OF ANY FOOD ALLERGIES