

Panini

Our signature sandwiches are 8 inches which make them perfect for sharing!

ITALIAN BEEF MANZO ARROSTO
Thin slices of tender Italian beef, piled high on an Italian roll. **8.00**

ITALIAN SAUSAGE SALSICCIA
Sausage link seasoned with the finest Italian spices, served on an Italian roll. **7.25**

ITALIAN MEATBALL POLPETTE
Topped with 4 large handcrafted meatballs, seasoned with the finest Italian spices and served on an Italian roll. **7.95**

ITALIAN COMBO COMBINAZIONE
A sandwich that combines the best of both worlds: Italian sausage and Italian beef. **8.95**

CAPRESE
Your classic Caprese salad served as a cold sandwich on French bread. **7.75**

ADD TO ANY OF THE ABOVE
French Fries **2.50**
Mozzarella **1.00**
Peppers **1.00**

Chicago Style Pizza & Calzones

	12"	14"	16"
THIN CRUST	12.50	15.00	17.00
Extra Toppings	1.50	1.75	2.00
STUFFED CRUST	14.50	17.50	19.50
Extra Toppings	1.50	1.75	2.00
DEEP DISH	18.00	20.00	---
Extra Toppings	2.00	2.50	---
CALZONE	ONE SIZE		
Stuffed with mozzarella and ricotta.	10.75		
Extra Toppings	1.75		

TOPPINGS

- sausage
- green peppers
- hot gardeniera
- pineapple
- mushrooms
- onion
- fresh garlic
- crumbled sausage
- olives
- ham
- fresh spinach
- sliced beef
- pepperoni
- Canadian bacon
- tomatoes
- (double charge)
- meatball

Desserts

BRIOCHE WITH GELATO	9.99
LARGE CHOCOLATE CANNOLI	3.95
TIRAMISU	5.50
GELATO CHEESECAKE frozen	4.50
GELATO assorted flavors.....	3.95

Pizza Napoletana

* CONTAINS OLIVE PITS

MELANZANE & FUNGHI
Imported San Marzano tomato sauce, fior di latte mozzarella, grilled marinated eggplant, portobello mushrooms, fresh basil, and E.V.O.O. **15.25**

SOPPRESSATA & FUNGHI
Imported San Marzano tomato sauce, fior di latte mozzarella, Italian sopressata (mild or spicy), portobello mushrooms, fresh basil, and E.V.O.O. **14.25**

QUATTRO STAGIONE*
Imported San Marzano tomato sauce, fior di latte mozzarella, 1/4 portobello mushrooms, 1/4 marinated artichokes, 1/4 black olives, 1/4 sopressata, fresh basil, and E.V.O.O. **14.25**

MARGHERITA CON BUFALA
Imported San Marzano tomato sauce, fresh Italian buffalo mozzarella, fresh basil, and E.V.O.O. **15.25**

CAPRICCIOSA*
Imported San Marzano tomato sauce, fior di latte mozzarella, portobello mushrooms, marinated artichokes, black olives, sliced prosciutto crudo, fresh basil, and E.V.O.O. **15.25**

FUNGHI & OLIVE NERE*
Imported San Marzano tomato sauce, fior di latte mozzarella, portobello mushrooms, black olives, fresh basil, and E.V.O.O. **13.25**

PRIMAVERA
E.V.O.O., fior di latte mozzarella, fresh arugula, fresh chopped tomatoes, prosciutto crudo and shaved parmigiano. **16.25**

MARGHERITA
Imported San Marzano tomato sauce, fior di latte mozzarella, fresh basil, and E.V.O.O. **12.25**

MT. VESUVIO PIZZA

This unique creation combines 1/2 calzone stuffed with fresh mozzarella and ricotta plus your choice of 1/2 of any pizza listed above. Add to any of the above pizzas

CALZONE & PIZZA IN ONE

+ 3.95

Giuseppe's RISTORANTE



CARRY-OUT or DELIVERY

\$15 Minimum for Delivery

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\$15 Minimum for Delivery

219-322-0011
Order Online giuseppespizza.net

Easy Online Ordering
giuseppespizza.net
219-322-0011

Tuesday-Thursday 11:00am-9:30pm
Friday-Saturday 11:00am-10:30pm
Sunday 4:00pm-9:00pm
Monday Closed

CHECK ONLINE FOR DAILY SPECIALS

Beverages

SAN PELLEGRINO Limonata or Aranciata	2.95	SPRITE Two Ltr	2.50
Bottled Water One Ltr	6.00	FANTA Two Ltr	2.50
COKE Regular or Diet . Two Ltr	2.50	PEACH ICED TEA Two Ltr	2.50

Appetizers

BRUSCHETTA Toasted Italian bread, topped with diced Roma tomatoes, fresh garlic, a hint of basil, and drizzled with E.V.O.O.	8.95
GARLIC BREAD PANE ALAGLIO Toasted Italian bread, topped with roasted garlic and Parmesan cheese.	4.95 with cheese 5.95 with tomatoes 6.95
SOUP OF THE DAY ZUPPA DEL GIORNO Ask your server for the soup of the day.	4.25
MOZZARELLA STICKS MOZZARELLE FRITTE FRIED Lightly breaded rolls of mozzarella that are lightly fried to a golden perfection. Served with marinara sauce.	7.95
ARANCINI A traditional Sicilian dish consisting of a lightly breaded rice ball, stuffed with meat, mozzarella cheese, peas, and fried until golden brown.	5.75
FRIED CALAMARI CALAMARI FRITTI Lightly battered calamari, fried to a golden crisp.	12.95

