

Starters

Ask your server about Vegetarian and Vegan options

Crispy Calamari 11.50

Our House-Made Calamari Have Just the Right Amount of Crunch, With Sliced Calamari Steaks Served with Spicy Marinara and Lemon Pepper

Giuseppe's Bruschetta 6.95

A Giuseppe's Specialty.

Sautéed Tomatoes, Roasted Garlic, Pesto Sauce and Extra Virgin Olive Oil. Served with Warm Flatbread for Dipping.

Crispy Raviolis 7.50

A Mid-West Tradition.

Encrusted Cheese Ravioli Breaded with Italian Seasoned Breadcrumbs, Served with Our House Made Marinara and Giuseppe's Pesto Sauce.

Caprese Salad 10.65

Fresh Wisconsin Mozzarella, Ripe Roma Tomatoes, Italian Basil, drizzled with Extra Virgin Olive Oil and Aromatic Balsamic Syrup. Served along Mixed Greens

Antipasto 13.95

More than just a salad.

Mortadella, Pepperoni, Cotta Salami, Wisconsin Mozzarella Cheese, Marinated Artichoke Hearts, Bleu-Cheese Stuffed Olives and Pepperoncini Peppers sit on top of a Crispy Romaine Salad tossed with Tomatoes, Red Onions, Beets, Garbanzo Beans and Italian Dressing.

Joe's Cheesy Garlic Bread 5.55

Crusty Gonnella Italian bread from Chicago, layered with fresh Garlic Butter, Mozzarella cheese sprinkled fresh grated Parmesan and served with our House Made Marinara sauce.

Giuseppe's House-Made Mozzarella Sticks 7.95

Hand cut and breaded Wisconsin's best Mozzarella cheese. Served with our House made Marinara sauce

Spicy Buffalo Wings

1/2 Dozen 7.95 Or 1 Dozen 15.95

Baked, then sautéed till just a bit crispy with Franks hot sauce and a touch of butter. Served with your Choice of Ranch or Bleu Cheese Dressing

Soups & Salads

Ask your Server about Vegetarian and Vegan options

Classic Minestrone 3.95/5.95 Soup of the Day 4.95/6.50

House Salad 5.55 Lg. 10

Organic Mixed Green, Garbanzo Beans, Red Onions, Roma Tomatoes and Beets tossed with Our Tangy House-Made Balsamic Vinaigrette Dressing

Italian Salad Sm. 5.5 Lg. 9.50

Crisp Romaine and Iceberg Lettuce, Cherry Tomatoes, Black Olives, Red Onions, Croutons and Shredded Mozzarella Cheese tossed with Italian Dressing.

Our Caesar Sm. 7 / Lg.11

Add-Ons: Grilled Chicken 5 | Shrimp 6 | Salmon 9

Crisp Romaine Hearts, Grated Parmigiana Cheese and House-Made Garlic Croutons tossed in Our House-Made Caesar Dressing.
Anchovies upon request.

Arugula Salad Sm. 7 Lg. 11

Fresh Baby Arugula tossed with Extra Virgin Olive Oil, Freshly Squeezed Lemon Juice and topped with Shaved Parmesan Cheese.

Giuseppe's Nutty Salad 13.75

Fresh Baby Spinach, Chopped Strawberries, Pineapple Bits, Candied Pepitas and Sautéed Pancetta. Tossed with Our House-Made Balsamic Vinaigrette Dressing and topped with a Breaded Ball of Warm and Creamy Goat Cheese.

Greek Salad Sm. 7 Lg. 11

Crisp Romaine Lettuce, Feta Cheese, Kalamata Olives, Cucumber, Cherry Tomatoes, Roasted Red Peppers and Sun-Dried Tomatoes. Tossed in Our House-Made Greek Dressing

Parties Of 6 Or More Will Have A 20% Gratuity Added To Check. For Split Checks Please Tell The Server Ahead Of Time And We Can Split Up To 4 Credit Cards Per Check.

