



Giuseppe's   
RISTORANTE



# Beverages

**SAN PELLEGRINO  
LIMONATA** 2.95

**SAN PELLEGRINO  
ARANCIATA** 2.95

**SAN PELLEGRINO  
BOTTLED WATER** One Ltr 6.00

**COKE** 2.50

**DIET COKE** 2.50

**SPRITE** 2.50

**FANTA** 2.50

**PEACH ICED TEA** 2.50

**BREWED  
ICED TEA** .5 Ltr Caraff 2.95

**ESPRESSO** 2.75

**CAPPUCCINO** 3.75

**COFFEE** 2.50



**BEER  
& WINE  
AVAILABLE**  
PLEASE ASK  
YOUR SERVER  
FOR SEPARATE  
MENU

# 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 AL'AGLIO

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 FRITI

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

MEDITERRANEANEO

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 + **2.95**

# Entrées

## 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

ROTOLO 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**

# 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	<b>2.50</b>
Mozzarella	<b>1.00</b>
Peppers	<b>1.00</b>

# Chicago Style Pizza & Calzones

	<b>12"</b>	<b>14"</b>
<b>THIN CRUST</b>	<b>12.50</b>	<b>15.00</b>
Extra Toppings	<b>1.50</b>	<b>1.75</b>

<b>STUFFED CRUST</b>	<b>14.50</b>	<b>17.50</b>
Extra Toppings	<b>1.50</b>	<b>1.75</b>

<b>DEEP DISH</b>	<b>18.00</b>	<b>20.00</b>
Extra Toppings	<b>2.00</b>	<b>2.50</b>

<b>CALZONE</b>	one size	<b>10.75</b>
Stuffed with mozzarella and ricotta.		
Extra Toppings		<b>1.75</b>

## TOPPINGS

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

# 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**

CALZONE  
& PIZZA  
IN ONE

## 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 **+ 3.95**



## *Everything Italian!*

We are proud to offer authentic Neapolitan pizza here in Northwest Indiana. Our staff has been trained by an Italian master pizza chef with over 30 years of expertise. The 19th Century recipe begins with pizza dough that is made with imported Italian flour, fresh yeast, and sea salt. Next, imported San Marzano tomatoes, plus fresh herbs and spices, are blended into flavorful pizza sauce. Finally, Fior di Latte mozzarella or imported Italian Mozzarella di Bufala melt to perfection as the pizza is charred in our 900 degree stone wood-burning oven. This 19th Century Italian tradition is a very meticulous process, which results in a Neapolitan pizza, bursting with intense fresh flavor.

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