

## Starters

### Giuseppe's Favorites

|  |      |
|--|------|
| <b>Stuffed Zucchini</b> .....  | 8.99 |
| <i>Stuffed with a Mixture of Ground Beef, Onions, Capers, Ammoghio and Parmigiana then Topped with Melted Cheese</i> |      |
| <b>Pepper Kiss</b> <i>Sweet Red Pepper Stuffed Ricotta and Spinach Breaded and Fried Topped with Sauce</i> .....     | 8.99 |
| <b>Shrimp Casalinga</b> <i>Jumbo Breaded Shrimp with Sautéed Scallions in and Lemon White Wine</i> .....             | 8.99 |
| <b>Shrimp Al Ferri</b> <i>Charbroiled Shrimp Marinated in Lemon, Olive Oil, Garlic and Herbs</i> .....               | 8.99 |
| <b>Pan Fried Calamari (Squid)</b> .....  | 7.99 |
| <b>Giuseppe's Pizza Bread</b> <i>bruchetta with Ammoghio and melted cheese</i> .....                                 | 4.99 |

### Traditional Appetizers

|  |      |
|--|------|
| <b>Breaded Deep Fried Zucchini Sticks</b> .....  | 4.99 |
| <b>Breaded or Beer Battered Deep Fried Mushrooms</b> .....                                 | 4.99 |
| <b>Onion Rings</b> .....   | 4.99 |
| <b>Mozzarella Fritta</b> ( <i>Freshly Sliced and Hand Breaded Mozzarella Sticks</i> )..... | 5.99 |

## Soups and Salads

### Soup of the Day

Cup of Soup 2.25      Bowl of Soup 2.75

**French Onion Soup**      3.50

*A Bubbling Crock of Homemade Onion Soup Topped with 3 Cheeses*

### Salad Dressings

*Italian, French, Thousand Island, House, Ranch and Vinegar and Oil, Raspberry Vinaigrette, Honey Mustard, and Creamy Garlic*

**Add .75 for Deluxe Dressings**

*Blue Cheese, Crumbled Blue Cheese,*

|   |      |
|---|------|
| <b>Antipasto Salad</b> .....  | 8.75 |
| <i>Salami, Cheese, Olives, Egg Slices, Pepperoncini and Tomatoes, Served with House Dressing</i>  |      |
| <b>Caesar Salad</b> .....   | 6.25 |
| <i>Cold Crisp Romaine Lettuce Tossed in a Homemade Caesar Dressing, Topped with Croutons and Romano and Parmesan Cheeses</i>  |      |
| <b>California Chicken Salad</b> .....   | 9.25 |
| <i>Crispy Garden Salad Topped with Char Grilled Chicken Breast, Bacon Bits, Dried Cherries, Pecans, Tomato, Cucumber, and Red Onions Served with Raspberry Vinaigrette Dressing</i> |      |
| <b>Insalata Rossa (Tomato Salad)</b> .....  | 5.25 |
| <i>Roma Tomatoes, Red Onions, Olives, Pepperoncini in and Olive Oil and Vinegar Dressing</i>  |      |

