Giuseppe's

PIZZERIA • BISTRO

Primi

NONNA'S MEATBALLS | 18
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 | 18
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

SHORT RIB ARANCINA | 17
Three creamy risotto dumplings filled with braised beef, roasted mushroom and mozzarella cheese, served with parmasean cream sauce

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 | 16
Thinly sliced romaine, crisp granny smith apples, pickled red onion, crumbled gorgonzola, and candied almonds tossed in a white balsamic poppy vinaigrette

CHOPPED SALAD | 17
Romaine, Radicchio, salami, provolone, grape tomato, pickled red onion, pepperoncini peppers, tossed in a red wine vinaigrette and finished with grated pecorino cheese.

Secondi

PAPPARDELLE BOLOGNESE | 29
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 | 29
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 | 21
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 | 29
Lightly breaded chicken cutlets baked with mozzarella cheese, pomodoro sauce and served over penne pasta
Veal Parmigiano $32

VEAL MILANESE | 31
Lightly breaded veal cutlet topped with lemon dressed arugula, pickled red onion, grape tomatoes and shaved parmigiano reggiano
Chicken Milianese $28

GRILLED SALMON WITH CRAB| 34
8oz grilled Faroe Island Salmon topped with jumbo lump crab meat simmered in lemon butter sauce, served with roasted potatoes and asparagus
Salmon Milanese $31

*WINTER BURGER| 23
Allen Brothers beef, North Country Bacon, Aged Cheddar, Bourbon Brown Sugar Onions with house cut fries, side of roasted garlic aioli for dipping (GF Bun $2)

SHRIMP SCAMPI| 28
Five jumbo shrimp sautéed with grape tomatoes in lemon butter sauce with a touch of oregano butter and served over capellini 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