

Giuseppe's 2 for \$28

Sunday thru Thursday
not valid with any other offer

Insalata (Salads)

Grilled Chicken or Shrimp Caesar

Cold crisp romaine lettuce tossed in a homemade Caesar dressing, topped with Croutons, Romano and Parmesan cheeses

Pasta

Spaghetti, Mostaccioli or Linguini

(with Meat Sauce or Marinara Sauce)

Manicotti

Pasta filled with Ricotta cheese, topped with Mozzarella cheese and Meat Sauce or Marinara

Cannellini

Pasta filled with ground beef and Italian spices topped with melted cheese and Meat Sauce

Meat Ravioli

Pasta pillows, filled with ground meat and topped with Meat Sauce

Ravioli Florentine

Pasta pillows, filled with Ricotta cheese and spinach topped with Marinara Sauce

Fettuccini Alfredo

Creamy butter Parmesan cheese sauce - add Chicken \$3.00, Shrimp \$4.50

Spaghetti Con Aglio E Olio

Oil and garlic with tomatoes
add Broccoli \$1.50, Mushrooms \$.75, Chicken \$3.00, Shrimp \$4.50

Eggplant Parmigiana

Fresh breaded, pan fried Eggplant, then baked with cheeses and topped with Marinara Sauce and served with a side of Mostaccioli

Eggplant Rollentini

Thinly sliced Eggplant rolled with seasoned Ricotta and toasted almonds topped with Marinara Sauce and melted cheese, served with Mostaccioli

Homemade Lasagna

Lasagna noodles layered with rich Ricotta cheese and Meat Sauce

Gnocchi Homemade Potato Dumplings

(with Meat Sauce or Marinara Sauce)

Spaghetti Carbonara

Sautéed bacon and scallions with our own blend of cheesy cream sauce tossed with spaghetti

Tortellini Palomino or Arrabbiata

Cheese tortellini tossed with Palomino (Creamy Marinara) or Arrabbiata (Zesty Marinara)

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

Available any time, take a quart home

The Original Giuseppe's Italian Restorante

Phone (586) 948-4900

Fax (586) 948-4902

GiuseppesRestaurant.net

49120 N. Gratiot Chesterfield, MI 48051

Banquet Room Available ~ Catering

call for Details & Menu choices

Prices are subject to change without notice.

*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 Restorante

Starters

Giuseppe's Favorites

Steamed Mussels.....13
Tossed with lemon white wine and garlic sauce

Stuffed Zucchini.....11
Stuffed with a mixture of ground beef, onions, capers, ammoghio and Marinara topped with melted cheese

Pepper Kiss.....13
Sweet red pepper stuffed with ricotta and spinach breaded and fried topped with sauce

Pan Fried Calamari Squid11

Shrimp Cocktail.....12
Jumbo shrimp with cocktail sauce

Shrimp Casalinga12
Jumbo breaded shrimp with sautéed scallions in a creamy white sauce

Shrimp Al Ferri.....12
Charbroiled shrimp marinated in lemon, olive oil, garlic and herbs

Mozzarella Fritta.....10
Freshly sliced and hand breaded mozzarella sticks

Traditional Appetizers

Giuseppe's Pizza Bread.....7
Bruchetta with ammoghio and melted cheese

Onion Rings.....6

Breaded Deep Fried Zucchini Sticks7

Breaded or Beer Battered
Deep Fried Mushrooms7

Soups and Salads

Soup of the Day

Cup of Soup ... 3 Bowl of Soup ... 3.50

French Onion Soup ... 4

A bubbling crock of homemade onion soup topped with 3 cheeses

Salad Dressings

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

Antipasto Salad.....12
Salami, cheese, olives, pepperoncini and tomatoes served with House dressing

Caesar Salad10
Cold crisp romaine lettuce tossed in a homemade Caesar dressing topped with croutons romano and parmesan cheeses

California Chicken Salad12
Crispy garden salad topped with char grilled chicken breast, bacon bits, dried cherries, pecans, tomato, cucumber and red onions served with Raspberry Vinaigrette dressing

Insalata Rossa Tomato Salad8
Roma tomatoes, red onions, olives and pepperoncini in an Olive Oil and Vinaigrette dressing

Pollo (Chicken)

Chicken Parmigiana

Breaded tender chicken breast with homemade sauce and melted Mozzarella cheese, served with side of pasta

Chicken Tosca

Chicken breast dipped in egg batter then pan fried topped off with a lemon butter wine sauce, served with side of pasta

Chicken Piccante

Sautéed chicken breast with mushrooms and artichoke hearts in a lemon wine sauce, served with side of pasta

Chicken Marsala

Sautéed chicken breast with mushrooms, in a Marsala wine sauce, served with side of pasta

Chicken Siciliano

Breaded chicken breast with side of Ammoghio sauce, served with side of pasta

Venetian Chicken

Grilled chicken breast in a lemon white wine sauce, served with broccoli and zucchini