House Specials

Ask your Server about Vegetarian and Vegan options

Served with

Vegetables (Chef's Choice) and Pasta Marinara.

Or your choice of

Sautéed Spinach, Garlic Mashed Potatoes, French Fries, Roasted Carrots

Upgrade Pasta Sauce;

Bolo, Alfredo, Pesto, Aglio Olio \$3.00

Split Charge \$7 Includes Double Sides

Picatta Chicken 19.50 Veal 23.95

Chicken or Veal Thinly Pounded & Dusted With Flour Cooked in a White Wine Reduction with Fresh Chopped Garlic, Lemon Juice Butter and a Burst of Briny Flavor from Capers.

Eggplant Alla Parmigiana 17.95

Fresh Eggplant Sliced and Breaded with a Blend of Seasoned Breadcrumbs, Stacked with Our Fresh Tomato Concassed, Fresh Basil, and Grated Parmesan Cheese, then Topped With Our House-Made Marinara Sauce and Wisconsin Mozzarella Cheese.

Marsala Chicken 19.95 Veal 23.95

Chicken Or Veal Thinly Pounded & Dusted With Flour, Sautéed In A Marsala Wine Reduction With Fresh Mushrooms, Garlic And Butter.

Chicken Alla Parmigiana 19.95 Veal 23.95

Chicken Breast or Veal Leg Cutlet Breaded With A Seasoned Bread Crumbs, Stacked With Our Fresh Tomato Concassed, Fresh Basil and Grated Parmesan Cheese. Topped with Our House-Made Marinara Sauce And Wisconsin Mozzarella Cheese.

Salmon, Blackened Or Grilled 23.95

Canadian Salmon cooked your way served with Sautéed Spinach and Garlic Mashed Potatoes
Grilled served with a Piccata Sauce
Cajun Spiced Blackened Salmon

Swordfish Grilled 23.95

Grilled Fish Steak with a Mediterranean Flavor; Capers, White Wine, Extra Virgin Olive Oil, Lemon Juice, Oregano. Served with Garlic Mashed Potatoes and Roasted Carrots,

Hanger Steak w/ Bagna Cauda Sauce 26.95

12 oz Hanger Steak with a Pan Sauce made with Anchovies, Lemon Juice, Butter, Garlic, Fresh Parsley and White Wine. Served with French Fries and Chef's Veggies.

We Make All Of Our Bread, Sauces And Dressings Fresh Daily With Our Favorite Fresh Ingredients Using Family Recipes Passed Down Over The Years. We Are Committed To Purveyors That Support Local, Organic And Sustainable Practices

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Pasta

Ask your Server about Vegetarian and Vegan options

Spaghetti Bolognese 16.25

A Family Recipe and A Customer Favorite.
Slow-Cooked Hearty Tomato Meat Sauce with Beef and Our Italian Sausage.
Available in Child Size

Spaghetti Marinara 12.95

Add Meatballs or A Sausage Link 3.25
Our Classic Tomato Sauce Seasoned just right.
Available in Child Size

Baked Penne 16.50 ADD Bolognese +3

Penne tossed with Our Classic Tomato Sauce, Creamy Ricotta and Mozzarella Cheese.
Then Baked until the top turns Crispy.

Cheese Ravioli 16.50

Stuffed Ricotta Cheese and Parsley Raviolis, served with Your Choice of Sauce:
Our Classic Marinara, Hearty Bolognese, Creamy Alfredo, or Pesto
Available in Child Size

Spaghetti Aglio E Olio 15.95

Time-Tested Italian Classic with a Giuseppe's Twist.
Spaghetti with Garlic, Extra Virgin Olive Oil, Mushrooms, Black Olives, Fresh Italian Parsley and finished with a touch of Red Pepper Flakes.

Spaghetti Puttanesca 15.95

Spicy Marinara Infused with the Flavors of Kalamata Olives, Anchovies and Capers

Spaghetti Primavera 17.95

A Healthy and Delicious Option
Roasted Vegetables including Yellow Squash, Carrots, Roasted Red Pepper, Garlic, Asparagus, Basil, Zucchini, Broccoli and Cauliflower.

