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 $20 - $72

600 CHARDONNAY, Elena Walch, Alto Adige, Italy $15 - $55

604 CHARDONNAY, Tesadro, Agricola Mos, Trentino, Italy $15 - $52

606 SAUVIGNON BLANC, Babich, New Zealand $12 - $36

607 SAUVIGNON BLANC, Elena Walch, Alto Adige, Italy $15 - $55

610 SANCERRE, Domaine Balland $20 - $66

320 PINOT GRIGIO, Cesari, centofilari, Veneto, Italy $16 - $54

608 ROSE' DRY, Calafuria, Italy $12 - $40

702 CAVA, SPARKLING ROSE', Spain $12 - $36

605 PROSECCO, DOCG, Veneto,Italy $12 - $36

504 CABERNET SAUV., Avalon, California $12 - $36

513 CABERNET SAUVI.., Beringer, Knights Valley, Sonoma $18 - $64

545 CABERNET SAUV, Peju Legacy Collection,Napa Valley $22 - $75

515 PINOT NOIR, Violet, Oregon $14 - $ 49

505 PINOT NOIR, Dobbes Grand Assemblage, Oregon $18 - $58

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

508 CHIANTI CLASSICO RISERVA, Casale dello Sparviero, Tuscany $14 - $46

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

BRUNELLO DI MONTALCINO, La Gerla 2016 $26 - $96

507 BAROLO DOCG, Monte degli Angeli, Piemonte $19 - $64

512 AMARONE, Zeni Veneto $18 - $59

BOTTLED BEER $6 - Heineken 00 - - - - - DRAUGHT BEER $9 - Menabrea Bionda - Modelo - Peroni

-- FOR MORE WINE CHOICES PLEASE ASK FOR OUR FULL WINE LIST--

WE PROUDLY COOK OUR DISHES WITH - ITALIAN EXTRA VIRGIN OLIVE OIL AND WE USE ITALIAN HIGH OLEIC SUNFLOWER OIL FOR OUR FRIED DISHES -

--A 20% SERVICE CHARGE MAY BE ADDED TO YOUR BILL FOR A PARTY OR 6 OR MORE--

SEAFOOD APPETIZERS

CALAMARI FRITTI golden fried domestic calamari, spicy tomato sauce $19

SALMON CRUDO chopped raw Norwegian Salmon with, avocado, spicy lime vinaigrette, crostini, pickled Jalapeño $19

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

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

spicy COZZE E VONGOLE sautéed P.E.I. mussels & littlenecks clams, spicy tomato sauce, toasted bread $18 - Only Clams $22

APPETIZERS

BURRATA domestic Burrata mozzarella with Prosciutto di Parma, house roasted peppers, basil emulsion $24

ASPARAGI AL PALETTO asparagus in butter truffle sauce, fried eggs, shaved Parmigiano $18- add shaved black Truffle when available $12

spicy FRIGGITELLI & SALSICCE Italian hot long 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, over 4 toasted crostini, Maple grain Dijon Mustard, enough to be shared $26

PROSCIUTTO APPETIZER Mozzarella, Parma Prosciutto, house roasted peppers, eggplant Caponata, Asiago cheese, olives, grilled asparagus, toasted bread with rosemary oil, enough to be shared (vegetarian options available) $32

SALADS

INSALATA DELLA CASA signature salad with cucumber, fennel, tomatoes, red radish, house vinaigrette $13

LATTUGA E PERE little gems of Romaine, walnuts, pears, gorgonzola cheese, house vinaigrette $14

TRICOLORE radicchio, endive, arugula, apples, walnuts, shaved parmigiano, house vinaigrette $15

PANZANELLA beefsteak tomatoes, cantaloupe, housemade croutons, cucumber, basil, red onions, olives and avocado house vinaigrette $16

MESSALINA charred little gem wedges with our lemon Parmigiano dressing (contain eggs) with crispy Pancetta, shaved Parmigiano Reggiano and croutons $18