Pesce (Fish)

Shrimp Primavera

Sautéed shrimp, bell peppers, mushrooms and onions in a bold Arrabbiata sauce over pasta

Beer Battered Fish and Chips

with French fries or pasta

Italian Specialties

All Entrées include Soup or Salad and Giuseppe Bread

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| Spaghetti, Mostaccioli or Linguini with marinara or meat sauce 13 add 1 sausage ... 2.75 add 2 meatballs ... 6 |
| Manicotti Pasta filled with ricotta cheese topped with mozzarella cheese and marinara or meat sauce 15 |
| Cannellini Pasta filled with ground beef and Italian spices topped with melted cheese and meat sauce 15 |
| Linguini with Clam Sauce white or red 20 Sautéed clams, onions, garlic, capers and Italian herbs tossed in linguini noodles |
| Homemade Lasagna Lasagna noodles layered with rich ricotta cheese and meat sauce 15 |
| 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 and Roasted Garlic Ravioli 18 Pasta pillows filled with shrimp and roasted garlic tossed with a zesty arrabbiata sauce |
| Meat Ravioli Pasta pillows filled with ground meat topped with meat sauce..... 15 |
| Italian Sausage Ravioli Pasta pillows filled with ground Italian sausage topped with meat sauce 16 |
| Ravioli Florentine Pasta pillows filled with ricotta cheese and spinach topped with marinara sauce 15 |
| Gnocchi Homemade Potato Dumplings with marinara or meat sauce 15 |
| Fettuccini Alfredo Creamy butter parmesan cheese sauce 15 add broccoli ... 1.5 add mushrooms ... 1.25 add chicken ... 4 add shrimp ... 5.5 |
| Spaghetti Con Aglio e Olio Oil and garlic with tomatoes 13 add chicken ... 4 add shrimp ... 5.5 |
| Eggplant Parmigiana 14 Fresh breaded pan fried eggplant baked with cheeses topped with marinara sauce served with a side of mostaccioli |
| Eggplant Rollentini 16 Thinly sliced eggplant layered with seasoned ricotta and toasted almonds topped with marinara sauce and melted cheese served with mostaccioli |
| Spaghetti Carbonara Sautéed bacon and scallions with our own blend of cheesy cream sauce 16 |
| Tortellini Palomino or Arrabbiata 15 Cheese tortellini tossed with palomino creamy marinara or arrabbiata zesty marinara |
| Pasta Bolognese 16 Pasta in our meat sauce with sausage, ammoghio, mushrooms, scallions and bell peppers |
| Baked Italian Combo 18 1/2 lasagna piece, 1/2 order chicken parmigan, 2 meat or florentine ravioli topped with meat sauce and melted cheese |
| Steak Peppernatta 21 Sautéed strips of New York steak, onions, bel peppers, mushrooms, diced tomatoes, capers and sliced green olives in a burgundy tomato sauce tossed with fettuccine |

Enhance Your Entrée

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| Chicken 5 | Baby Caesar 4 Instead of a dinner salad with entrée |
| Shrimp (3) 6 | Tossed Salad 3.50 |
| Meatballs each..... 3 | Broccoli 1.50 |
| Italian Sausage 2.75 | French Fries 4.5 0 |
| Mushrooms 1.50 | Side Pasta Mostaccioli 7 |
| Baked Cheese 2.50 | Side Pasta Fettuccine Alfredo 8.50 |

Vitello and Carne

(veal and steak)

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

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| *Marinated New York Steak 23 New York strip steak marinated with our zip sauce add onions or mushrooms ... 1.5 | Veal Tosca 20 Hand pounded veal dipped in egg batter pan fried in a lemon butter wine sauce served over pasta |
| *Steak Siciliano 23 Breaded steak pan fried in olive oil with a side of ammoghio sauce | Veal Scaloppini 20 Sautéed medallions of veal with tomatoes, mushrooms, green peppers and artichoke hearts with a splash of burgundy served over pasta |
| *Lamb Chops (4) 27 Marinated grilled lamb chops served with a side of Pasta Con Aglio e Olio | Veal Siciliano 20 Breaded veal pan fried in olive oil with a side of ammoghio sauce |
| Veal Parmigiana 20 Breaded tender veal topped with homemade sauce and melted mozzarella cheese | Veal Spidini 23 Fresh veal, salami, ham, diced tomatoes, capers, onions, mozzarella cheese and wine sauce rolled in bread crumbs pan fried in olive oil served with angel hair pasta and ammoghio sauce |
| Veal Piccante 20 Tender medallions of veal sautéed with mushrooms and artichoke hearts in a lemon wine sauce served over pasta | Veal Angelo 21 Veal dipped in egg batter sautéed with artichokes, red bell peppers, scallions and black olives in a lemon white wine sauce served over angel hair pasta |
| Veal Marsala 20 Tender medallions of veal dusted in flour and sautéed with Marsala wine and fresh mushrooms served over pasta | |

