

Giuseppe[®]
CUCINA ITALIANA



ANTIPASTI

Patate Fritte	8
Crispy golden French fries, served with your choice of truffle mayo & Parmesan or lemon tartare sauce on the side.	
Suppli Di Mamma	12
Crispy Italian rice croquettes filled with rich Ragù di Anna and melted mozzarella.	
Melanzane Al Forno	15
Oven-baked eggplant layered with tomato sauce, mozzarella, Parmesan, and fresh basil.	
Carpaccio Di Rape Rosse E Mousse Di Caprino	16
Thinly sliced oven-baked beetroot with goat cheese mousse, caramelized hazelnuts, black balsamic dressing, and fresh herbs.	
Gamberi Alla Boscaiola	17
Sautéed shrimp with wild mushrooms in a rich, creamy sauce, finished with fresh herbs.	
Bresaola, Bufala e Pomodorini Secchi	17
Rolled bresaola stuffed with buffalo mozzarella, sun-dried tomatoes, bell peppers, and fresh rocket, finished with extra virgin olive oil.	
Carpaccio Di Polpo Alla Siciliana	20
Thinly sliced octopus with chili confit, pomegranate, Sicilian pesto, balsamic reduction, and basil oil.	
Bruschetta Salmone E Avocado	21
Toasted sourdough bread topped with smoked salmon, sliced avocado, goat cheese mousse, and a touch of fresh lime.	
Frittura Di Calamari E Gamberi	22
Crispy fried calamari and shrimp, served with lemon tartare sauce on the side.	

INSALATE

Burrata alla Caprese

19

Creamy burrata with steak tomatoes, mixed cherry tomatoes, basil pesto, tomato mayo, and basil oil.

Orzotto e Gamberi

21

Creamy pearl barley with shrimp, artichokes, sun-dried tomatoes, grapefruit, pomegranate, wild thyme, stracciatella di burrata, and citrus dressing.

Caprino e Pere

23

Wild rocket, kale, and baby spinach with crispy fried goat cheese, fresh pears, pecans, and cranberries, finished with a honey-Dijon mustard vinaigrette.

Insalata di Manzo

24

Beef sirloin with mixed house greens, radish, artichokes, confit cherry tomatoes, endive, and microgreens, finished with a black balsamic and grain mustard dressing.

La Mia Giuseppe

24

Baby sucrine lettuce with grilled chicken breast, sun-dried tomatoes, pesto, crispy bread chips, Parmesan, oregano, and basil oil.

PASTA SECCA

Spaghetti Pugliesi con Stracciatella di Burrata

18

Spaghetti in a rich tomato sauce and tomato broth with garlic, dried chili, and extra virgin olive oil, with creamy stracciatella di burrata and fresh basil.

Linguine al Ragù di Mare

27

Linguine with shrimp and mixed seafood in a rich tomato and shrimp sauce, with garlic, red chili, white wine, lemon zest, fresh parsley, and parsley oil.

Calamarata con Pesto di Pistacchi, 28
Tonno Fresco e Bottarga

Calamarata pasta with fresh bluefin tuna tartare, pistachio pesto, bottarga, capers, red olives, sun-dried tomatoes, garlic, white wine, parsley, and extra virgin olive oil.

PASTA FRESCA FATTA A MANO

Pappardelle con Ragù di Anna e 22
Crema al Parmigiano

House-made spinach pappardelle with our signature Ragù di Anna, Parmesan cream, and freshly grated Parmesan.

Tagliatelle Cremose alla Romana 23

House-made tagliatelle with roasted mixed mushrooms and chicken breast in a creamy white wine and Parmesan sauce, finished with fresh parsley and lemon zest.

Fettuccine Verdi alla Crema di Salmone 23

House-made spinach fettuccine with smoked salmon, capers, and Parmesan in a rich salmon cream sauce.

Gnocchetti Zia Ada alla Genovese 23

House-made potato gnocchetti with slow-cooked lamb Genovese sauce, Pecorino and Parmesan, finished with sun-dried tomato oil.

Ravioli ai Funghi e Tartufo 25

Ravioli with mushrooms, porcini, truffle paste, black truffle, and confit cherry tomatoes.

DAL FORNO

Gnocchi alla Sorrentina

18

House-made potato gnocchi with chunky tomato sauce, fresh mozzarella, Parmesan, and basil, finished with basil oil.

Lasagna della Casa alla Piastra

22

House-made lasagna layered with rich meat sauce and Parmesan, finished on the griddle with fresh basil and basil oil.

