

Antipasti

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| Bruschetta | 12 |
| vine ripened tomato, basil, mozzarella | |
| Polpette | 13 |
| wagyu beef meatballs, marinara, romano | |
| Melanzane alla Parmigiana | 14 |
| baked eggplant, tomato sauce, mozzarella | |
| Roasted Brussels Sprouts | 16 |
| goat cheese, candied pecans, dijon vinaigrette | |
| Gnocchi di Spinaci | 19 |
| handmade gnocchi, gorgonzola cream | |
| Calamari e Gamberetti Fritti | 21 |
| Monterey calamari, gulf shrimp, flash fried | |
| Prosciutto and Burrata Platter | 22 |
| 30-month aged prosciutto, Pugliese burrata | |
| Mediterranean Octopus "alla Barese" | 22 |
| braised in red wine, tomato, Castelvetro olive | |
| Wild Gulf Prawns | 22 |
| "scampi style" marsala, garlic, butter, capers | |
| Lumina Lamb Lollipops | 27 |
| free range grass fed with a chicory finish lamb, kale slaw, balsamic reduction, breadcrumb crust | |

☞ Pasta Housemade Daily☞
gluten-free artisan pasta \$2

Pasta

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| Pomodoro | 17 |
| san marzano tomato, basil, xv olive oil, garlic, romano | |
| Amatriciana | 18 |
| pancetta, organic san marzano tomato, chili, basil | |
| Carbonara | 22 |
| bucatini, pancetta, pepper, egg-romano sauce | |
| Lasagna | 22 |
| egg pasta, bechamel, vande rose pork ragu | |
| Nonna's Meatballs | 22 |
| house made pasta, Wagyu meatballs | |
| Burrata Ravioli | 22 |
| housemade egg pasta, sweet pomodoro, basil | |
| Ravioli di Zucca | 23 |
| butternut squash, parmigiana cream | |
| Cima di Rapa | 22 |
| broccoli rabe, caramelized onions, pecorino | |
| Brown Butter Ravioli | 23 |
| roasted corn, sage, pine nuts | |
| Tortellini Giuseppe | 24 |
| peas, onion, baby spinach, mushrooms, ricotta, pancetta | |
| Tagliatelle Bolognese | 24 |
| egg pasta, slow-cooked beef, pork ragu, ricotta | |
| Linguine Vongole | 27 |
| clams, garlic, lemon, white wine | |
| Capesante e Gamberi | 32 |
| prawns, scallops, pancetta, vodka cream, linguine | |
| Frutta di Mare | 34 |
| fruits of the sea, spicy tomato, linguine | |

Sides

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| Gluten Free Bread | 6 |
| Mashed Potatoes | 8 |
| Sautéed Spinach | 9 |
| Caccio e Pepe | 12 |

Insalata

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| Tricolore "The Detox" | 12 |
| radicchio, endive, arugula, lemon-xvoo-grana | |
| Caesar (add Spanish anchovies \$3) | 13 |
| romaine hearts, croutons, anchovy dressing | |
| Americana "Wedge" | 15 |
| iceberg, gorgonzola, tomato, bacon, egg | |
| Roasted Beet | 16 |
| arugula, strawberry, candied walnuts, goat cheese | |
| Giuseppe | 16 |
| carrot, onion, tomato, garbanzo, butter lettuce, avocado, parmigiana dressing | |
| Beverly Hills Chop Chop | 17 |
| chicken, shrimp, sopressata, provolone, tomato, pepperoncini, avocado, garbanzos, radicchio | |

Zuppe

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| Additional Protein: | |
| Grilled Petaluma Free Range Chicken Breast | 10 |
| Grilled Faroe Islands King Salmon | 12 |
| Brodo con Verdure | 13 |
| root veggie minestrone, parmigiana, bone broth | |
| Pismo's Famous Clam Chowder | 14 |
| creamy clam chowder, little neck clams | |
| Mama's Chicken Soup | 14 |
| with housemade tortellini | |

Pizza

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| Margherita | 18 |
| san marzano, fresh mozzarella, torn basil | |
| Gorgonzola | 18 |
| dolce-latte, caramelized onions | |
| Pepperoni | 22 |
| artisan handmade pepperoni | |
| Diavolo | 22 |
| artisan pepperoni, olives, spicy peppers | |
| Salsiccia | 22 |
| housemade sausage, red onion, crimini | |
| California | 22 |
| chicken, corn, cilantro, avocado, bianca sauce | |
| Bee Sting | 22 |
| double-cupped pepperoni, hot honey, basil | |
| Principessa | 23 |
| 30 month prosciutto, arugula, Pugliese burrata | |
| Messicana | 23 |
| linguica, pineapple, jalapeno, cilantro, bianca sauce | |
| Additional Toppings \$3 Each | |
| Sub Gluten Free Crust \$2 | |

Secondi

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| Pan Seared skin-on Jidori Chicken Paillard | 24 |
| lemon, arugula, avocado, endive, tomato, capers, grana | |
| Fritto Misto - "Mixed Fry" | 26 |
| fried calamari, prawns, sand dabs, scallops, octopus | |
| Free Range Petaluma Chicken Breast | 27 |
| parmigiana style basilico style | |
| Roasted Organic Half Chicken Petaluma | 28 |
| creamy mashed potatoes, "worth the wait" | |
| Morro Bay Sand Dabs "alla Piccata" | 29 |
| lemon, capers, white wine, garlic, Israeli couscous | |
| Aged Prime Steak Paillard | 29 |
| seared, fresh greens, tomato, red onion, capers | |
| Pork Chop Milanese | 39 |
| Niman Ranch pork chop, yukon mash | |
| USDA Prime-Cut 20oz. Rib Eye Steak | 54 |
| 45-day aged, creamy mashed potatoes, arugula & endive salad, balsamic | |

We proudly welcome you to Giuseppe's Cucina in the historic Sinsheimer Bros. mercantile, est. 1876. A Cal Poly senior project founded in 1988, our restaurants continue to reflect the Pugliese region's time-honored tradition of simple, honest Southern Italian fare. We make our bread, sauce, pasta, gelato & dessert in-house; produce is organically home-grown or locally sourced, along with five varietals of DiFronzo Vineyards wines. Using quality ingredients and a disciplined philosophy of less is more,

Giuseppe and his family thank you for 36 years of support.

-Giuseppe DiFronzo, Class of '88