

lunch

Bellinis "unlimited" 8

Peach Orange Mimosa Cranberry Poinsettia

Salumi e Formaggi Italian cured meats and cheeses

One for \$8 – Three for \$12 – Five for \$20

SALUMI Italian salt cured meats

Prosciutto di San Danielle, salt cured ham

Coppa Picante, spicy pork shoulder

Bresaola, air dried beef

Soppressata, braised and cured pork

Speck, smoked salt cured ham

Salame Finocchiona, cured pork with fennel spice

Mortadella, cooked bologna style pork

FORMAGGI cheeses served with fruit marmalade soft

Quadrello, slightly pungent buffalo's milk cheese

Taleggio, mild and soft cow's milk cheese

Asiago, mild and soft cow's milk cheese

hard

Pecorino Sardo, sheep's milk cheese

Grana Padano, cow's milk cheese, similar to Parmigiano Reggiano

Ubriaco al Prosecco, cow's milk cheese soaked in Prosecco sparkling wine

blue

Gorgonzola dolce, mild and sweet cow's milk blue veined cheese

Gorgonzola piccante, spicy and earthy cow's milk blue veined cheese

Antipasti "before the pasta" small/large plate

ZUPPA DEL GIORNO Chef's soup of the day \$4/8

ITALIAN ONION SOUP made with Moretti "La Rossa" dark beer \$6

MEATBALLS on soft polenta with marinara sauce and parmigiano \$6/10

EGG'S BENEDICT on ciabatta, hollandaise and spinach \$13

BEEF CARPACCIO (shaved raw beef) basil pesto and citrus \$7/11

SMOKED SALMON (cold smoked, served chilled) capers, onions and citrus \$10/14

EGGPLANT PARMIGIANA thinly sliced with marinara and mozzarella \$7/11

ANTIPASTO PLATE \$24

Chef's selection of assorted salumi, marinated olives, imported cheeses and vegetables



PROSCIUTTO PANINO sandwich with fresh mozzarella and choice of soup or salad \$11

Insalate "salads" small/large plate

INSALATA MISTA (mixed green salad) honey red wine vinaigrette sweet corn and polenta croutons \$5/9

CAESAR WEDGE crispy prosciutto and polenta croutons \$7/11

WARM SPINACH SALAD warm spinach with bacon, hard boiled egg, and balsamic sauce \$8/12

MOZZARELLA CAPRESE sliced fresh mozzarella cheese with sliced tomato and basil pesto \$7/11

GIUSEPPE'S CHEF SALAD mixed greens with hard boiled eggs, pecans, dried cranberries, tomato, corn, balsamic vinaigrette \$9/13

BABY SPINACH SALAD with bacon, hard boiled egg, ricotta, honey red wine vinaigrette and grilled chicken \$10/14

Home Made Pastas "1st Course" small/large plate

CANNELONI spinach and ricotta cannelloni with alfredo and marinara \$14

LASAGNE BOLOGNESE beef and béchamel lasagna with marinara and parmigiano \$13

TORTELLINI MARIA ROSA beef tortellini pasta with alfredo cream peas, and ham \$10/15

PAPPARDELLE CAMPAGNOLO (large ribbon pasta) chicken spinach, garlic and tomato white wine sauce \$10/15

RISOTTO wild mushrooms and white truffle essence \$11/16

MACARONI SAUSAGE AND PEPPERS (large macaroni) with home made fennel sausage, roasted peppers and tomato \$11/16

SPINACH TAGLIOLINI prosciutto, mushrooms, tomato and cream \$11/16

FETTUCINE ALFREDO cream and parmigiano \$8/13

SPAGHETTI MEATBALLS with marinara \$9/14

Secondi "Main Course"

SALMON RIGOLETTO diced tomato, lemon, capers side of vegetables \$24

SURF AND TURF 8 oz. beef filet, jumbo shrimp, red wine sauce, side of vegetables \$35

ROASTED QUAIL crabmeat stuffed quail, port wine sauce, on risotto cake \$26

OSSO BUCO on soft polenta \$27

CHIANTI BRAISED BEEF TIPS mushrooms and soft polenta \$24

TUSCAN RIBEYE grilled with Tuscan spices with rosemary potatoes \$27

LAMB MEDALLIONS raspberry sauce and rosemary fried potatoes \$27

CHICKEN PARMIGIANA with side of spaghetti marinara \$18

VEAL SCALLOPINI PICCATA (lemon butter, chili flakes) on bed of angel hair \$22

LIVER AND ONIONS bacon and balsamic and side of spinach \$16

home made desserts \$5

TIRAMISU

lady fingers, espresso, whipped cream

CHOCOLATE RUSTICO

chocolate, zabaglione cream, raspberry, vanilla gelato

AMARETTO HOUSE CAKE

soft sponge cake layered with amaretto, chocolate and whipped cream

FIORE DI FRAGOLA

almond laced cookie shell, apricot, fresh strawberries and zabaione cream

TORTA DI MELA

apple pie, vanilla gelato and chocolate

SEASONAL GELATI AND SORBETTI