

The Original
Giuseppe's
Italian Ristorante

Appetizers

Steamed Mussels 13
Tossed with lemon white wine and garlic sauce

Stuffed Zucchini 13
Stuffed with a mixture of ground beef, onions, capers, ammoghio and Marinara topped with melted cheese

Pan Fried Calamari 13
Squid

Shrimp Cocktail 12
Jumbo shrimp with cocktail sauce

Shrimp Casalinga 12
Jumbo breaded shrimp with sautéed scallions in a creamy white sauce

Shrimp Al Ferri 13
Charbroiled shrimp marinated in lemon, olive oil, garlic and herbs

Mozzarella Fritta 10
Freshly sliced and hand breaded mozzarella sticks

Giuseppe's Pizza Bread 8
Bruchetta with ammoghio and melted cheese

Italian Specialties

All Entrées include Soup or Salad and Giuseppe Bread

Spaghetti, Mostaccioli or Linguini 16
with marinara or meat suce
Add 1 sausage 3 Add 2 meatball 6

Manicotti 17
Pasta filled with ricotta cheese topped with mozzarella cheese and marinara or meat sauce

Cannellini 17
Pasta filled with ground beef and Italian spices topped with melted cheese and meat sauce

Linguini with Clam Sauce 20
White or Red
Sautéed clams, onions, garlic, capers and Italian herbs tossed in linguini noodles

Homemade Lasagna 18
Lasagna noodles layered with rich ricotta cheese and meat sauce

Lobster Ravioli Primavera 20
Pasta pillows filled with lobster then tossed with slivered zucchini, red bell peppers and broccoli florets in a light cream sauce

Shrimp & Roasted Garlic Ravioli 20
Pasta pillows filled with shrimp and roasted garlic tossed with a zesty arrabbiata sauce

Meat Ravioli 17
Pasta pillows filled with ground meat topped with meat sauce

Italian Sausage Ravioli 17
Pasta pillows filled with ground Italian sausage topped with meat sauce

Ravioli Florentine 17
Pasta pillows filled with ricotta cheese and spinach topped with marinara sauce

Gnocchi Homemade Potato Dumplings 17
with marinara or meat sauce

Fettuccini Alfredo 17
Creamy butter parmesan cheese sauce
Add broccoli 1.5 Add mushrooms 1.5
Add chicken 5 Add shrimp 6

Spaghetti Con Aglio e Olio 16
Oil and garlic with tomatoes
Add chicken 5 Add shrimp 6

Eggplant Parmigiana 17
Fresh breaded pan fried eggplant baked with cheeses topped with marinara sauce served with a side of mostaccioli

Eggplant Rollentini 17
Thinly sliced eggplant layered with seasoned ricotta and toasted almonds topped with marinara sauce and melted cheese served with mostaccioli

Spaghetti Carbonara 17
Sautéed bacon and scallions with our own blend of cheesy cream sauce

Tortellini Palomino or Arrabbiata 18
Cheese tortellini tossed with palomino creamy marinara or arrabbiata zesty marinara

Pasta Bolognese 17
Pasta in our meat sauce with sausage, ammoghio, mushrooms, scallions and bell peppers

Baked Italian Combo 20
1/2 lasagna piece, 1/2 order chicken parmiganan, 2 meat or florentine ravioli topped with meat sauce and melted cheese

Steak Peppernatta 23
Sautéed strips of New York steak, onions, bell peppers, mushrooms, diced tomatoes, capers and sliced green olives in a burgundy tomato sauce tossed with fettuccine

Baby Caesar 4
Instead of a dinner salad with entrée

Tossed Salad 3.5

Broccoli 1.5

French Fries 4.5

Side Pasta Mostaccioli 7

Side Pasta Fettuccine Alfredo 8.5

Enhance Your Entree

Chicken 5

Shrimp (3) 6

Meatballs each 3

Italian Sausage 3

Mushrooms 1.5

Baked Cheese 2.5

Soups & Salads

Soup of the Day

Cup 3.5 Bowl 4

French Onion Soup 5

A bubbling crock of homemade onion soup topped with 3 cheeses

Dressings

Italian, French, Thousand Island, House (olive oil, vinegar & Italian spices), Ranch, Vinegar and Oil, Raspberry Vinaigrette, Honey Mustard, Balsamic Vinaigrette, Creamy Italian, Creamy Garlic, Bleu Cheese

Antipasto Salad 16
Salami, cheese, olives, pepperoncini and tomatoes served with House dressing

Caesar Salad 14
Cold crisp romaine lettuce tossed in a homemade Caesar dressing topped with croutons romano and parmesan cheeses

California Chicken Salad 16
Crispy garden salad topped with char grilled chicken breast, bacon bits, dried cherries, pecans, tomato, cucumber, red onions served with Raspberry Vinaigrette dressing

Insalata Rossa 10
Roma tomatoes, red onions, olives and pepperoncini in an Olive Oil and Vinaigrette dressing