RISOTTI

Valentino

19

Italian rice with beetroot purée, Gorgonzola cream, pecans, balsamic beetroot, butter, and Parmesan.

Gamberi e Limone

24

Italian rice with shrimp, fresh cream, lemon, butter, and Scamorza, finished with chives, basil oil, and lemon zest.

PIZZA

Santa Margherita

16

Tomato sauce, fresh mozzarella, fresh tomato salsa, Parmesan, basil, and oregano.

Contadina

18

Tomato sauce, fresh mozzarella, baked mixed vegetables, zucchini scapece, basil, goat cheese cream, and oregano.

Maranello

21

Tomato sauce, fresh mozzarella, Italian spianata piccante, fresh tomato salsa, basil, Parmesan, and oregano.

Romana	23
Fresh mozzarella, goat cheese cream, mortadella, stracciatella di burrata, pistachio pesto, pistachios, Parmesan, basil, and oregano.	
Sant'Agata Bolognese	23
Fresh tomato salsa, fresh mozzarella, our signature Ragù di Anna, Provolone, basil, and oregano.	
Gran Cotto	24
Tomato sauce, fresh mozzarella, cotto ham, champignon mushrooms, black olives, sun-dried tomatoes, basil pesto, Parmesan, and oregano.	
Pugliese	24
Cherry tomatoes, fresh tomato salsa, anchovies, burrata, fresh basil, lemon zest, and oregano.	
Formaggiosa	24
Fresh mozzarella, goat cheese, Brie, Gorgonzola cheese, smoked Scamorza, pumpkin sauce, dried figs, basil, and oregano.	
Prosciutto di Parma	25
Tomato sauce, fresh mozzarella, Parma ham, wild rocket, basil pesto, Parmesan, fresh basil, and oregano.	
Portofino	27
Basil pesto, fresh mozzarella, sun-dried tomatoes, smoked salmon, wild rocket, pickled onions, and stracciatella di burrata.	
La Tartufata	27
Creamy mushroom sauce, mixed fresh mushrooms, fresh mozzarella, wild rocket, and Parmesan, finished with fresh truffle, truffle oil, and basil oil.	

SECONDI PIATTI DI CARNE

Saltimbocca di Maiale alla Romana 22

Pork neck with Parma ham and sage, cooked with white wine, butter, and chicken stock, served with creamy Parmesan mashed potatoes.

Tagliata di Pollo 23

Half baby chicken served with broccolini and Italian mashed potatoes, accompanied by chimichurri and a creamy lemon-caper sauce, finished with roasted lemon.

Filetto e Patate 32

Beef tenderloin served with French fries, Giuseppe's herb sauce, and Italian butter.

Bistecca di Manzo 44

Grilled beef ribeye served with mashed potatoes, Italian butter, and a rich red wine and mushroom sauce.

SECONDI PIATTI DI PESCE

Branzino in Crosta di Patate, Limone e Capperi 29

Sea bass in a crispy potato crust, served with sautéed spinach, mixed herb salad, and lemon-caper sauce, finished with lemon zest.

Gamberoni alla Griglia con Riso al Salto 31

Grilled jumbo shrimp served with crispy lemon rice, artichokes, and a rich shrimp sauce.

Salmone alla Michelangelo 32

220g salmon fillet with pesto pastille, lemon mashed potatoes, balsamic beetroot, goat cheese mousse, carrot cream, and a creamy lemon-caper sauce, finished with fresh dill.

DOLCI

Gelati & Sorbetti

4

Vanilla, chocolate, strawberry, mango, lemon, red fruits, and pistachio.

Limone Ghiacciato

9

Fresh organic lemon filled with refreshing lemon sorbet.

Sbrisolona alla Crema e Mirtilli

12

Italian shortcrust crumble with vanilla custard, blueberries, and vanilla ice cream, finished with powdered sugar.

Tiramisù di Tartufi

14

Tiramisù mousse with coffee-soaked ladyfingers, Italian coffee, and cocoa.

Tiramisù al Limoncello

14

Tiramisù mousse with ladyfingers and Italian limoncello curd, finished with pistachio powder.

Mousse al Cioccolato al Torroncino

14

70% dark chocolate mousse with hazelnuts, Ferrero Rocher, coffee, and coffee ice cream.

Babà al Rum di Giuseppe

15

Traditional babà pastry soaked in rum syrup, served with white cream, passion fruit, raspberries, and pomegranate, finished with powdered sugar.

