

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, Hofstatter, Trentino Alto Adige, Italy \$16 - \$54

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

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

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

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

513 CABERNET SAUVI., Trig Point, Alexander Valley \$18 - \$64

545 CABERNET SAUV, Peju Legacy Collection, Napa Valley \$22 - \$69

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 \$18 - \$59

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--

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## SEAFOOD SPECIALTIES

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

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

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

## CHILLED SEAFOOD

CLAMS littlenecks raw on the shell (min. 6) \$2.50 each

SALMON CRUDO chopped raw Norwegian Salmon with, avocado, spicy lime vinaigrette, crostini, pickled Jalapeño \$17

SEAFOOD SALAD of octopus, shrimp, scallops, baby potatoes, pickled vegetables, vinaigrette \$22

JUMBO SHRIMP domestic Chilled Shrimp (min 4) \$3.50 each

## APPETIZERS

BURRATA domestic Burrata mozzarella with Prosciutto di Parma, roasted peppers, basil emulsion \$20

ASPARAGI AL PALETTO asparagus in butter truffle sauce, fried eggs, shaved Parmigiano \$18- add shaved black Truffle when available \$25

**SPICY** FRIGGITELLI & SALSICCE Italian hot 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, crostini, Maple grain Dijon Mustard, enough to be shared \$22

PROSCIUTTO APPETIZER Mozzarella, Parma Prosciutto, house roasted peppers, eggplant Caponata, Asiago cheese, olives, grilled asparagus, toasted bread, enough to be shared (vegetarian options available) \$28

## SALADS

INSALATA DELLA CASA signature salad with cucumber, fennel, tomatoes, red radish, house vinaigrette \$12

LATTUGA E PERE little gems of Romaine, walnuts, pears, gorgonzola cheese, house vinaigrette \$13

TRICOLORE radicchio, endive, arugula, apples, walnuts, shaved parmigiano, house vinaigrette \$13

FAGIOLINA french string beans, beets, goat cheese, plum tomato, raspberry dressing \$15

PANZANELLA beefsteak tomatoes, cantaloupe, housemade croutons, cucumber, basil, red onions, olives, house Vinaigrette \$14

AVOCADO avocado, endive, arugula, beets, red grape tomatoes, raspberry dressing \$14

## SIDES

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

Broccoli Rapa sautéed in garlic oil and Peperoncino \$9

French Fries - Spicy Cajun Fries \$8

Spinach - French String beans - Broccoli florets \$9

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

## SIGNATURE PASTA

*NO HALF OF ANY PASTA AVAILABLE*

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| <b>SPICY</b> SPAGHETTONI LOBSTER artisanal organic sautéed with 2 (4oz) shelled cold water lobster tail in our FraDiavolo sauce                                       | \$52                                 |
| ORECCHIETTE with slow braised baby back ribs in a tomato sauce, ricotta salata                                                                                        | \$30                                 |
| GNOCCHI homemade potato gnocchi in a 18Months Parmigiano Reggiano cream sauce, accompanied with roasted beef reduction                                                | \$30 - add shaved black truffle \$12 |
| 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, Bechamel and Parmigiano Reggiano                                                                        | \$28                                 |
| FETTUCCINE BOLOGNESE slow braised three meats (pork, beef, veal) in our tomato sauce                                                                                  | \$28 - 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                              | \$27 - add our Burrata mousse \$4    |
| <b>SPICY</b> TAGLIOLINI artisanal linguine with littleneck clams, shrimp and cherry tomato in a garlic oil with Thai chili pepper                                     | \$30                                 |

## TRADITIONAL PASTA FROM ROMA

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| 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    | \$28 |
| 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

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| ZUPPETTA DI GAMBERI sautéed shrimp, cannellini beans, peeled tomatoes, arugula, toasted Panko                                                                                             | \$34 |
| 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 |
| POLPO ALLA GRIGLIA grilled Octopus, cannellini beans "Uccelletto" style--braised in a spicy tomato sauce with sage--drizzled with salmoriglio emulsion--olive oil, lemon, garlic, oregano | \$38 |
| ZUPPA DI PESCE stew of P.E.I. Mussels, Littleneck Clams, Shrimp, Calamari, Octopus, tomato broth with Thai chili pepper, toasted bread or pasta - add 4oz lobster tail (\$18 each)        | \$48 |
| SCALLOPS E PANCETTA Seared Hokkaido dry Scallops with Pancetta and basil in a light Blood Orange sauce, asparagus and roasted potatoes                                                    | \$42 |
| POLLO ARROSTO seasoned roasted half chicken aus jus, extra virgin olive oil smashed potato, broccoli florets                                                                              | \$34 |
| BISTECCA E PEPERONATA pan roasted 12oz Angus striploin steak, topped with caramelized red peppers, onions and guanciale, roasted 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, Haricot vert and cracked baby baby potatoes or Panko breaded with Arugula, fennel, tomatoes and shaved Parmigiano            | \$58 |