Vitello & Carne

Served with Pasta, Soup of the Day or Salad and Giuseppe Rolls

***Marinated New York Steak 24**
New York strip steak marinated with our zip sauce
Add onions 1.5 Add mushrooms 1.5

***Steak Siciliano 24**
Breaded steak pan fried in olive oil with a side of ammoghio sauce

Veal Parmigiana 21
Breaded tender veal topped with homemade sauce and melted mozzarella cheese

Veal Piccante 21
Tender medallions of veal sautéed with mushrooms and artichoke hearts in a lemon wine sauce served over pasta

Veal Marsala 21
Tender medallions of veal dusted in flour and sautéed with Marsala wine and fresh mushrooms served over pasta

Veal Tosca 21
Hand pounded veal dipped in egg batter pan fried in a lemon butter wine sauce served over pasta

Veal Siciliano 21
Sautéed medallions of veal with tomatoes, mushrooms, green peppers and artichoke hearts with a splash of burgundy served over pasta

Pollo

Served with Pasta, Soup of the Day or Salad and Giuseppe Rolls

Chicken Parmigiana 19
Breaded tender chicken breast with homemade sauce and melted mozzarella cheese with a side of pasta

Chicken Tosca 19
Chicken breast dipped in egg batte pan fried topped off with a lemon butter wine sauce served over pasta

Chicken Marsala 19
Sautéed chicken breast with mushrooms in a Marsala wine sauce served over pasta

Chicken Piccante 19
Tender medallions of chicken sautéed with mushrooms and artichoke hearts in a lemon wine sauce served over pasta

Chicken Siciliano 19
Breaded chicken with a side of ammoghio sauce served with a side of pasta

Traverse City Chicken 19
Chicken breast encrusted in almonds then sautéed with scallions and dried cherries in a creamy cherry wine sauce served over angel hair pasta

Pesce

Served with Pasta, Soup of the Day or Salad and Giuseppe Rolls

Orange Roughy Pizziolla 22
Encrusted with parmesan cheese sautéed in olive oil topped with ammoghio sauce over pasta

Grilled Salmon 22
Grilled salmon served with angel hair pasta topped with lemon white wine and garlic sauce

Beer Battered Fish and Chips 17
Served with French fries or pasta

Shrimp Casalinga 20
Breaded jumbo shrimp pan fried tossed with capers and scallions in a creamy white sauce tossed with angel hair pasta

Shrimp Scampi 20
Jumbo shrimp sautéed in the traditional garlic butter scampi sauce served over angel hair pasta

Seafood Fettuccini 24
Sautéed shrimp, orange roughy and clams in a creamy alfredo sauce tossed with fettuccini

Take Home any of our Great Soups or Sauces by the Quart

Available any time ~ Ask your Server

Meat Sauce by the Quart 12
Marinara Sauce by the Quart 9

Soup of the day by the Quart 7
Salad dressing by the Quart 10

**Notice – Grilled to your perfection. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness.*

The Original
Giuseppe's
Italian Ristorante

Beverages

House Wines by the glass 8

*Chardonnay, Piesporter, White Zinfandel, Merlot,
Chianti, Lambrusco, Cabernet, Chianti Placibo*

Premium Wines by the glass 9

*Merlot, Red Moscato, Sangria, Nero d'Avola, Feudo
Sartanna, Sicily, Sauvignon Blanc*

Ultra Premium Wines
by the glass 10.5

*Late Harvest Riesling, Pinot Noir, Pinot Grigio, Roscato,
Masi Valpolicella, Gavi di Gavi, Principessa, Italy*

WHITE WINES BY THE BOTTLE

White Zinfandel, California 17

Chardonnay, California 17

Pinot Grigio, Italy 30 30

Sauvignon Blanc 19

Piesporter, Germany 19

Late Harvest Riesling, Michigan 32

Gavi di Gavi, Principessa, Italy 34

RED WINES BY THE BOTTLE

Sangria by the pitcher 18

Lambrusco, Italy 17

Red Moscato, California 20

Valpolicella Bolla, Italy 23

Malbec, Dona Paula, Argentina 22

Cabernet Sauvignon, California 20

Cabernet Sauvignon, Louis Martini, Sonoma 31

Chianti, Italy 26

Merlot, California 25

Valpolicella Masi, Italy 32

Roscato, Italy 30

Pinot Noir, California 35

Nero d'Avola, Feudo Sartanna, Sicily, Italy 26

Chianti Classico Riserva, Ruffino, Italy 41

Barolo, Batasiolo, Italy 58

Amarone, Sartori, Italy 58

SPARKLING WINE

Asti Spumante 24

DOMESTIC BEER 4

Bud, Bud Light, Lime

Coors Light

Michelob Ultra

Miller Lite

Request (non-alcoholic)

IMPORT BEER 5

Corona

Heineken

Labatt's, Labatt Blue Light

Peroni

Coffee 4

Tea Hot, Cold or Decaf 4

Espresso 4

Cappuccino 5

Shirley Temple 4

Strawberry Lemonade 4

Virgin Strawberry Daiquiri 4

Chocolate or White Milk 4

Soft Drinks Pepsi products 4

Ask your server about our speciality desserts