# Italian Specialties

*All Entrées Include Soup or Salad and Giuseppe Bread*

|  |              |
|--|--------------|
| <b>Spaghetti, Mostaccioli or Linguini (with Meat Sauce or Marinara Sauce) .....</b>  | <b>10.99</b> |
| <i>With One Sausage \$1.50 or Two Meatballs.....</i>   | <b>2.00</b>  |
| <b>Manicotti.....</b>  | <b>11.99</b> |
| <i>Pasta Filled with Ricotta Cheese, Topped with Mozzarella Cheese and Meat Sauce or Marinara</i>  |              |
| <b>Cannellini.....</b>   | <b>11.99</b> |
| <i>Pasta Filled with Ground Beef and Italian Spices topped with Melted Cheese and Meat Sauce</i>   |              |
| <b>Linguini with Clam Sauce (White or Red).....</b>  | <b>13.99</b> |
| <i>Sautéed Clams, Onions, Garlic, Capers and Italian Herbs Tossed in Linguini Noodles</i>  |              |
| <b>Homemade Lasagna.....</b>   | <b>12.99</b> |
| <i>Lasagna Noodles Layered with Rich Ricotta Cheese and Meat Sauce</i>   |              |
| <b>Meat Ravioli .....</b>  | <b>11.99</b> |
| <i>Pasta Pillows, Filled with Ground Meat and Topped with Meat Sauce</i>   |              |
| <b>Ravioli Florentine.....</b>   | <b>11.99</b> |
| <i>Pasta Pillows, Filled with Ricotta Cheese and Spinach Topped with Marinara Sauce or Meat Sauce</i>  |              |
| <b>Gnocchi Homemade Potato-Pasta Dumplings (with Meat Sauce or Marinara Sauce)</b>   | <b>11.99</b> |
| <b>Fettuccini Alfredo (Creamy Butter Parmesan Cheese Sauce) .....</b>  | <b>12.99</b> |
| <i>Add Chicken 3.00 Add Shrimp 3.50</i>  |              |
| <b>Pasta Con Aglio E Olio .....</b>  | <b>11.99</b> |
| <i>Oil and Garlic with Tomatoes Add Chicken 3.00 Add Shrimp 3.50</i>   |              |
| <b>Eggplant Parmigiana .....</b>   | <b>11.99</b> |
| <i>Fresh Breaded, Pan Fried Eggplant, then Baked with Cheeses and Topped with Marinara Sauce and Served with a Side of Pasta</i>                                       |              |
| <b>Eggplant Rollentini .....</b>   | <b>13.99</b> |
| <i>Thinly Sliced Eggplant Rolled with Seasoned Ricotta and Toasted Almonds Topped with Marinara Sauce and Melted Cheese</i>  |              |
| <b>Spaghetti Carbonara .....</b>   | <b>13.99</b> |
| <i>Sautéed Bacon and Scallions with Our Own Blend of Cheesy Cream Sauce tossed with Spaghetti</i>  |              |
| <b>Tortellini Palomino or Arrabbiata.....</b>  | <b>12.99</b> |
| <i>Cheese Tortellini Tossed with <u>Palomino</u> (Marinara and Burgundy Cream Sauce) or <u>Arrabbiata</u> (Zesty Marinara)</i>   |              |
| <i>Add Chicken 3.00 Add Shrimp 3.50</i>  |              |
| <b>Pasta Bolognese.....</b>  | <b>13.99</b> |
| <i>Penne Pasta in our Own Meat Sauce with Sausage, Ammoghio, Mushrooms, Scallions and Bell Peppers</i>   |              |
| <b>Baked Italian Combo .....</b>   | <b>14.99</b> |
| <i>½ Lasagna, Chicken Parmigiana, Meat or Florentine Ravioli Topped with Meat Sauce and Melted Cheese</i>  |              |
| <b>Steak Peppernatta .....</b>   | <b>13.99</b> |
| <i>Sautéed Strips of New York Steak, Onions, Bell Peppers, Mushrooms, Diced Tomatoes, Capers, Sliced Green Olives and Burgundy Tomato Sauce tossed with Fettuccine</i> |              |

