

"Giuseppe"

RISTORANTE ITALIANO

5 SICOMAC ROAD

NORTH HALEDON, NJ 07508

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TAKEOUT AND CATERING TRAYS MENU

TO ORDER ONLINE PLEASE VISIT:

WWW.GIUSEPPERESTAURANT.COM

SMALL TRAY IS ENOUGH FOR 6/8 PEOPLE. LARGE TRAY IS ENOUGH FOR 14/16 PEOPLE. VEGETABLES AND POTATOES ARE NOT INCLUDED FOR SMALL TRAY OR LARGE TRAY. BREAD, DRESSINGS AND GRATED CHEESE ARE INCLUDED. PRICES CAN CHANGE ACCORDING TO THE MARKET CONDITIONS.

HOT & COLD APPETIZERS

	Dinner	Sm.Tray	Lg tray
Parma Prosciutto , Mozzarella, Roasted Peppers, grilled asparagus, Marinated artichokes & eggplant caponata	\$22	\$57	\$107
Antipasto, Mozzarella, Tomatoes, Parma Prosciutto, Soppressata, Roasted Peppers, Asiago cheese, Kalamata Olives	\$20	\$54	\$104
Caprese - Fresh Mozzarella and Tomatoes, basil emulsion	\$12	\$41	\$78
Norwegian Salmon crudo blended with avocado, spicy lime vinaigrette, crostini, pickled Jalapeno	\$15	n/a	n/a
Asparagus sautéed in butter truffle sauce, fried eggs, shaved Parmigiano	\$15	n/a	n/a
Seared and Sliced spiced Filet mignon (rare) , Eggplant caponata, over crostini (4), Maple grain Dijon Mustard	\$22	n/a	n/a
Seafood salad with Calamari, Shrimp and Octopus, pickled vegetables	\$16	\$61	\$112
Sautéed Sausage with onions and red peppers in a tomato sauce	\$14	\$41	\$78
Sautéed Italian hot green peppers with sausage in a tomato basil garlic sauce	\$14	\$41	\$78
Eggplant Rollatini with ricotta and parmigiano mousse, baked with tomato sauce and mozzarella (4hours notice)	n/a	\$39	\$77
Eggplant Parmigiana baked with tomato sauce and mozzarella (4hours notice)	n/a	\$39	\$77
P.E.I. Mussels and Littleneck Clams in a light spicy tomato sauce	\$16	\$43	\$82
Crab Cakes pan roasted, arugula and fennel, mustard sauce	\$18	\$62	\$115
Golden fried domestic Calamari, spicy tomato sauce	\$16	\$53	\$103
Calamari braised with olives, capers and potato in a spicy tomato sauce	\$16	\$53	\$103
Littlenecks clams baked with seasoned Panko, or raw on the half shell (min 12 pieces)			\$2.50 each
Gulf Shrimp Cocktail (Min 4), traditional garnish			\$3.50 each

SALADS

	Dinner	Sm.Tray	Lg.Tray
House Salad with cucumbers, red radish, fennel and tomatoes, vinaigrette	\$10	\$25	\$40
Tricolore-radicchio, endive, arugula, apples, walnuts, parmigiano, vinaigrette	\$12	\$31	\$55
French string beans, beets, tomatoes and goat cheese, raspberry vinaigrette	\$13	\$32	\$56
Romaine hearts, pears, walnuts, gorgonzola cheese, vinaigrette	\$12	\$31	\$55
Avocado, grape tomatoes, beets, endive, arugula, raspberry dressing	\$13	\$32	\$58
Panzanella salad with beefsteak tomatoes, Cantaloupe, toasted crostini bread, cucumber, basil, red onions, olives, Vinaigrette	\$12	\$31	\$55
Add grilled chicken	\$6	\$16	\$28
Add grilled shrimp	\$8	\$24	\$41
Add grilled salmon	\$14	\$31	\$57

PASTA

	Dinner	Sm.Tray	Lg.Tray
Your choice of dry pasta cut (short or long) with choice of your favorite sauce: — Tomato & Basil, Vodka , Spicy tomato & garlic , Parmigiano cream , Garlic & Oil, Butter & Cheese	\$16	\$39	\$67
Fettuccine with our signature three meat sauce (Bolognese)	\$19	\$46	\$86
Spaghetti Amatriciana (guanciale, onions and tomato), Romano cheese	\$18	\$45	\$85
Chitarra, homemade thick spaghetti, our tomato basil sauce, Parmigiano	\$19	\$46	\$86
Baked Meat Lasagna with mozzarella and tomato sauce (4hr notice for trays)	\$19	\$47	\$87
Potato gnocchi with mushroom, sausage in a tomato basil sauce, Parmigiano	\$20	\$47	\$87
Potato gnocchi baked with mozzarella and Parmigiano in a tomato basil sauce	\$20	\$47	\$87
Potato Gnocchi with asparagus, guanciale, Truffle Parmigiano cream sauce	\$20	\$47	\$87
Orecchiette with slow braised ribs in a tomato sauce, Ricotta salata	\$20	\$46	\$86
Linguine with Littleneck clams in white wine or tomato sauce	\$24	\$50	\$92
Handmade pasta "rugs" with basil Pesto, Burrata mousse	\$20	\$46	\$86
Artisan Tagliatelle with baby artichokes in a Cacio e Pepe sauce	\$20	\$46	\$86
Ravioli filled with rapini and sausage, peeled tomato sauce with Thai chili	\$20	\$46	\$86
Tonnarelli, Artisan Linguine with Gulf shrimp, mushroom and cherry tomato	\$23	\$50	\$92
Linguine with eggplant tartare, Gulf shrimp, peeled tomato and basil sauce	\$23	\$50	\$92
Tagliolini with Gulf shrimp, clams and cherry tomatoes, Thai Chili and garlic	\$23	\$50	\$92