Pollo

(chicken)

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

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| Chicken Parmigiana 17 Breaded tender chicken breast with homemade sauce and melted mozzarella cheese with a side of pasta | Chicken Sinatra 17 Sautéed chicken with broccoli, scallions, bell peppers and mushrooms in a Dijon mustard sauce tossed with fettuccini |
| Chicken Tosca 17 Chicken breast dipped in egg batter pan fried topped off with a lemon butter wine sauce served over pasta | Chicken Siciliano 17 Breaded chicken with a side of ammoghio sauce served with a side of pasta |
| Chicken Marsala 17 Sautéed chicken breast with mushrooms in a Marsala wine sauce served over pasta | Chicken Angelo 17 Chicken breast dipped in egg batter sautéed with artichokes, red bell peppers, scallions and black olives in a lemon white wine sauce served over angel hair pasta |
| Chicken Basil 17 Sautéed chicken breast with mushrooms and tortellini tossed with a fresh basil cream sauce | Traverse City Chicken 17 Chicken breast encrusted in almonds then sautéed with scallions and dried cherries in a creamy cherry wine sauce served over angel hair pasta |
| Chicken Piccante 17 Sautéed chicken breast with mushrooms and artichoke hearts in a lemon wine sauce with a side of pasta add cappers ... 1.5 | |

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Pesce

(fish)

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

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| Sicilian Style Orange Roughy 20 Breaded in seasoned bread crumbs pan fried and served with pasta | Shrimp Casalunga 20 Breaded jumbo shrimp pan fried tossed with capers and scallions in a creamy white sauce tossed with angel hair pasta |
| Orange Roughy Pizziolla 20 Encrusted with parmesan cheese sautéed in olive oil topped with ammoghio sauce over pasta | Shrimp Scampi 20 Jumbo shrimp sautéed in the traditional garlic butter scampi sauce served over angel hair pasta |
| Grilled Salmon 20 Grilled salmon served with angel hair pasta topped with lemon white wine and garlic sauce | Shrimp Angelo 20 Shrimp dipped in egg batter sautéed with artichokes, red bell peppers scallions and black olives in a lemon white wine sauce served over angel hair pasta |
| Pasta Frutti DeMare 23 Sautéed shrimp, clams and calamari (squid) in Marinara tossed with fettuccini noodles | Seafood Fettuccini 23 Sautéed shrimp, orange roughy and clams in a creamy alfredo sauce tossed with fettuccini |
| Beer Battered Fish and Chips 14 Served with French fries or pasta | |

Beverages

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| House Wines by the glass 6.95 Chardonnay, Piesporter, White Zinfandel, Merlot, Chianti, Lambrusco, Cabernet | Premium Wines by the glass 7.95 Merlot, Red Moscato, Sangria, Nero d'Avola, Feudo Sartanna, Sicily |
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Ultra Premium Wines by the glass 9.50

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

White Wines by the Bottle

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| White Zinfandel, California..... 17.00 | Piesporter, Germany..... 19.00 |
| Chardonnay, California..... 17.00 | Late Harvest Riesling, Michigan 32.00 |
| Pinot Grigio, Italy 30.00 | Gavi di Gavi, Principessa, Italy 34.00 |

Red Wines by the Bottle

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| Sangria by the pitcher 18.00 | Merlot, California 25.00 |
| Lambrusco, Italy..... 17.00 | Valpolicella Masi, Italy..... 32.00 |
| Red Moscato, California 20.00 | Roscato, Italy 30.00 |
| Valpolicella Bolla, Italy 23.00 | Pinot Noir, California 35.00 |
| Malbec, Dona Paula, Argentina 22.00 | Nero d'Avola, Feudo Sartanna, Sicily, Italy 26.00 |
| Cabernet Sauvignon, California 20.00 | Chianti Classico Riserva, Ruffino, Italy ... 41.00 |
| Cabernet Sauvignon, Louis Martini, Sonoma 31.00 | Barolo, Batasiolo, Italy 58.00 |
| Chianti, Italy 26.00 | Amarone, Sartori, Italy 58.00 |

Sparkling Wine

Asti Spumante 24.00

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| Domestic Beer (per bottle) 3.95 Bud, Bud Light or Lime Coors Light Michelob Light Michelob Ultra Miller Lite and 64 O'Douls (non-alcoholic) | Import Beer (per bottle) 4.95 Corona Heineken Labatt's, Labatt Blue Light Peroni |
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| Coffee 3.50 | Strawberry Lemonade 3.50 |
| Tea Hot, Cold or Decaf..... 3.50 | Virgin Strawberry Daiquiri..... 4.00 |
| Espresso 4.00 | Chocolate or White Milk..... 3.50 |
| Cappuccino 5.00 | Soft Drinks Pepsi products 3.50 |
| Shirley Temple..... 3.50 | |