



Happy Hour Mon- Sat

4pm- 7pm

Late Night Happy Hour

Frí & Sat Night 10pm-12am

Wines by the glass

Whites

		HH\$
Laurent- Perrier, Champagne Brut	\$14	
Laurent- Perrier, Champagne Rose	\$14	
Martini & Rossi Prosecco, Italy	\$7	5
Charmeroy Brut Champagne	\$8	6
Ruffino Orvieto, Italy	\$7	4.5
S.A.Prum Riesling, Germany	\$8	6
Cambria Chardonnay "K.'s Vineyard"	\$9.50	
Santa Rita Chardonnay, Chile	\$7	5
Charmeroy Brut Champagne	\$8	6
Veramonte Sauvignon Blanc	\$8	6
Bollini Pinot Grigio	\$8	6
Caposaldo Pinot Grigio	\$7	5

Reds

Robert Mondavi "Solaire" Cabernet	\$12.50	
Santa Rita Cabernet, Chile	\$7	5
Stonestreet Merlot	\$10	
Santa Rita Merlot, Chile	\$7	5
Carmel Road Pinot Noir	\$10	
Santa Martina (Super Tuscan)	\$10	
Caposaldo Chianti	\$7	5
Pascual Toso Malbec, Argentina	\$9	7
Villa Pozzi Nero D'Avola, Italy	\$8	6
A Mano "Primitivo", Italy	\$8	6

Bottled Beers

		HH\$
Moretti-	\$4.25	3.25
Moretti La Rossa Dark-	\$4.25	3.25
Stella Artois-	\$4.25	3.25
Guinness-	\$4.25	3.25
Michelob Ultra-	\$3.25	2.25
Heineken-	\$4.25	3.25
Abita Amber-	\$3.75	2.75
Corona-	\$4.25	3.25
Shocktop Belgian White-	\$4.25	3.25
Budweiser-	\$3.25	2.25
Bud Lt.-	\$3.25	2.25
Coors Lt.-	\$3.25	2.25
Miller Lt.-	\$3.25	2.25
Miller GD 64-	\$3.25	2.25
Miller High Life-	\$2.25	1.25
Miller High Life Lt.-	\$2.25	1.25



Appetizers

Available 4pm- 'til

Mozzarella Vegeteriana- \$8.95

Sliced Mozzarella layered with grilled eggplant, zucchini, tomato and pesto

Mozzarella Caprese- \$8.95

Sliced Mozzarella and tomato with basil pesto and prosciutto ham

Prosciutto Wrapped Shrimp- \$10.45

Jumbo Shrimp stuffed with goat cheese and wrapped in with prosciutto with brandy butter

Carpaccio- \$8.95

Thin slices of raw beef tenderloin sprinkled with shaved parmesan and basil pesto

Smoked Salmon- \$10.95

House smoked salmon topped with onion, capers, olive oil and lemon juice

Crabmeat Tortino- \$9.95

Roasted crabmeat cake with shiitake mushrooms and white wine reduction

Giuseppe's Mini Burgers- \$8.45

Three 2 oz. grilled tenderloin mini burgers with house made steak sauce to dip

Bacon Wrapped Oysters- \$8.95

Herb coated oysters wrapped in bacon and sauteed with balsamic sauce

Panino Prosciutto- \$6.45

Prosciutto, salame, tomato and mozzarella sandwich, toasted in panini press

Signature Cocktails

		HH\$
<u>Mojito-</u>	\$7	4
Light Silver Rum, Lime, Mint and Sugar		
<u>Caipirinha-</u>	\$9	6.5
Made with Leblon Cahaca, Lime & Sugar		
<u>Strawberry Basil Caipirinha-</u>	\$10	7
Cachaca with fresh Strawberries, Basil & lime		
<u>SuperFly Iced Tea-</u>	\$8	6
Firefly Sweet Tea Vodka, and Lemonade		
<u>Giuseppe's Lemonades-</u>	\$8	6
With Peach, Melon, Raspberry, or Dragonberry Rum		
<u>Cappucinotini-</u>	\$11	8
Dbt. Espresso Liquer, Café Boheme & Cream		
<u>Italian Margarita-</u>	\$8	6
Margarita with Disaronno Originale		
<u>Well Dressed Tini-</u>	\$12	9
Reyka Vodka shaken with Blue Cheese Olives		

CHEF'S SPECIALS

FILLETTO DI PESCE DELLA SERA- MARKET PRICE

FRESH CATCH OF THE DAY PREPARED TO CHEF'S CHOOSING
PLEASE ASK YOUR SERVER.

RISOTTO DI GAMBERI E PREZZEMOLO- 16.5

ARBORIO RICE WITH SAUTEED SHRIMP AND PARSLEY.

VITELLO MILANESE- 27

SAUTEED BREADED VEAL CUTLET SERVED WITH CHOICE OF VEGETABLES OR PASTA ON THE SIDE.

PETTO D'ANATRA GIUSEPPE- 29

SAUTEED DUCK BREAST WITH ORANGE AND LIME SEGMENTS, CORIANDER AND
CELERY ROOT PUREE WITH ORANGE GLAZE.

PETTO DI POLLO ALLA PARMIGIANA- 17.5

SAUTEED CHICKEN BREAST TOPPED WITH MELTED PARMIGIANO CHEESE AND TOMATO SAUCE
SERVED WITH GNOCCHI MARINARA.

COSTINE DI BISONTE BRASATE- 34

POT ROAST OF BONELESS BISON SHORT RIBS BRAISED WITH MUSHROOMS, CARROTS, ONIONS AND
RED WINE ON A BED OF POLENTA.

I DOLCI- DESSERTS

TIRAMISU- 8

LADYFINGERS SOAKED IN ESPRESSO COFFEE WITH WHIPPED CREAM AND COCAO.

CIOCCOLATO RUSTICO- 9

CHOCOLATE GANACHE ON TOP OF ZABAIONE CREAM WITH A SCOOP OF HOUSE MADE VANILLA GELATO
TOPPED WITH FRESH RASBERRY PUREE.

CRÈME BRULEE E GELATO- 9

TWO FLAVORS OF CRÈME BRULEE AND ONE HOUSE MADE GELATO.

TORTA OPERA- 8

SOUFFLEE AL CIOCCOLATO- 9

CHOCOLATE SOUFFLEE. PLEASE ALLOW 25 MINUTES.

SOUFFLEE DI GRAND MARNIER- 9

SOUFFLEE MADE WITH GRAND MARNIER LIQUER. PLEASE ALLOW 25 MINUTES.

SOUFFLEE DI MANDORLA- 9

ALMOND SOUFFLEE. PLEASE ALLOW 25 MINUTES.

SOUFFLEE DI LAMPONE- 9

RASPBERRY SOUFFLEE. PLEASE ALLOW 25 MINUTES