VINO DELLA CASA 11

VINI IMPORTATI

VINO ROSSO

Oro Collezione Chianti Reserva (Italia)	60
Barbaresco Tradizione Marchesi Di Barollo (Italia)	145
Villa al Cortile Brunello Di Montalcino (Italia)	125
Etna Rosso (Italia)	70
Piemonte Pinot Nero Barola (Italia)	120
Guidalberto (Italia)	185
Côte de Nuits (Francia)	130
Brouilly (Francia)	85
Le Difese (Italia)	125

VINO BIANCO

Pinot Grigio (Italia)	35
Château Martinon Blanc 2023 (Francia)	55
Gavi di Gavi Etichetta Nera (Italia)	85
Chablis 1er Cru (Francia)	190
Sancerre (Francia)	125
Martina Vermentino (Italia)	55
Piccini Collezione Oro Orvieto Classico (Italia)	60

VINI IMPORTATI

VINO ROSATO

Piccini Rosato Costa Toscana (Italia)	45
By Ott Côtes de Provence (Francia)	90

VINI LOCALI

VINO ROSSO

Chateau Qanafar Cocu	50
Ixsir Altitudes Red	45
Ksara Réserve du Couvent	35
Couvent Rouge Deir el Ahmar	35
Ixsir Grande Reserve Red	60
Cuvée Du 3ème Millénaire	60
Chateau Ksara Le Souverain	90
Atibaia Red Blend	115

VINO BIANCO

Blanc de Qanafar	50
IXSIR Altitudes White	45
IXSIR Grande Reserve White	55
Couvent Rouge Deir el Ahmar	35
Chardonnay Cuvée du Pape Ksara	50

VINI LOCALI

VINO ROSATO

Chateau Ksara Sunset Rose	30
Ixsir Altitudes Rosé	45
Ixsir Grande Reserve Rose	55
Couvent Rouge Rose Deir el Ahmar	35

PROSECCO E VINI SPUMANTI

Piccini White	40
Piccini Rosé	50
Venetian Dress	50
Superiore Primo Franco	80

CALICE DI PROSECCO 11

CHAMPAGNE

Moët & Chandon Brut Impérial	130
Moët & Chandon Rose Imperial	150

COGNAC

Hennessy VS	20
Hennessy V.S.O.P	25
Hennessy X.O	50

CLASSICI ITALIANI

Mint julep	10
Lady in Red	10
Bee's knees	10
Jasmine	10
Sea Breeze	10
Garibaldi	10
Gold rush	10
Little Italy	10
New York	10
Amaro Sour	10
Dry Martini	10
Negroni	10
Lynchburg lemonade	10

APERITIVI

Rossini	11
Mimosa	11
Bellini	11
Kir Royal	11
Kir White Wine	11
French 75	11
Hugo Spritz	11
Aperol Spritz	11
Limoncello Spritz	11

COCKTAIL INTERNAZIONALI

Gin Basil	10
Margarita	10
Passion Fruit Martini	10
Moscow Mule	10
London Mule	10
Midori Sour	10
Amaretto Sour	10
Pisco sour	10
Espresso Martini	10
Boulevardier	10
Dirty Martini	10
Americano	10
Cuba Libre	10
Gimlet	10
Old fashioned	10
Mojito	10
Daiquiri	10
Apple Sour	10
Piña colada	10
Caipiroska	10
Tom Collins	10

WHISKY

GLS BTL

Red Label	8	88
Jameson	8	88
Black Label	12	120
Gold Label	18	180
Double Black	20	190
Green Label	25	200
Blue Label	55	500
Chivas Regal 12	12	120
Chivas Regal 18	35	350
Old Parr 12	16	160
Old Parr 18	35	250
Glenfiddich 12	16	160
Glenfiddich 15	35	340
Glenfiddich 18	55	500
Jack Daniel's	10	100
Jack Daniel's Honey	10	100
Macallan 12	30	300
Macallan 15	40	400
Macallan 18	50	500
Monkey Shoulder	13	130
Smokey Monkey	14	140

TEQUILA

GLS BTL

1800 Anejo	12	100
1800 Reposado	9	85
1800 Blanco	8	75
Don Julio Anejo	17	160
Don Julio Reposado	16	150
Don Julio Blanco	13	125
Patron Anejo	16	150
Patron Reposado	14	140
Patron Blanco	13	125
Don Julio 1942	45	400

GIN

GLS BTL

Tanqueray	10	95
Tanqueray X	14	140
Bombay Sapphire	9	90
Hendrick's	12	120
Favignana	16	150

RUM

GLS BTL

Captain Morgan White Rum	9	85
Captain Morgan Dark Rum	10	95
Captain Morgan Spiced Gold	12	110
Cachaça	10	95