ENTRÉES

Vegetables and Potatoes are NOT included for Small tray or Large tray

	Dinner	Sm.Tray	Lg.Tray
Almond crusted Salmon, Prosecco truffle sauce, asparagus, roasted potatoes	\$23	\$65	\$125
Seared Salmon, Dijon mustard sauce, spinach and roasted potatoes	\$23	\$65	\$125
Grilled Salmon, basil reduction, asparagus and roasted potatoes	\$23	\$65	\$125
Egg battered Branzino fillet with Gulf shrimp, Limoncello sauce, spinach and roasted potatoes	\$25	\$67	\$127
Gulf Shrimp sautéed with cannellini beans, peeled tomatoes and arugula	\$23	\$69	\$133
Gulf Shrimp with broccoli rapa and cannellini beans, garlic oil broth	\$23	\$69	\$133
Grilled Spanish octopus, cannellini beans in spicy tomato sauce	\$28	\$77	\$145
Zuppa di Pesce (fish stew) with mussels, clams, shrimp, octopus and calamari in a seafood tomato broth, light spicy served with toasted bread or spaghetti	\$42	\$93	\$184
Chicken breast sautéed with the choice of your favorite style — Marsala, Piccata, Francese, Panko breaded, Saltinbocca, Parmigiana, served with broccoli and roasted potato	\$17.25	\$40	\$74
Spiced roasted half chicken aus jus, smashed potatoes & broccoli florets	\$28	\$48	\$81
Veal Scaloppine with the choice of your favorite style — Marsala, Piccata, Francese, Milanese, Saltinbocca, Parmigiana, served with broccoli and roasted potato	\$24	\$65	\$128
Petroniana -Panko veal with prosciutto in a truffle parmigiano cream sauce, broccoli and roasted potatoes	\$24	\$65	\$128
Veal scaloppine sautéed with shiitake, porcini mushroom and arugula in a Prosecco sauce, asparagus and Roasted potatoes	\$25	\$66	\$129
8oz Angus Filet mignon, mushroom truffle sauce, asparagus wrapped with prosciutto, roasted potatoes	\$45	\$135	\$245
Angus Filet medallions in a Gorgonzola cheese sauce, Asparagus and roasted potatoes	\$45	\$135	\$245
Seared Angus sirloin steak, Guanciale, onion, red peppers, roasted potatoes	\$26	\$76	\$144

NOT ONLY SIDES

	Dinner	Sm.Tray	Lg.Tray
Sautéed Spinach or American Broccoli	\$8	\$32	\$60
Sautéed Asparagus or French string beans	\$9	\$36	\$69
Sautéed Broccoli raba in a garlic oil with a touch of crushed red peppers	\$9	\$36	\$69
Our signature Eggplant Caponata	\$12	\$39	\$72
Sautéed Cremini Mushroom in a garlic oil with or without cherry peppers	\$8	\$32	\$60
Our signature roasted Potatoes, garlic rosemary	\$6	\$24	\$40
Regular French fries, spicy fries, truffle fries or our smashed potatoes	\$6	\$24	\$40

OUR SIGNATURE FRESH SAUCES

Our sauces are made daily with finest ingredients. Each quart (32oz) is enough for 4 people

L'Arrabbiata - our spicy tomato garlic sauce	\$10
La Passata - our mother tomato sauce infused with extra virgin olive oil	\$10
La Violetta - tomato sauce with eggplant tartare. peeled tomato and basil	\$12
La Puttanesca - tomato sauce with olives, capers and garlic	\$11
La Vodka - tomato sauce with cream and parmigiano	\$15
La Pizzaiola - tomato sauce with peppers, oregano and garlic	\$12
La Tartufina - our Parmigiano truffle cream sauce	\$16
La Bolognese - our three meat (veal, pork,beef) slowly cooked in tomato sauce	\$15

SUPERTAKEOUT

Giuseppe Restaurant has prepared a special family package of three courses. This offer is valid only for Take-Out. Bread, dressing and grated cheese are included.

Family of 2 People \$45 -Family of 4 People \$65 - Family of 6/8 People \$85

First Course (pick one)

- Chicken breast with choice of your style: Marsala, Piccata, Francese, Panko breaded, Saltimbocca, Parmigiana, Pizzaiola with peppers, Grilled with spices
- Slow roasted spiced chicken on the bone cut in pieces
- Sausage, onion and peppers in a tomato sauce
- Salmon in a Puttanesca sauce (tomato sauce with olives and capers), Grilled with basil pesto or Dijon mustard sauce - add \$10 extra x2 People - \$15 extra x4 People- \$20 extra x 6/8 People

Second Course (pick one)

- Penne in a Vodka sauce - Penne in a tomato Basil sauce - Penne in a tomato garlic spicy sauce
- Penne in a Pizzaiola sauce with peppers - Penne in a meat sauce - Penne in a Parmigiano cream sauce

Third Course (pick one)

- House salad - Roasted potatoes - American broccoli garlic oil
- Cannellini beans with bacon in a tomato sauce - Tomato and arugula salad with olives, onions and toasted bread