



Giuseppe Specialty Menu

When I first moved to San Diego many years ago I lived at the beach, and just like any young foreigner with a "cool" accent, I was often invited to local beach parties after sunset. Always enthused, I would graciously accept, but then my new friends would inevitably ask me, "What are you bringing?"...Hmmm, I would think to myself. 'What is wrong with these people? Why do they invite me to their home and then ask me to bring stuff? Do they want me to cook for them?' To a young Italian man, this always sounded really weird.

At my home in Italy, my Mamma Angela would have kicked you out if you showed up at her house with food. She was in charge and you were her guest, simple as that. As the host, she took pleasure in treating her guests to some of our family's amazing regional Italian cuisine, with no funny strings attached.

After having happily lived here for so many years, I understand the question "What are you bringing?" a little more. People in this country work a lot, which means they tend to cook a lot less. So in fact, the question "What are you bringing?" really helps the host have a variety of food and drink options without having to cook all day in order to entertain like mamma Angela would do for us back home.

Therefore, based on my mom's traditional culinary ideas, my adult life as an American, and my experiences being both a guest and a host in this wonderful town, I created a special menu of take-out options for the next time you entertain. Whether you're the busy host or a guest in need of an impressive side dish, the new Giuseppe Specialty Menu was created to serve your future family functions, business meetings, holiday celebrations and cocktail parties or whenever you're in need of quality, "no fuss" fine cuisine for your guests.

Now please be my guest and enjoy the following pages of this authentic, regional Italian menu and don't forget that for us Italians food is an art. As an Italian business owner, I am fully committed to providing you with amazing, artistically crafted food every time you're in our care.

"Mangia Bene e Vivi Meglio"
(Eat Well and Live Better)

Buon Appetito

A handwritten signature in black ink, appearing to read "Giuseppe Ciuffa", written in a cursive style.

Giuseppe Ciuffa
Executive Chef and CEO

GIUSEPPE
RESTAURANTS & FINE CATERING



Antipastini

(Individual Hors d'Oeuvres)

Priced for Two (2) Dozens

(For production reasons we require a minimum of \$200 for Hors D'oeuvres orders)

Freddi

(Cold)

SPIEDINI CAPRESE

Grape Tomatoes, Ciliegine Mozzarella, Basil Leaf on Skewers

\$45

INVOLTINI DI BRESAOLA

Cured Bresaola wrapped with Wild Arugula, Pecorino Romano and Seasonal Grilled Fruit: Nectarines for Spring and Summer, Persimmons for Fall and Winter

\$39

PROSCIUTTO E MELONE

Shaved Parma Prosciutto paired with Cantaloupe or Seasonal Summer Figs served with Aged Balsamic Syrup

\$39

CROSTINI AL CARPACCIO

Olive Oil rubbed Baguette with Razor Sliced Carpaccio, Parmigiano, Truffle Aioli, Cured Capers and Arugula

\$39

SALMONE AFFUMICATO

Prime Smoked Salmon with Lemon-Dill Cream Cheese, Thinly Sliced Cucumbers Presented On Crisped Pizza Crust

\$45

CANAPÉS AL SALAME

Dry Cacciatorino Salame Bites with Grape Mustard and Taleggio served on Toasted Ciabatta Squares

\$39

INSALATA DI POLLO

Pulled Chicken Tossed in a Light Orange Aioli with Toasted Pecans and Seasonal Pears served in Flaky Pastry Shells

\$39

INDIVIA BELGA

Belgian Endive Spoons filled with Gorgonzola Mousse, Roasted Figs and Candied Walnuts

\$39

INVOLTINI DI MELANZANE

Thinly Sliced Eggplant rolled and stuffed with Fire-Roasted Peppers, Goat Cheese and Arugula served with Aged Balsamic Syrup

\$39



GIUSEPPE
SPECIALTY STORE

Caldi

(Hot)

FRITELLE AL GRANCHIO

Crab Cakes served with Lemon-Dill Aioli

\$55

POLENTA CON FUNGHI

Polenta Bites with Wild Mushrooms and Truffle Oil

\$39

ARANCINI DI RISO

Saffron Risotto Balls with English Peas and Fontina

\$39

TORTINO CON PERE

Flat Pastry Shells with Roasted Pears, Gorgonzola and Walnuts

\$39

PIZZETTA RUSTICA

*Handcrafted Pizza Dough cut into Small Rounds with
your choice of one of the following toppings:*

Yukon Gold Potatoes with Rosemary, Garlic and Truffle Oil

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Tomato Basil Sauce, Mozzarella, Tuscan Olive Tapenade

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Wild Mushroom and Mozzarella with Fresh Thyme and Caramelized Garlic