Fettucine Alfredo 16.95

Our House-Made to the Order Alfredo Sauce is a Creamy Sauce with Roasted Garlic, Fresh Parmesan Cheese, Shallots and White Wine.
Available in Child Size

Smoked Chicken Penne 17.95

Our Sauce has Bursts of Flavors from Sun Dried Tomatoes, Fresh Basil, CA Asparagus and Garlic Tomato Pesto Sauce. Chicken Breast is Slow Smoked with Mesquite Wood

Spaghetti W/ Sausage & Pink Vodka Sauce 16.95

A Customer Favorite.
Equal parts Marinara Sauce and Cream and a Splash of Vodka, Fresh Basil, Onions and Crumbled Italian Sausage.

Fettucine Carbonara 16.95

A Classic Roman Pasta.
Sautéed Pancetta, Fresh Chopped Garlic, Rich Cream, Peas and Freshly Grated Parmesan Cheese.

Portabella Mushroom Ravioli 17.50

Creamy Cheese and Mushroom Ravioli blanketed by a Rich and Creamy Sauce of Portobello Mushrooms, Garlic and Marsala Wine.

Linguine Vongole 20.95

Light and Flavorful Sauce made with Briny Clams, cooked in a White Italian Wine with Garlic, Italian Parsley and a Touch of Lemon.

Italian Chicken Fettuccini 17.95

A tasty and Light option.
Italian Seasoned Chicken sautéed with butter; then tossed with Tomato, Garlic, Basil and Olive Oil.

Spaghetti Al Pesto 15.50

This Italian Comfort Food has Spaghetti Tossed with Creamy Pesto Sauce that is Made with Fresh Basil, Garlic and EVOO
. Add Shrimp for a Special Treat

Linguini Shrimp Scampi 21.95

Tiger Shrimp Sautéed in Garlic, a pinch of Red Pepper Flakes, Pepperoncini, White Wine, Shallots, Roasted Red Peppers and Butter

Italian Sausage & Shrimp 19.95

A Giuseppe's Favorite.
Penne Pasta with Sautéed Tiger Shrimp and Italian Sausage in a Zesty Sauce with Roasted Red Peppers, Shallots, Garlic, Tomato Pesto Sauce, Our House-Made Marinara and a Touch of Cream.

Giuseppe's Lasagna Meat 17.95

Our Meat Lasagna is Loaded with Sausage and Beef Simmered in Our House-Made Marinara Sauce; layered with Hearty Noodles, Wisconsin Mozzarella and Ricotta Cheese.

**Adds; Chicken 4 | Grilled Chicken 5 | Tiger Shrimp 6 |
Meatballs 3.25 | Sausage Link 3.25 | Calamari 3
Whole-Wheat and Gluten-Free Available.
Child's Portion, Age 13 and Under ONLY**

Pizza

Ask your Server about Vegetarian and Vegan options

Chicago's Famous Pan Pizza

See Why Chicago Pizza is so Popular!

Baked in Pan with a Soft Buttery Crust, then Wisconsin Mozzarella Cheese with a Crushed Tomato Pizza Sauce and Finished with a Sprinkle of Parmesan Cheese. Make it your own by adding Your Choice of Toppings from our Freshly Cut Topping Selections (additional charge per topping).

Personal (Serves 1) \$7.95
Small (Serves 2) \$13.95
Medium (Serves 3) \$17.95
Large (Serves 4) \$21.95

Extra Toppings

PER \$.95 | SM. \$1.25 | M. \$2. | L \$2.75

Hand-Tossed Thin Crust (Cut In Squares)

Our Hand-Tossed Pizza has a Crust that Burst of Flavor topped with Our-House Made Stanislaus Tomatoes and Wisconsin Mozzarella Cheese. Make it your own by adding Your Choice of Toppings from our Freshly Cut Topping Selections (additional charge per topping).