SIGNATURE PASTA

NO HALF OF ANY PASTA AVAILABLE

spicy SPAGHETTONI LOBSTER artisanal organic sautéed with shelled cold water lobster tail meat in our FraDiavolo sauce *$52*

ORECCHIETTE with slow braised baby back ribs in a tomato sauce, ricotta salata *$30*

GNOCCHI baked homemade potato gnocchi with Parmigiano and mozzarella in our tomato sauce, gentled with basil reduction *$30*

RIGATONI CARDINALI organic rigatoni in our 3 types of tomatoes reduction, over Burrata mousse, gentled with shaved Parmigiano aged 18 months (sweet and Unique Taste) *$35*

STRACCI AL PESTO handmade pasta "rugs" with housemade basil Pesto (contains nuts), Burrata mousse *$30*

LASAGNA baked traditional three meat lasagna with mozzarella, our signature tomato sauce, Bechamel and Parmigiano Reggiano *$28*

FETTUCCINE BOLOGNESE slow braised three meats (pork, beef,veal) ragout in our tomato sauce *$30 – add our Burrata mousse $4*

SPAGHETTI ALLA CHITARRA an harmony of housemade spaghetti, our signature tomato basil sauce, Parmigiano Reggiano aged 18 months and Evoo *$28 – add our Burrata mousse $4*

spicy TAGLIOLINI artisanal linguine with littleneck clams, Gulf shrimp and cherry tomato in a garlic oil with Thai chili pepper *$33*

TRADITIONAL PASTA FROM ROMA

TAGLIATELLE CACIO E PEPE Artisan Tagliatelle with confited baby artichokes, in a Pecorino Romano cheese emulsion and cracked black pepper - no butter, no cream *$28*

BOMBOLOTTI ALLA CARBONARA - organic rigatoni in a velvety sauce made with Eggs, Pecorino, Parmigiano, cracked black pepper and Guanciale (cured pork) -no butter, no cream *$30*

CHITARRA AMATRICIANA our homemade spaghetti with roasted onions , Guanciale (cured pork) in a peeled tomato sauce, tossed with Pecorino Romano cheese and cracked black pepper *$30*

ENTRÉES

ZUPPETTA DI GAMBERI sautéed shrimp, cannellini beans, peeled tomatoes, arugula, toasted Panko *$36*

SALMONE NORVEGESE almond crusted Norwegian salmon, Prosecco truffle sauce, asparagus, roasted potatoes *$34*

BRANZINO LIMONCELLO Mediterranean Branzino fillet, sautéed with Gulf shrimp in a Limoncello sauce, spinach and cracked baby potatoes *$39*

BRANZINO PUTTANESCA - Roasted Mediterranean Branzino fillet, in our Puttanesca sauce (Olives and Capers in a peeled tomato sauce), cracked baby potatoes and asparagus *$37*

ZUPPA DI PESCE stew of P.E.I.Mussels, Littleneck Clams, Gulf Shrimp, Calamari, Lobster tail, tomato broth with Thai chili pepper, toasted bread or pasta *$65*

POLLO ARROSTO seasoned roasted half chicken aus jus, extra virgin olive oil smashed potato, broccoli florets *$34*

BISTECCA E PEPERONATA pan roasted and sliced 12oz Angus striploin steak, gentled with caramelized red peppers, onions and guanciale, cracked baby potatoes *$42*

FILETTO AL TARTUFO roasted 8 oz Angus Filet Mignon, mushroom truffle sauce, asparagus wrapped with prosciutto, roasted potatoes *$58*

COSTATA DI VITELLO Roasted Grass Feed Veal rib chop aus jus, Broccoli florets and cracked baby baby potatoes or Panko breaded with Arugula, fennel, tomatoes and shaved Parmigiano *$62*

SIDES

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

Spinach - Broccoli florets *$9*

French Fries - Spicy Cajun Fries *$8*

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

Truffle Fries - Smashed potatoes with extra virgin olive oil *$10*

Asparagus or Broccoli Rapa *$12*