\$39

POLPETTINE DI MANZO

Miniature Beef Meatballs served with Classic Marinara

\$39

CROCCHETTE DI PATATE

Potato Croquettes filled with Cheese and Parma Cotto

\$39

SPIEDINI DI POLLO

Natural Chicken Skewers with Herb Salsa Verde

\$39

COZZE GRATINATE

New Zealand Mussels with Italian Style au Gratin

\$48

BOMBOLOTTI DI SPINACI

Profiteroles filled with Spinach and Artichoke Dip

\$39

SVIZZERE DI MANZO

*Bite-size Beef Sliders on Sesame Brioche with
Arugula Pesto, Grape Tomatoes and Melted Fontina*

\$39

PATATINE RIPIENE

Red Bliss Potatoes filled with Swiss Cheese and Crisped Pancetta

\$39



Al Vassoio

(Party Platters)

All Our Party Platters are graciously Arranged ready for Display

Small serves up to 20 guests

Medium serves 30-40 guests

Large serves 50-60 guests

COCKTAIL DI GAMBERONI

Jumbo Coldwater Shrimp served with Cocktail Sauce

Sm \$77 Med \$ 142 Lg\$218

SALMONE AFFUMICATO

Prime Smoked Salmon Presentation with Lemon-Dill Cream Cheese,

Thinly sliced Cucumbers, Capers and Sweet Onions

served with Toasted Baguettes

Sm \$80.00 Med \$ 155 Lg\$225

CARPACCIO AL TONNO

Ruby Red Tuna Carpaccio Topped with Watercress, Grapefruit Segments and Fried

Shallot Rings served with a Light Citrus Vinaigrette

Sm \$70 Med \$ 135 Lg\$195

CARPACCIO DI MANZO OR BRESAOLA

Thinly sliced Natural Beef Carpaccio Topped with Wild Arugula, Parmiggiano, Fresh

Lemon Juice and Cold-pressed Olive Oil

Sm \$70 Med \$135 Lg\$195

PARMA PROSCIUTTO CON FRUTTA DI STAGIONE

Shaved Parma Prosciutto paired with Cantaloupe or Seasonal Summer Figs served with

Aged Balsamic Syrup

Sm \$65 Med \$ 130 Lg\$190

SALUMI ASSORTITI

Cured Italian Meat presentation featuring Soppressata, Cacciatorino Salame, Parma

Prosciutto, Bresaola and Parma Cotto served with Grape Mustard/ Regular Coarse

Mustard and Assorted Herb Rolls

Sm \$50 Med \$100 Lg\$150

VASSOIO ASSORTITO

Razor Sliced Natural Turkey and Roast Beef served with Sliced Provolone,

Red Leaf Lettuce, Ripened Tomatoes, Caramelized onions,

Mustard, Mayo and Assorted Herb Rolls

Sm \$55 Med \$110 Lg\$165



FORMAGGI ARTIGIANALI

Array of Artisan Italian Cheeses featuring Taleggio, Fontina, Parmigiano, Pecorino Romano and Gorgonzola Dolce served with Dried Fruits and Nuts, Infused Truffle Honey, Rosemary Fig Spread and Gourmet Crackers
Sm \$68 Med \$135 Lg\$205

MOZZARELLA CAPRESE

Seasonal Ripened Tomatoes and Fresh Mozzarella with Basil and Seasoning (We use Thyme-Roasted Tomatoes in the Winter)
Sm \$65 Med \$125 Lg\$185

VEGETALI GRIGLIATI

Array of Market Fresh Grilled Vegetables Topped with Roasted Garlic Infused Oil and Fresh Thyme
Sm \$35 Med \$ 65 Lg\$95

BRUSCHETTA PRESENTATION

Classic Tomato Basil, Cannellini Beans and Rosemary, Tuscan Olive Tapenade
Sm \$40 Med \$ 78 Lg\$118

CHILLED PENNE PASTA SALAD

Basil Pesto with Sundried Tomatoes and Pine nuts
Sm \$35 Med \$ 65 Lg\$95

FRUTTA DI STAGIONE

Selection of Fresh Seasonal Fruits served with Sweet and Spicy Nuts
Sm \$55 Med \$ 80 Lg\$125



Bocconcini Assortiti

(Assorted Mini Sandwiches)

Priced for Two (2)Dozens

A bountiful Selection of Assorted Herb Rolls filled with:

Smoked Salmon with Arugula and Lemon-Dill Cream Cheese

\$55

Parma Prosciutto with Fig Spread, Fontina and Watercress

\$55

Roast Beef with Gorgonzola Mousse and Truffle Aioli

\$40

Soppressata with Grape Mustard and Taleggio

\$45

Mozzarella Caprese with Basil Pesto

\$45

Tuna Salad with Regional Olive Tapenade and Red Leaf Lettuce

\$39

Assagini da Tea

(Tea Sandwiches)

