



## Appetizers

### Antipasto

Salami, prosciutto, Capicola, fresh mozzarella, gouda, sharp cheddar, crestinis, and seasonal fresh fruit. \$14.99

### Stuffed Mushrooms

Giuseppe's original recipe. \$7.99

### Cheese Garlic Bread

Homemade flatbread, garlic, fontina and fresh mozzarella. \$7.99

### Bruschetta Plate

2 Marinated Fresh Tomatoes, with Housemade Fresh Mozzarella, served on Crestini.

2 Grilled Pear and Brie, Shallot and Pancetta Jam, served on Crestini. \$8.99

### Scampi

Shrimp sautéed in white wine garlic and fresh herbs. \$9.99

### Steamed Mussels

Fresh mussels sautéed with fresh fennel, garlic and Pancetta with fresh herbs And deglazed with A white wine and butter. \$13.99

## Soups & Salads

### Minestrone Soup

Cup \$5.99 Bowl \$7.99

### Tomato Basil Soup

Cup \$6.99 Bowl \$8.99

### House Salad

Mixed Greens, Tomato, Red Onion, Croutons, tossed in a House Balsamic Vinaigrette. \$5.99

### Tomato Caprese

Fresh Basil and Mixed Greens served with Housemade Mozzarella, Fresh Tomatoes, and a Balsamic Reduction. \$9.99

### Italian Chopped Salad

Fresh Greens, Salami, Gouda, Fresh Tomatoes, Red Onion, tossed in a Pear Vinaigrette. \$12.99

### Napa Salad

Mixed greens, Candid Pecans and blue cheese tossed in a light vinaigrette And served with freshly grilled asparagus. \$12.99

### Caesar Salad Sm. \$8.99 Lg \$10.99

Romaine salad tossed in a house made Caesar dressing Topped with Romano cheese and croûtons. Add Chicken \$4.50 Shrimp \$7.00

### Pesto Salad

Grilled chicken and farfalle pasta tossed with house made pesto then served over a bed of mix greens. \$13.99

### Salmon Salad

Freshly grilled salmon, farfalle pasta, kalamata olive, tomatoe and red onion tossed in a light vinagrette then served over a bed of mix greens. \$18.99

## Pizzas

**Cheese Pizza** Rustic Tomato Sauce, Shredded Mozzarella, Fresh Mozzarella, and Parmesan Cheese. \$12.99

**Classic Pepperoni Pizza** Rustic Tomato Sauce, Pepperoni, Shredded Mozzarella, and Herb Seasoning. \$13.99

**Guiseppe Pizza** Rustic Tomato Sauce, Salami, Pepperoni, Shredded Mozzarella, Fresh Mozzarella, and Fresh Basil. \$16.99

**Margherita Pizza** Rustic Tomato Sauce, Fresh Mozzarella, Fresh Basil, and Parmesan Cheese. \$16.99

**Bianco Pizza** Roasted Garlic, Shredded Mozzarella, Fresh Mozzarella, Fontina, Parmesan Cheese, finished with Prosciutto and Fresh Basil. \$17.99

**Neapolitan Pizza** Rustic Tomato Sauce, Sausage, Olives, Mushrooms, Fresh Mozzarella, and Fresh Basil. \$17.99

## *Specialties*

### **Eggplant Parmesan**

Eggplant layered with tomato sauce and three cheeses then baked and served With linguine and red sauce. \$13.99

### **Grilled Pork**

Thin slices of pork cutlets grilled then topped with sauteed spinach and mozzarella cheese served with linguine and red sauce. \$15.99

### **Chicken Giovanni**

Chicken breast sauteed with fresh herbs, deglazed with white wine, lemon juice, and butter, served with seasonal vegetables. \$15.99

### **Chicken Marsala**

Chicken breast sauteed with garlic, fresh herbs, and mushrooms, deglazed with madeira wine, served with sauteed spinach tossed linguine. \$18.99

### **Chicken Parmesan**

Breaded chicken breast sauteed with fresh tomato sauce and fresh herbs, fresh mozzarella, served with housemade pasta. \$17.99

### **Chicken Madeira**

Breaded chicken breast layered with prosciutto, sauteed spinach and mozzarella cheese in a rich maderia wine sauce and served with vegetable rice. \$17.99

### **Pollo Bolognese**

Breaded chicken breast layered with prosciutto and mozzarella cheese with a dash of tomato sauce then baked with parmesan cheese and served with vegetable rice. \$18.99

### **Pork Ricotta**

Breaded pork cotlets sauteed in a port wine, tomato and red pepper sauce and baked with mozzarella cheese served over linguine. \$18.99

### **Pork Carbonara**

Grilled pork, fresh peas, onion, bacon, cherry tomatoes sauteed with glic white wine and tossed parmesan cream sauce served over fettucine pasta. \$18.99

### **Veal Parmesan**

Breaded veal sautéed in a red wine, tomato and red pepper sauce and baked With mozzarella cheese served over linguine. \$25.99

### **Lamb Osso Bucco**

Lamb shank and vegetables simmered in a rich red wine tomato sauce and served over linguine or vegetable rice. \$26.99

## *Pasta*

### **Cannelloni**

Seasoned filling of white meat chicken, carrots, celery, spinach, onion and Romano cheese rolled in a pasta sheet, then baked in a Parmesan cream sauce. \$13.99

### **Rigatoni Bolognese**

Traditional Guiseppe's Bolognese Sauce, served with Rigatoni, and Housemade Ricotta Cheese. \$14.99

### **Meatballs Ricotta**

Guiseppe's meatballs tossed with farfalle pasta in tomato sauce, topped with a seasoned ricotta cheese mixture then baked with mozzarella. \$16.99

### **Fettuccine Alfredo**

Traditional Guiseppe's Alfredo Dish \$13.99  
Add chicken, sausage, meatballs \$4.50

### **Penne Sausage**

Penne pasta and Guiseppe's spicy sausage tossed with tomato sauce and baked With mozzarella cheese. \$15.99

### **Pasta Primavera**

Sauteed vegetables with garlic, fresh herbs white wine glaze served with penne pasta. \$ 14.99

### **Pesto Penne Pasta**

Penne Pasta tossed in Pesto Cream sauce, served with Grilled Chicken and Roasted Red Bell Peppers. \$16.99

## *SEAFOOD*

### **Grilled Salmon**

Grilled salmon with a lemon garlic butter served with seasonal vegetables. \$22.99

### **Shrimp Picatta**

Shrimp sauteed in a lemon white wine garlic sauce with fresh tomatoes, artichokes and spinach served on a bed of linguine. \$24.99

### **Clams with Fennel Sausage**

Clams, fennel sausage, fresh tomato, basil, garlic and oregano tossed with linguine deglazed with white wine. \$21.99

### **Seafood Soup**

Scallops, shrimp, clams, mussels and fish simmered in a white wine, red pepper tomato sauce then served with capellini pasta. \$24.99