## Pollo (Chicken)

*Served with Pasta, soup of the day or salad and Giuseppe rolls*

|  |       |
|--|-------|
| <b>Chicken Sinatra (Chef's Signature Dish)</b> .....   | 14.99 |
| <i>Sautéed Chicken with Broccoli, Scallions, Bell Peppers, Mushrooms in a Dijon Mustard Sauce Tossed with Fettuccini</i>   |       |
| <b>Chicken Parmigiana</b> .....  | 13.99 |
| <i>Breaded Tender Chicken Breast with Homemade Sauce and Melted Mozzarella Cheese, with Side of Pasta</i>  |       |
| <b>Chicken Angelo</b> .....  | 13.99 |
| <i>Chicken Breast Dipped in Egg Batter Sautéed with Artichokes, Red Bell Peppers, Scallions, and Black Olives in a Lemon White Wine Sauce served over Angel Hair Pasta</i> |       |
| <b>Chicken Tosca</b> .....   | 14.99 |
| <i>Chicken Breast Dipped in Egg Batter then Pan Fried in a Lemon Butter Wine Sauce</i>   |       |
| <b>Chicken Piccante</b> .....  | 13.99 |
| <i>Sautéed Chicken Breast with Mushrooms and Artichoke Hearts in a Lemon Wine Sauce, with Side of Pasta</i>  |       |
| <b>Chicken Mama Assunta</b> .....  | 14.99 |
| <i>Sautéed Chicken with Artichoke Hearts, Mushrooms and Capers in a Lemon Wine Sauce, with a Side of Pasta</i>   |       |
| <b>Chicken Marsala</b> .....   | 13.99 |
| <i>Sautéed Chicken Breast with Mushrooms, in a Marsala Wine Sauce, and a Side of Pasta</i>   |       |
| <b>Chicken Basil</b> .....   | 14.99 |
| <i>Sautéed Chicken Breast with Mushrooms, Tortellini and Fresh Basil Cream Sauce</i>   |       |
| <b>Chicken Siciliano</b> .....   | 13.99 |
| <i>Breaded Chicken with Side of Ammoghio Sauce, Served with Side of Pasta</i>  |       |
| <b>Traverse City Chicken</b> .....   | 14.99 |
| <i>Chicken Breast Encrusted in Almonds then Sautéed with Scallions and Dried Cherries in a Creamy Cherry Wine Sauce and served over Angel Hair Pasta</i>                   |       |

## Vitello and Carne (Veal and Steak)

*Served with Pasta, soup of the day or salad and Giuseppe rolls*

|   |       |   |       |
|---|-------|---|-------|
| <b>**Marinated New York Steak</b> .....                     | 17.99 | <b>Veal Tosca</b> .....   | 15.99 |
| <i>New York Strip Steak Marinated topped with zip sauce</i> |       | <i>Hand pounded Veal Dipped in Egg Batter, Pan Fried</i>          |       |
| <i>Add onions or mushrooms 1.50@</i>                        |       | <i>in a Lemon Butter Wine Sauce</i>                               |       |
| <b>**Steak Siciliano</b> .....                              | 16.99 | <b>Veal Scaloppini</b> .....                                      | 15.99 |
| <i>Breaded Steak Pan Fried in Olive Oil with</i>            |       | <i>Sautéed Medallions of Veal with Tomatoes, Mushrooms,</i>       |       |
| <i>Side of Ammoghio Sauce</i>                               |       | <i>Green Peppers, Artichoke Hearts with a Splash of Burgundy</i>  |       |
| <b>**Lamb Chops (4)</b> .....                               | 17.99 | <b>Veal Siciliano</b> .....                                       | 14.99 |
| <i>Marinated Grilled Lamb Chops (4) Served with a</i>       |       | <i>Breaded Veal Pan Fried in Olive Oil served with a</i>          |       |
| <i>Side of Angel Hair Con Aglio E Olio</i>                  |       | <i>Side of Ammoghio Sauce</i>                                     |       |
| <b>Veal Parmigiana</b> .....                                | 14.99 | <b>Veal Spidini</b> .....   | 16.99 |
| <i>Breaded Tender Veal Topped with Homemade Sauce</i>       |       | <i>Fresh Veal, Salami, Ham, Diced Tomatoes, Capers,</i>           |       |
| <i>and Melted Mozzarella Cheese</i>                         |       | <i>Onions, Mozzarella Cheese and White Wine, Rolled in</i>        |       |
| <b>Veal Piccante</b> .....                                  | 14.99 | <i>Bread Crumbs, Pan Fried in Olive Oil Served with</i>           |       |
| <i>Tender Medallions of Veal, Sautéed with Mushrooms</i>    |       | <i>Angel Hair Pasta and Ammoghio Sauce</i>                        |       |
| <i>and Artichoke Hearts in a Lemon Wine Sauce</i>           |       | <b>Veal Angelo</b> .....  | 16.99 |
| <b>Veal Marsala</b> .....                                   | 15.99 | <i>Veal Dipped in Egg Batter Sautéed with Artichokes, Red</i>     |       |
| <i>Tender Medallions of Veal, Dusted in Flour and</i>       |       | <i>Bell Peppers, Scallions, and Black Olives in a Lemon White</i> |       |
| <i>Sautéed with Marsala Wine and Fresh Mushrooms</i>        |       | <i>Wine Sauce served over Angel Hair Pasta</i>                    |       |