Priced for Two (2)Dozens

*Array of Bite-Sized Tea Sandwiches prepared with Assorted Breads
and the following fillings:*

Prime Smoked Salmon with Lemon-Dill Cream Cheese and Cucumbers

\$55

Razor-Sliced Turkey with Fontina and Rosemary Fig Spread

\$39

Roasted Pears with Gorgonzola mousse and Arugula

\$39

Roast Beef with Grape Mustard, Red Leaf Lettuce and Tomato

\$39

Razor Sliced Cucumbers, Dill, Sonoma Goat Cheese Mousse

\$39

Harvest Chicken Salad with Pecans and Orange Peel

\$39



Insalate

(Salads)

Small serves up to 20 Guests

\$49

Large serves 30-40 Guests

\$96

INSALATA CON MELE E GORGONZOLA

*Organic Greens with Granny Smith Apples, Candied Pecans,
Gorgonzola and Balsamic Vinagrette*

INSALATA DI ARUGULA E LATTUGA

*Baby Arugula and Boston Lettuce with Shaved Parmiggiano, Fennels, Grapefruit
Segments and Citrus-Honey Vinagrette*

INSALATA CON PERE E CAPRINO

*Organic Greens with Roasted Pears, Natural Goat Cheese, Candied Walnuts and
Raspberry Balsamic Vinagrette*

INSALATA CON BIETE E ARANCE

*Organic Greens with Seasonal Oranges, Roasted Beets,
Salt Roasted Almonds, Pecorino Romano and Balsamic Vinagrette*

MISTICANZA DI CAMPO

*Organic Greens topped with Julienne of Seasonal Vegetables and Grape Tomatoes
with your choice of Balsamic or Citrus Honey Vinagrette*

ROMANA CON PANCETTA

*Romaine Hearts with Toasted Pine nuts, Crisped Pancetta, Shallots and Grape Tomatoes
tossed in a Light Gorgonzola Cheese Dressing*

Condimenti

(Our Signature Dressings)

\$ 6.00 Per Pint

*Balsamic Vinagrette/ Raspberry Vinagrette/
Citrus Honey Vinagrette/ Gorgonzola Cheese Dressing*



Specialita' Marinata

(Our Specialty Marinated Items)

Priced By The Lb

Medley of Regional Olives\$12/ *Artichoke Hearts*\$8/ *Mushroom Caps*\$9/
Savory Carrots\$7/ *Fire Roasted Peppers*\$12/ *CilieGINE Mozzarella*\$20

Salsette Speciali

(Our Specialty Sauces and Spreads)

Priced Per Pint

ROSEMARY FIG SPREAD

"A Perfect Compliment to our Cheese Displays"

\$12

GRAPE MUSTARD

"Great with Cold or Hot Meats and Cheese Displays"

\$9

GORGONZOLA MOUSSE

"Great with Cold or Hot Meats and Sandwiches"

\$9

REGIONAL OLIVE TAPENADE

"Great with Everything"

\$16

INFUSED TRUFFLE HONEY

"A Perfect Compliment to our Cheese Displays"

\$38

EGGPLANT CAPPONATA

"Great with everything"

\$9



Lasagna Casarecce

(Our Signature Lasagnas)

LASAGNA DI ZUCCA E FUNGHI

Butternut Squash and Wild Mushroom Lasagna with Mozzarella, Bechamel, Parmiggiano, Infused Truffle Oil and Fresh Thyme served with a Light Gorgonzola Sauce (Fall/ Winter Only)

Small serves up to 12

\$65

Large serves up to 24

\$130

LASAGNA DI CARCIOFI E PISELLI

Artichoke and English Pea Lasagna with Mozzarella, Bechamel and Parmiggiano served with Roasted Asparagus Sauce (Spring/ Summer Only)

Small serves up to 12

\$65

Large serves up to 24

\$130

LASAGNA BOLOGNESE

Classic Beef Ragout Bolognese Lasagna with Parmiggiano Served with extra ragout on the side

Small serves up to 12

\$48

Large serves up to 24

\$96

LASAGNA VEGETARIANA

Market Fresh Grilled Vegetables with Basil Pesto and Mozzarella served with a Light Tomato Basil Sauce and Parmiggiano

Small serves up to 12

\$48

Large serves up to 24

\$96



Secondi Piatti

(Our Selection of Specialty Entrees)

All Entrees are priced per person with a 12-Person order minimum
All Entrees will arrive with printed re-heating instructions