Small (Serves 1-2) \$ 9.95
Medium (Serves 2-3) \$14.95
Large (Servers 3-4) \$18.95
X Large (Servers 4-5) \$21.95

Gluten-Free Thin Crust *Small Only Add \$2.95

Extra Toppings **SM. 1.25 / M. \$2 / L. \$2.5 | XL. \$2.95**

Toppings Sausage/ Pepperoni/ Bell Peppers | Artichoke Hearts | Spinach | Red Onions | Anchovies | Breaded Eggplant | Jalapeños | Onions | Pepperoncini | Meatballs | Mushrooms | Roasted Red Peppers | Basil | Goat Cheese / Feta Cheese | Canadian Bacon | Pineapple | Black Olives | Tomatoes | Garlic | Arugula

Specialty Toppings (Additional)

Sun-Dried Tomatoes \$0.95 | 2 | 2.5 | 2.95 |
Kalamata Olives \$.95 | 2 | 2.5 | 2.95
Chicken/ Shrimp 3.5 | 4.5 | 6 | 8
Diya Vegan Cheese 2.25 | 3 | 3.75/ 4.95
White Sauce \$1.95 | 2.95 | 3.95 | 4.95

Specialty Pizzas

Ask your Server about Vegetarian and Vegan options

No Substitutions Please

House Special Sausage | Pepperoni | Onion | Mushrooms | Tomatoes
Deep Dish Ind. 11.95 S 18.95 M 25.95 L 30.25
Thin Crust S 14.95 M 22.95 L 27.70 X Large 31.40

Joe's Special Sausage | Green Peppers | Red Onion | Pesto Sauce and Tomato Sauce
Deep Dish Ind. 11.95 S 18.95 M 25.95 L 29.00
Thin Crust S 14.95 M 22.95 L 27.40 X Large 30.80

Meat Special Sausage | Pepperoni | Salami | Onions | Meatballs
Deep Dish Ind. 11.95 S 18.95 M 25.95 L 30.25
Thin Crust S 14.95 M 22.95 L 27.40 X Large 31.40

Vegetarian Mushrooms | Onions | Tomatoes | Spinach | Fresh Basil | Artichoke Hearts
Deep Dish Ind. 11.95 S 18.95 M 25.95 L 30.25
Thin Crust S 14.95 M 22.95 L 27.40 X Large 31.40

Eggplant Special Mozzarella Cheese | Breaded Eggplant | Basil | Ricotta Cheese
Deep Dish Ind. 11.95 S 18.95 M 25.95 L 30.25
Thin Crust S 14.95 M 22.95 L 27.40 X Large 31.40

Margherita Tomato Strips | Fresh Mozzarella | Garlic | Fresh Basil
Thin Crust S 15.75 M 20.95 L 26.50 X Large 29.50

White Greek Special (Thin Crust Only) Chicken | Mozzarella Cheese | Sun-Dried Tomato | Spinach
Thin Crust S 15.95 M 23.95 L 27.95 X Large 32.40

Desserts

Ask your Server about Gluten Free option

Tiramisu \$7.5

Traditional Recipe with Layers of Creamy Mascarpone Cheese and Lady Finger Cookies Dipped in Our 5 Star Coffee with a Touch of Kahlua

Cannoli \$7.5

Ricotta Cheese, Candied Pepitas, Chocolate Chip,

Spumoni Bomba \$7

Strawberry, Pistachio and Chocolate Gelato covered with Chocolate and drizzled with White Chocolate

Eli's Cheesecake 7

Chicago's Famous Eli's Cheesecake Since 1980

Triple Layer Chocolate Cake \$7.5

A Generous Slice of Chocolate Cake Layered with Chocolate Buttercream.

Gelatos, Sorbets Single Scoop \$3, Double \$5, Trio \$6

Gelato is Creamy and has Less Fat than Ice Cream! Many Flavors to Choose from Ask Your Server

Fudge Brownie (Gluten Free) \$6

Warm With Vanilla Gelato \$7

Limoncello Flutes 5.95

A Cooling and Zesty Flavored Flute.

Frozen Lemon Cream and Limoncello Sauce