

Palazzo Giuseppe

DINNER MENU

ANTIPASTI

- Zuppa di Fagioli** tomato-cannellini bean puree, applewood bacon, fried herbs, parmigiano cheese 7
- Zuppa di Brodo** parsnip, celery root, butternut squash, ricotta-pesto crostini 8
- Bruschetta Caprese** grilled bread, heirloom tomatoes, mozzarella, basil, X-V-O-O 8
- Melanzane alla Parmigiana** baked eggplant, mozzarella, tomato sauce 8
- Asparagi Prosciutto e Scamorza alla Griglia** prosciutto wrapped asparagus, scamorza 9
- Stuffed Mushrooms** herbs, four cheese sauce 8
- Gnocchi di Spinaci** house made spinach gnocchi, gorgonzola dolce, fresh cream 10
- Carpaccio di Manzo** tenderloin, gorgonzola-mascarpone cream, endive salad 11
- Carpaccio di Pesce Spada** sushi grade swordfish, avocado, cucumber, lemon, arugula 11
- Antipasto Misto** cured meats, salads 12
- Fried Calamari & Rock Shrimp** lightly dusted calamari, rock shrimp, vegetables 13
- Gamberi Fra Diavolo** wild jumbo gulf prawns, spicy tomato sauce 14
- Lamb Lolli Pops** roasted lamb chops, dipping sauces 14
- Blue Fin Ahi Tuna Salad** arugula, tomatoes, cucumbers, beets, hearts of palm, avocado, lemon aioli 15

INSALATA

Add Grilled Chicken 6 Shrimp, Ahi Tuna or Salmon 8

Caesar romaine hearts, croutons, anchovy dressing 8

Mista field greens, dried apricots, candied walnuts, creamy dijon vinaigrette 8

Stagionale bibb lettuce, hazelnut encrusted goat cheese, fresh strawberries, strawberry vinaigrette 8

Della Citta poached pears, candied walnuts, roasted beets, arugula, gorgonzola, pear vinaigrette 8

Roasted Beet Carpaccio red & gold beets, goat cheese, candied walnuts, arugula, strawberry vinaigrette 8

Giuseppe butter lettuce, avocado, tomatoes, cucumbers, red onions, garbanzos, parmigiana dressing 9

Caprese local vine ripe tomatoes, mozzarella, toasted coriander, fresh basil 10

Panzanella prawns, baby greens, cucumbers, red onions, vine ripe tomatoes, rustic bread 14

BRICK OVEN FIRED PIZZA

- Pesto** mozzarella, X-V-O-O, pesto (no tomato sauce) 12
- Bruschetta Caprese** mozzarella, basil, vine ripe tomato salad, flaky crust (no tomato sauce)
**served cold 12
- Melanzana** crispy eggplant, sun-dried tomato pesto, oregano, aged provolone 12
- Gorgonzola** caramelized onions, mozzarella, gorgonzola (no tomato sauce) 13
- Margherita** San Marzano plum sauce, basil, mozzarella 14
- Farmers Market Special** locally grown farm fresh seasonal produce, mozzarella 14
- Diavolo** spicy peppers, artisan pepperoni, olives 14
- Pepperoni** artisan pepperoni, mozzarella 14
- Vincenzo** roasted peppers, caramelized onions, prosciutto, arugula 14
- Salsiccia** house made sausage, crimini mushrooms, onions, mozzarella, pecorino 15
- California** grilled chicken, roasted corn, cilantro, avocado, mozzarella (no tomato sauce) 15

PASTA

- Capellini** angel hair pasta, tomatoes, X-V-O-O, garlic, sweet basil 13
- Strozzapreti "Priest Stranglers"** hand rolled pasta, sweet english pea cream, pancetta,
gorgonzola dolce, mint 14
- Bucatini con Polpette** thick spaghetti, hand-rolled meatballs (grandmothers way) 15
- Lasagna "Bolognese" Style** (baked lasagna) egg pasta sheets, meat ragu, cheese, béchamel 15
- Gnocchi alla Amatriciana** house made potato gnocchi, pancetta, caramelized onions,
chili flakes, tomato 16
- Pappardelle alla Ragu "Gulp Down"** pasta ribbons, braised veal, pancetta,
mascarpone, Bolognese ragu 16
- Tortellini Giuseppe** pancetta, mushrooms, red onion, tomato, peas, pink sauce 16
- Ravioli di Zucca** butternut squash filled pasta, sage, parmigiana cream sauce 17
- Mezzaluna** buratta mozzarella stuffed pasta, roasted corn, sage butter, local honey drizzle 17
- Linguine Vongole** manilla clams, garlic, white wine, tomato broth, chilies 17
- Timpano "Little Drum"** baked pasta, spicy Italian sausage, aged provolone, meatballs,
egg, penne pasta 17
- Butternut Squash Gnocchi** slow braised pork, cipolini onions, pecans, apples,
wild boar bacon 18
- Orecchiette e Braciola** slow braised flank steak, garlic, herbs, romano,
tomato ragu, orecchiette pasta 19
- Risotto di Pollo** range chicken, porcini mushroom risotto, shaved grana padano 19
- Torchio "Torches"** wild jumbo gulf prawns, prosciutto-moscato d'asti cream, oregano 21
- Linguine ai Frutti di Mare** shrimp, scallops, mussels, clams, calamari, fish of the day 23

SECONDI

Melanzane alla Parmigiana baked eggplant, mozzarella, tomato sauce, capellini 16

Pollo alla Milanese range chicken breast, parmigiana crust, arugula, avocado,
yukon gold mashed potatoes 19

Pollo alla Marsala supreme chicken breast, aged marsala reduction, yukon gold mashed potatoes 21

Scampi Aglio wild jumbo gulf prawns, marsala, garlic, butter, capers, butternut squash filled pasta 24

Grass Fed Skirt Steak marinated, grilled organic steak, arugula, grana padano,
fingerling potatoes, saba 24

Osso Buco slow cooked veal shank, gremolata sauce, saffron risotto 26

Filetto di Manzo tenderloin of beef, sweet potato & pepper jack gratin,
applewood smoked bacon demi-glaze 28