## Pesce (Fish)

*Served with Pasta, soup of the day or salad and Giuseppe rolls*

|   |              |  |              |
|---|--------------|--|--------------|
| <b>Sicilian Style Orange Roughy</b> .....   | <b>14.99</b> | <b>Shrimp Scampi</b> .....   | <b>14.99</b> |
| <i>Breaded in Seasoned Bread Crumbs and Pan Fried served with angel hair Con Aglio E Olio</i>                             |              | <i>Jumbo Shrimp Sautéed in the Traditional Garlic Butter Scampi Sauce tossed with Angel Hair Pasta</i>   |              |
| <b>Orange Roughy Pizziolla</b> .....  | <b>14.99</b> | <b>Shrimp Angelo</b> .....   | <b>14.99</b> |
| <i>Encrusted with Parmesan Cheese Sautéed in Olive Oil Topped with Ammoghio Marinara Sauce over angel hair</i>            |              | <i>Shrimp Dipped in Egg Batter Sautéed with Artichokes, Red Bell Peppers, Scallions, and Black Olives in a Lemon White Wine Sauce served over Angel Hair Pasta</i> |              |
| <b>White Fish Almandine</b> .....   | <b>14.99</b> | <b>Seafood Fettuccini</b> .....  | <b>15.99</b> |
| <i>Broiled White Fish with Toasted Almonds topped with Lemon Butter Sauce and served with Angel Hair Con Aglio E Olio</i> |              | <i>Sautéed Shrimp, Orange Roughy and Clams, in a Creamy Alfredo Sauce tossed with Fettuccine</i>   |              |
| <b>Beer Battered Fish and Chips</b> .....   | <b>8.99</b>  | <b>Pasta Frutti DiMare</b> .....   | <b>16.99</b> |
| <i>With French Fries or Pasta</i>   |              | <i>Sautéed Shrimp, Clams, Calamari (Squid) in Marinara, Tossed with Fettuccine</i>   |              |
| <b>Shrimp Casalinga</b> .....   | <b>14.99</b> |  |              |
| <i>Breaded Jumbo Shrimp Pan Fried in a Lemon Butter Wine Sauce tossed with Angel Hair Pasta</i>                           |              |  |              |

**\*\*Notice: Grilled to Your Perfection. Consuming Raw or Undercooked Meats, Poultry\*\*  
Seafood, Shellfish or Eggs May Increase Your Risk of Food borne Illness.**

## Side Orders

|  |             |
|--|-------------|
| <b>Baby Caesar instead of dinner salad with entree</b> ..... | <b>2.00</b> |
| <b>Tossed Salad</b> .....                                    | <b>2.50</b> |
| <b>Meatballs (each)</b> .....                                | <b>1.00</b> |
| <b>Italian Sausage</b> .....                                 | <b>1.50</b> |
| <b>Side Pasta (Mostaccioli)</b> .....                        | <b>6.00</b> |
| <b>Side Pasta (fettuccine Alfredo)</b> .....                 | <b>7.50</b> |
| <b>French Fries</b> .....                                    | <b>2.50</b> |

## Enhance Your Entrée

|                           |             |
|---------------------------|-------------|
| <b>Chicken</b> .....      | <b>3.00</b> |
| <b>Shrimp</b> .....       | <b>3.50</b> |
| <b>Mushrooms</b> .....    | <b>1.50</b> |
| <b>Baked Cheese</b> ..... | <b>1.50</b> |
| <b>Broccoli</b> .....     | <b>.75</b>  |

## Desserts

|   |             |
|---|-------------|
| <b>Cannoli</b> .....  | <b>3.75</b> |
| <b>Assorted Cheese Cakes</b> .....                              | <b>3.75</b> |
| <b>Tiramisu (means pick me up in Italian)</b> .....             | <b>4.50</b> |
| <b>Fudge Brownie with Ice Cream and Chocolate Topping</b> ..... | <b>4.50</b> |
| <b>Spumoni, Italian Ice Cream</b> .....                         | <b>2.50</b> |
| <b>Vanilla or Chocolate Ice Cream</b> .....                     | <b>2.50</b> |