IL POLLO

Natural Chicken Breast

With Your Choice of the Following Sauces

Lemon Piccata/ Mushroom Marsala/ Cacciatore/ Parmiggiana

\$10

SALTIMBOCCA ALLA ROMANA

*Medallions of Natural Chicken Breast topped with Parma Prosciutto and Sage served
with Natural Pan Juice-Wine Sauce*

\$11.50

ROTOLO DI POLLO

*Natural Chicken Breast rolled and stuffed with Fontina, Sundried Tomatoes and Sauteed
Spinach served with Sage-Mushroom Demi-Glace*

\$11

SALSICCE E PEPERONI

*Roasted Italian Sausage served over Sauteed Bell Peppers and Onions with Chili Flakes,
Basil and Cold Pressed Olive Oil*

\$8

ARROSTO DI MAIALE

*Herb Rubbed Pork Tenderloin served with Grape Mustard and
Orange Spiked Demi-Glace*

\$11

BRASATO DI MANZO

*Natural Beef Short ribs Slowly Braised with Red Wine and Natural Juices
Served with your choice of
Barolo Spiced Demi-Glace/ Sundried Cherry Port Wine Demi-Glace/
Wild Mushroom Madeira Demi-Glace/ Pomegranate Orange Demi-Glace*

\$14

POLPETTE DI MANZO

Mamma Angela's Specialty Meatballs

Served with your choice of

Tomato Basil Sauce/ Mushroom Marsala Sauce

\$9

SCALOPPINE DI VITELLO

Tender Veal Medallions Scaloppine

Served with Your Choice of

Lemon Piccata/ Mushroom Marsala/ Parmiggiana

\$16

OSSOBUCO DI VITELLO

*Braised Veal Shank with Red Wine, Carrots, Celery and Onions
Served with Herb Gremolata*

\$20



Il Pesce

(Fish)

LOCAL OR WHITE SEABASS

\$23

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LOCH DUART ORGANIC SALMON

\$23

~

NORTHERN HALIBUT

\$26.50

Choice of Sauces:

Lemon Piccata/ Puttanesca/ Pistachio Crusted with Herb Gremolata/ Fennel and Radicchio with Salsa Verde/ Roasted Pepper Sauce with Basil Oil

Oven-Ready Meats

Our Oven-Ready Meats will arrive with printed Cooking Instructions

Select from our

Special Italian Herbed Rub

~or~

Plain Kosher Salt and Pepper Corn Rub

Choose one Sauce and One Condiment from our list

WHOLE BEEF TENDERLOIN

\$290 Serves up to 14

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WHOLE NEW YORK STRIP

\$260 Serves up to 20

~

WHOLE PORK TENDERLOIN

\$130 Serves up to 20

~

WHOLE LEG OF LAMB

\$115 Serves up to 12



Sauce and Condiment Selection

Select one sauce and one condiment to pair with Oven-Ready Meats

Sauces: \$20 per Quart

- *Barolo-Spiced Demi-Glace*
- *Sundried Cherry and Port Wine Demi-Glace*
- *Pomegranate Orange Demi-Glace*
- *Mushroom Madeira Demi-Glace*
- *Three Peppercorn -Brandy Sauce*

Condiments: \$12 per pint

- *Classic Horseradish*
- *Truffle Horseradish*
- *Gorgonzola Mousse*
- *Grape Mustard*
- *Apple Cinnamon Chutney*
- *Herb Gremolata*
- *Course Mustard*
- *Chive-Mustard*
- *Fig-Olive Tapenade*

Contorni

(Side Dishes)

\$42

All Side Dishes are priced for 12-person orders

All Side Dishes will arrive with printed re-heating instructions

- *Thyme-Roasted Fingerling Potatoes*
- *Lemon Basil Mashed Potatoes*
- *Gorgonzola Mashed Potatoes*
- *Garlic Mashed Potatoes*
- *White Truffle Mashed Potatoes*
- *Cannellini Bean Ragout*
- *Steamed Asparagus with Almond*
- *Wilted Spinach with Garlic and Fennels*
- *Broccoli au Gratin*
- *Bittersweet Broccoli Rabe*
- *Polenta or Risotto Cakes*
- *Steamed French Beans*
- *Sauteed Seasonal Vegetables*



I Dolci

(The Sweets)

Individual Bites

Priced per Two(2) Dozens

Tuscan Style Biscotti

\$36

Chocolate and Hazelnut Truffles

\$44

Apple-Fig Streudels

\$36

Sicilian Cannoli

\$60

Seasonal Fruit Torte

\$60

Cakes

Priced per 10" Cake

Chocolate Almond Torta Caprese

\$40

Lemon Almond and Ricotta Crostata

\$40

Traditional Tirami Su

\$45

Seasonal Fruit Torta

\$40

Carrot Cake

\$40