Salads

ANTIPASTO SALAD INSALATA ANTIPASTA A bed of crisp iceberg lettuce topped with ham, genoa salami, tomatoes, cucumbers, green pepper, onions, pepperoncini's, and provolone cheese. Served with a side of Italian dressing.	small 8.95 large 10.95
ITALIAN ANTIPASTO SALAD ANTIPASTO ITALIANO A delightful combination of spicy and mild soppressata, prosciutto crudo, fresh mozzarella, kalamata olives, and marinated artichokes.	11.95
MEDITERRANEAN SALAD MEDITERRANEANO A bed of crisp iceberg lettuce, topped with feta cheese, kalamata olives, vine-ripened tomatoes, onions, green peppers, and cucumbers.	small 8.95 large 10.95
HOUSE SALAD INSALATA DI CASA A bed of crisp iceberg lettuce, topped with vine-ripened tomatoes, onions, green peppers, pepperoncinis, and cucumbers.	5.95
CAPRESE SALAD INSALATA CAPRESE Slices of vine-ripened tomatoes, layered with fior di latte mozzarella and fresh basil, drizzled with E.V.O.O.	7.50

Pastas

RIGATONI Al dente rigatoni, smothered in a hearty meat sauce.	12.50
LASAGNA Sheets of pasta layered with fresh ricotta, mozzarella, and parmesan cheeses, ground beef, and marinara sauce.	12.95
LINGUINE WITH CLAMS LINGUINE ALLE VONGOLE Served with red or white clam sauce.	13.95
PENNE ARRABBIATA WITH MEATBALLS This fiery dish gains its name "arrabbiata" (angry) due to the spicy hot flavors added to the pasta sauce. Served with two meatballs.	12.95
LINGUINE ALFREDO Linguine served al dente, covered with a rich and creamy alfredo sauce, made to order.	13.95 add chicken 3.00 add shrimp 5.00
JUMBO STUFFED SHELLS WITH MEATBALLS CONCHIGLIONI Jumbo macaroni shells, stuffed with a savory cheese mixture, topped with marinara sauce and baked. Served with two meatballs.	12.95
MANICOTTI WITH MEATBALLS MANICOTTI CON POLPETTE Tubular pasta stuffed with ricotta and Parmesan cheese, covered in marinara sauce and baked to perfection. Served with two meatballs.	12.95
*4 CHEESE RAVIOLI WITH MEATBALLS RAVIOLI AI QUATTRO FORMAGGI Delicate pillows of pasta stuffed with a four cheese blend. Served with two meatballs.	12.95
*SPINACH RAVIOLI WITH MEATBALLS RAVIOLI AI SPINACI Delicate pillows of pasta stuffed with spinach and ricotta cheese. Served with two meatballs.	12.95
*LOBSTER RAVIOLI RAVIOLI DI ARAGOSTA Delicate pillows of pasta stuffed with lobster, and topped with alfredo sauce.	19.95
*GNOCCHI WITH MEATBALLS Traditional Italian dumplings topped with marinara sauce. Served with two meatballs.	12.95
*STUFFED GNOCCHI WITH MEATBALLS GNOCCHI RIPIENI Traditional Italian dumplings stuffed with ricotta cheese and topped with marinara sauce. Served with two meatballs.	15.95
*SPAGHETTI WITH MEATBALLS SPAGHETTI CON POLPETTE Spaghetti cooked al dente with a house made red sauce. Served with two meatballs.	11.00
*PENNE WITH MEATBALLS Penne pasta cooked al dente, topped with marinara sauce. Served with two meatballs.	11.00

SAUCE OPTIONS		
For pasta items with * only.	Alfredo + 3.95	Meat Sauce + 2.00

Entrees

EGGPLANT PARMIGIANA MELANZANE ALLA PARMIGIANA Lightly battered slices of eggplant, layered with mozzarella cheese and a house-made marinara sauce, served on a bed of pasta.	14.95
STUFFED & ROLLED EGGPLANT ROTOLI DI MELANZANE Lightly battered slices of eggplant, rolled and stuffed with mozzarella and prosciutto crudo, and served with a side of pasta.	15.95
SAUSAGE AND PEPPERS SALSICCIA E PEPPERONI Traditional Italian sausage and sweet peppers, served on a bed of pasta.	13.95
PASTA CARBONARA PASTA CARBONARA Nothing will cure your craving for comfort food like this rich tangle of pasta tossed in a delicious parmesan-egg sauce with savory panetta.	16.95
GRILLED CHICKEN POLLO ALLA GRIGLIA Two tender gilled chicken breast, seasoned to perfection and served with a side of mixed vegetables.	14.95
CHICKEN MARSALA POLLO AL MARSALA Lightly battered chicken breast, braised with marsala wine and mushrooms, and served on a bed of pasta.	18.50
CHICKEN FRANCESE POLLO ALLA FRANCESE Lightly-battered chicken breast, smothered in a creamy lemon sauce, and served on a bed of pasta.	16.95
CHICKEN PARMIGIAN POLLO ALLA PARMIGIANA Parmesan battered chicken breast, smothered in a house-made marinara sauce, sprinkled with mozzarella and parmesan cheese, and served on a bed of pasta.	15.95
VEAL PARMIGIANA VITELLO ALLA PARMIGIANA Parmesan battered veal cutlet, smothered in a house-made marinara sauce, and served on a bed of pasta.	17.95
VEAL PICATTA PICATTA DI VITELLO Tender veal cutlet, sautéed to perfection and served with a lemon pan sauce, sprinkled with capers and parsley, and served on a bed of pasta.	21.00
VEAL MARSALA VITELLO AL MARSALA Tender veal cutlet, cooked in a marsala wine reduction, and served on a bed of pasta.	21.50