

# Palazzo Giuseppe

## EXPRESS 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 Loli 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

### DELI SALADS

- Tuna Salad** 3.95, large 6.95  
**Pesto Pasta Salad** 3.95, large 6.95  
**Chicken House Pasta Salad** 3.95, large 6.95  
**Caprese Salad** 4.95, large 7.95  
**Cucumber Salad** 3.95, large 6.95  
**Chicken Spinach** 3.95, large 6.95

## 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

## THICK CRUST PIZZA

Additional Toppings \$1.00 each

Fresh Tomatoes • Canadian Bacon • Anchovies • Gorgonzola Cheese • Meatballs • Caramelized Onions • Fresh Mushrooms  
Sun-Dried Tomatoes • Artichoke Hearts • Roasted Peppers • Pineapple • Roasted Eggplant • Italian Sausage • Black Olives  
Pepperoni • Garlic • Buffalo Style Mozzarella • Roasted Chicken

**Medium Cheese Pizza** 13

**Extra Large Cheese Pizza** 15

**Extra Large Cheese Pizza** with One Topping 18

**Extra Large Cheese Pizza** with Two Toppings 20

**Extra Large Cheese Pizza** with Three or More Toppings 22

## 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, cippolini 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

## DESSERTS

**Homemade Cookies** 1.50

**Biscotti** 1.50

**Lemon Bars** 2.33

**Cannoli** 2.95

**Milky Way Tuaca Cheesecake** 4.95

**Double Chocolate Torte** 4.95

**Tiramisu** 4.95

**Creme Brulee** 4.95

**Marscapone Carrot Cake** 4.95

**Manhattan Cheesecake** 4.95

**4 Layer Chocolate Cake** 4.95

## BEVERAGES

**Pepsi, Diet Pepsi, Sierra Mist,  
Root Beer, Mountain Dew** 1.72

**Henry Weinhard Root Beer, Cream Soda,  
Orange Cream Soda, Black Cherry** 2.50

**Lipton Bottled Iced Tea** 2.00

**Bottled Water** 1.00, Large 2.50

**Small Mineral Water** 2.42