

# Giuseppe's

P I Z Z E R I A ♦ B I S T R O

## Primi

### NONNA'S MEATBALLS | 17

Four homemade meatballs made with ground sirloin, fresh sausage and ground veal, served with pomodoro tomato sauce, topped with fresh basil, ricotta cheese and shaved parmigiano

### PT JUDITH CALAMARI | 17

Lightly Breaded and fried Rhode Island calamari with a side of pepperoncini peppers and arrabbiata sauce

### CHARCUTERIE BOARD | 18

A rotating selection of meat and cheese, with olives, fig jam, candied nuts and crostini

### SPICY CORN ARANCINA | 16

Three creamy risotto dumplings filled with fresh corn, salsicca picante and mozzarella cheese. Served over Arrabbiata sauce and topped with shaved parmigiano reggiano

### PASTA FAGIOLI | 10.5

### UNO CAESAR | 12

Crispy romaine hearts, homemade Caesar dressing, toasted croutons, and shaved parmigiano cheese  
Due Caesar for \$17

Add: Crispy Chicken \$7, Grilled Chicken \$7  
Grilled Shrimp \$9 Grilled 8oz Salmon \$13

### GIUSEPPE'S APPLE SALAD | 15

Thinly sliced romaine, crisp granny smith apples, pickled red onion, crumbled gorgonzola, and candied almonds tossed in a white balsamic poppy vinaigrette

### MOZZARELLA DI BUFALA CAMPANA| 20

Imported buffalo mozzarella, Prosciutto di Parma, arugula, homemade focaccia, drizzle of EVO and balsamic

## Secondi

### PAPPARDELLE BOLOGNESE | 28

Ground sirloin, fresh sausage, pancetta and diced vegetables simmered with crushed tomatoes and touch a of cream, tossed with pappardelle pasta and garnished with parmigiano reggiano

### PAPPARDELLE MARSALA | 28

Julienned chicken breast sautéed in marsala cream sauce with mushrooms, baby spinach, and fresh herbs, tossed with pappardelle pasta and garnished with shaved parmigiano reggiano

### PENNE REGINA | 20

Penne tossed in a pink sherry cream sauce with fresh basil, topped with parmigiano reggiano

Add: Crispy Chicken \$7, Grilled Chicken \$7  
Grilled Shrimp \$9

### POLLO PARMIGIANO | 28

Lightly breaded chicken cutlets baked with mozzarella cheese, pomodoro sauce and served over penne pasta

Veal Parmigiano \$31

### VEAL MILANESE | 30

Lightly breaded veal cutlet topped with lemon dressed arugula, pickled red onion, grape tomatoes and shaved parmigiano reggiano

Chicken Milianese \$27

### GRILLED FAROE ISLAND SALMON | 32

8oz grilled salmon filet served with warm farro salad, sautéed green beans and Lemon vinaigrette

### \*OG BURGER| 21

Allen Brothers beef, aged cheddar, arugula, tomato, pickles, challah bun, house cut fries, side of garlic aioli for dipping  
(Udi GF Bun \$2)

SideTruffle Aioli \$1

### SHRIMP SCAMPI| 27

Five jumbo shrimp sauteed with grape tomatoes in lemon butter sauce, a touch of oregano butter and served over cappellini pasta

## Pizza

### CHEESE · 18 | 22

Traditional cheese pizza with fresh basil

### CARNE · 21 | 27

Ground italian sausage, pepperoni, salsicca piccante, and homemade meatballs

### MARGHERITA · 18 | 22

Freshly sliced mozzarella, basil, extra virgin olive oil

### ARUGULA · 20 | 26

Whole milk mozzarella, Prosciutto di Parma, crumbled goat cheese, peppadew peppers and balsamic reduction

### PROSCIUTTO · 20 | 26

Prosciutto di Parma, crumbled gorgonzola, mozzarella, roasted pears, balsamic drizzle

### FUNGHI · 19 | 24

White pizza, roasted mushrooms,balsamic onions

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

\*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