

Palazzo Giuseppe

LUNCH 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 7
- Melanzane alla Parmigiana** baked eggplant, mozzarella, tomato sauce 8
- Gnocchi di Spinaci** house made spinach gnocchi, gorgonzola dolce, fresh cream 9
- Carpaccio di Manzo** tenderloin, gorgonzola-mascarpone cream, endive salad 10
- 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

INSALATA

- Add Grilled Chicken 4 Shrimp, Ahi Tuna or Salmon 6
- 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
- Caprese** local vine ripe tomatoes, mozzarella, toasted coriander, fresh basil 9
- Giuseppe** butter lettuce, avocado, tomatoes, cucumbers, red onions, garbanzos, parmigiana dressing 9
- Pollo** range chicken, spinach, hearts of palm, corn, avocado, beets, cucumbers, creamy garlic dressing 12
- Panzanella** prawns, baby greens, cucumbers, red onions, vine ripe tomatoes, rustic bread 14
- Chop** chicken, shrimp, sopresetta, romaine, artichokes, cucumbers, tomatoes, corn, avocado, beets, feta, muscatel vinaigrette 14
- Blue Fin Ahi Tuna** arugula, tomato, cucumber, beets, hearts of palm, avocado, balsamic vinaigrette, lemon aioli 15

PANINI / SANDWICHES

- Chicken Florentine** grilled chicken breast, pesto, spinach, mozzarella, provolone, aioli 9
- Petto di Pollo** range chicken breast, val d'aosta fontina, fresh tomatoes, baby arugula, lemon aioli 9
- Knife & Fork Meatball Sandwich** hand-rolled meatballs, marinara, mozzarella 10
- Turkey Bacon Swiss and Avocado** house made Italian roll, lemon aioli 10
- Giuseppe's Cheese Steak Sandwich** house cooked roast beef, onions, peppers, mascarpone, provolone 10
- Pastrami** swiss, wholegrain mustard, cherry pepper relish 10
- Primavera** roasted peppers, zucchini, eggplant, sprouts, avocado, cucumber, heirloom tomatoes, pepper jack 11
- B.L.T.** with Steelhead Salmon heirloom tomatoes, crispy applewood bacon, romaine, pesto aioli 12
- Giuseppe's Club** turkey, prosciutto cotto, applewood bacon, avocado, hard boiled eggs, tomatoes, lettuce 12
- Kobe Burger** sweet Maui onions, balsamic tomatoes, pepper jack cheese, arugula, red pepper aioli 13

BRICK OVEN FIRED PIZZA

- Margherita San Marzano** plum sauce, basil, mozzarella 11
- Pesto** mozzarella, X-V-O-O, pesto (no tomato sauce) 11
- Bruschetta Caprese** mozzarella, basil, vine ripe tomato salad, flaky crust (no tomato sauce)
**served cold 11
- Melanzana** crispy eggplant, sun-dried tomato pesto, oregano, aged provolone 11
- Gorgonzola** caramelized onions, mozzarella, gorgonzola (no tomato sauce) 11
- Farmers Market Special** locally grown farm fresh seasonal produce, mozzarella 12
- Diavolo** spicy peppers, artisan pepperoni, olives 12
- Salsiccia** house made sausage, crimini mushrooms, onions, mozzarella, pecorino 12
- California** grilled chicken, roasted corn, cilantro, avocado, mozzarella (no tomato sauce) 12
- Pepperoni** artisan pepperoni, mozzarella 12
- Vincenzo** roasted peppers, caramelized onions, prosciutto, arugula 12

PASTA

Strozzapreti “Priest Stranglers” hand rolled pasta, sweet english pea cream, pancetta, gorgonzola dolce, mint 9

Capellini angel hair pasta, tomatoes, X-V-O-O, garlic, sweet basil 9

Gnocchi alla Amatriciana house made potato gnocchi, pancetta, caramelized onions, chili flakes, tomato 9

Pappardelle alla Ragu “Gulp Down” pasta ribbons, braised veal, pancetta, mascarpone, Bolognese ragu 10

Tortellini Giuseppe pancetta, mushrooms, red onion, tomato, peas, pink sauce 10

Bucatini con Polpette thick spaghetti, hand-rolled meatballs (grandmothers way) 11

Torchio “Torches” wild jumbo gulf prawns, prosciutto-moscato d’asti cream, oregano 11

Linguine Vongole manilla clams, garlic, white wine, tomato broth, chilies 11

Ravioli di Zucca butternut squash filled pasta, sage, parmigiana cream sauce 12

Orecchiette e Bracirole slow braised flank steak, garlic, herbs, romano, tomato ragu, orecchiette pasta 12

Linguine ai Frutti di Mare shrimp, scallops, mussels, clams, calamari, fish of the day 15

SEASONAL SPECIALS

Grass Fed Skirt Steak marinated, grilled organic steak, arugula, grana padano, fingerling potatoes, saba 15

Fresh Fish of the Day daily preparation

SPECIALTY BEVERAGES

Italian Soda 2.75

Cane Sugar Coca Cola 3.50

Housemade Lemonade 3.50

Housemade Iced Tea 3.00