



STARTERS & SOUPS

CLASSIC MINISTRONE \$6.5

ANTIPASTO \$16

Mortadella, Pepperoni, Cotta Salami, Wisconsin Mozzarella Cheese, Marinated Artichoke Hearts, Bleu-Cheese Stuffed Olives and Pepperoncini Peppers on top of a Crispy Romaine Salad tossed with Tomatoes, Red Onions, Beets, Garbanzo Beans, and Italian Dressing.

ROASTED GARLIC \$14

Heads of Garlic Slowly Roasted 3 ea; served with House-Made Crostini, Creamy Goat Cheese and Pesto Sauce.

TOMATO CAPRESE \$14

Fresh Mozzarella Cheese, Heirloom Tomatoes, Italian Basil, drizzled Extra Virgin Olive Oil And Balsamic Glaze.

SHRIMP SCAMPI \$16

Tiger Shrimp Sautéed in Garlic, Red Pepper, Pepperoncini, White Wine, Shallots and Roasted Red Peppers Served with Crostini.

STEAMED BABY CLAMS \$16

Baby Clams, Butter, White Wine, Garlic, Lemon Juice, Fresh Parsley.

HOUSE-MADE FRIED MOZZARELLA \$10

Hand cut and breaded Fried Wisconsin's best Mozzarella cheese. Served with our House made Marinara sauce.

SOUP OF THE DAY \$7.5

CHEESY GARLIC BREAD \$8

Crusty Chicago's Gonnella Italian bread, layered with fresh Garlic Butter, Mozzarella cheese, served with our House Made Marinara sauce.

CRISPY CALAMARI \$13

Customers Favorite; Our House-Made Calamari with just the right amount of crunch. Sliced Calamari Steaks served with Spicy Marinara Sauce, Lemon Pepper and Fresh lemon.

CRISPY RAVIOLIS \$12

A Mid-West Tradition. Cheese Raviolis Breaded w/Italian Seasoned Breadcrumbs served with House-Made Marinara and Giuseppe's Pesto Sauce.

WINGS (6) \$13

Sautéed Till Just A Bit crispy. Choice of our house made sauces, Traditional Franks Hot Buffalo, Spicy Mustard, Garlic Butter and Parmesan. **Try them all!!**

ARTICHOKE SHRIMP DIP \$15

Served w/ Italian Bread Crostini.

GIUSEPPE'S BRUSCHETTA \$13

Heirloom Tomatoes, Fresh Italian Basil, Seasoning and Extra Virgin Olive Oil.

SALADS

OUR CAESAR SALAD \$9

Crisp Romaine Hearts, Grated Parmigiana Cheese and House-Made Garlic Croutons tossed in Our House-Made Caesar Dressing. Anchovies upon request.

GIUSEPPE'S HOUSE SALAD \$8

Organic Mixed Green, Garbanzo Beans, Red Onions, Roma Tomatoes and Beets tossed with Our Tangy House-Made Balsamic Vinaigrette Dressing.

ITALIAN SALAD \$8

Crisp Romaine and Iceberg Lettuce, Cherry Tomatoes, Black Olives, Red Onions, Croutons and Shredded Mozzarella Cheese tossed with Italian Dressing.

ARUGULA SALAD \$9

Fresh Baby Arugula tossed with Extra Virgin Olive Oil, Freshly Squeezed Lemon Juice and topped with Shaved Parmesan Cheese.

GIUSEPPE'S NUTTY SALAD \$15

Fresh Baby Spinach, Chopped Strawberries, Pineapple Candied Pepitas and Sautéed Pancetta. Tossed with Our House-Made Balsamic Vinaigrette Dressing and topped with a Breaded Ball of Warm and Creamy Goat Cheese.

MEDITERRANEAN SALAD \$15

Crisp Romaine Lettuce, Feta Cheese, Kalamata Olives, Cucumber, Cherry Tomatoes, Roasted Red Peppers and Sun-Dried Tomatoes. Tossed in Our House-Made Greek Dressing.

HOUSE SPECIALS

Ask your Server about Vegetarian & GF Options

Served with Penne Marinara or Mashed Potatoes and Chef's Vegetables or Sautéed Spinach Unless Other Stated

bistecca • di pollo • di vitello • pescare

EGGPLANT ALL PARMIGIANA \$22

Fresh Eggplant Slided and Breaded With A Blend Of Seasoned Breadcrumbs. Stacked With Our Fresh Tomato Concasse Sauce, Topped With Our House-Made Marinara Sauce And Melted Wisconsin Mozzarella Cheese.

CHICKEN PICATTA \$24 | VEAL \$31

Chicken Or Veal Thinly Pounded & Dusted With Flour. Cooked In A White Wine Reduction With Fresh Chopped Garlic Lemon Juice, Butter And A Burst Of Briny Flavor From Capers.

CHICKEN ALLA PARMIGIANA \$24

Chicken Breast Or Veal Leg-Cutlet, Breaded With A Blend Of Seasoned Breadcrumbs. Stacked With Our Fresh Tomato Concassed Then Topped With Our House-Made Marinara Sauce And Melted Wisconsin Mozzarella Cheese.

CHICKEN MARSALA \$24 | VEAL \$31

Thinly Pounded Chicken or Veal Dusted With Flour Then Sautéed In A Marsala Wine Reduction With Fresh Mushrooms, Garlic And Butter.

PARMESAN PORT CUTLET \$30

Tender Pork Cutlets Breaded With homemade bread crumbs, Parmesan Cheese fried to perfection With lemon and olive oil. Served with Roasted potatoes, Vegetable Medley.

HANGER STEAK \$32

Bagna Cauda Sauce Or Mushroom Sauce

12 oz Of Grilled Steak, Bagna Cauda Pan Sauce Made With Anchoivies, Lemon Juice, Butter, Garlic, Fresh Parsley And White Wine. Served With French Fries and Chef's Veggies.

VEAL MILANESE / ALLA PARMIGIANA \$35

Veal Leg Cutlet, Breaded With A Blend Of Seasoned Breadcrumbs. MILANESE, SERVED WITH LEMON WEDGES / PARMAGIANA. Staked With Our Fresh Tomato Concasse Then Topped With Our House-Made Marinara Sauce And Melted Wisconsin Mozzarella Cheese. Grilled or Cajun Spiced Blackened

SALMON \$29

Canadian Salmon Served With Sautéed Spinach And Mashed Potatoes. *Grilled Served With A Piccata Sauce.

FILET OF SOLE \$24

Capers, White Wine, Extra Virgin Olive Oil, Lemon Juice. Served With Garlic Mashed Potatoes And Sautéed Spinach.