

GIUSEPPE MAURO



Giuseppe Mauro was born in a small town at the foot of Mt. Etna on the island of Sicily. He specialized in the hospitality industry at a young age and developed a love of food, wine and language. Working in the lavish dining rooms of the Intercontinental Hotels, Giuseppe spent time in Germany, France, England and the Caribbean. It was always his dream to own and operate his own restaurant and in 1995 he and his family opened Trattoria Giuseppe on Whidbey Island, WA. After many years of success, Giuseppe decided to relocate to Bellingham and Giuseppe's opened its doors on Commercial Avenue in 2002.

Unfortunately, the space at Commercial closed before Christmas in 2004 due to a tragic fire. Despite this misfortune, Giuseppe set his sights on the former Elks Club Historic Building on Cornwall Avenue. Built in 1912, he renovated for many months and reopened the restaurant in 2005. He enjoyed five happy years there with the support of his dedicated staff, loyal customers and the local community.

Although he enjoyed being in the heart of downtown Bellingham, Giuseppe had always dreamed of owning a waterfront restaurant. During the summer of 2009, Giuseppe was presented with the opportunity to open a brand new space at 21 Bellwether Way on scenic Squilicum Harbor.

Giuseppe thanks all of you for your continued support of his restaurants. Your experience is very important to us, and we welcome your suggestions and comments.

We are proud to present Giuseppe's Al Porto on the beautiful Bellingham Marina!

HOURS

LUNCH

Mon-Sat, 11:30 - 3:00

HAPPY HOUR

Daily, 3:00 - 6:00

AL-TRAMANTO EARLY DINNER

Daily, 3:00 - 6:00

DINNER

Daily, 5:00 - Close

PRIVATE DINING ROOMS

- *Wedding and rehearsal dinners
- *Business Meetings
- *Holiday Parties
- *Catering Available

Please, no separate checks: 18% gratuity for parties of 6 or more
www.GiuseppesItalian.com



GIUSEPPE'S AL-PORTO

DINNER

ANTIPASTI

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| ANTIPASTO MISTO | 14 |
| Cured meats, cheeses, house made pickles, olives and chef's daily creations | |
| COZZE ALLA MARINARA | 10.5 |
| Mussels simmered with tomato, chili, white wine, garlic and fresh herbs | |
| CALAMARETTI ALLA SICILIANA | 10.5 |
| Tender squid sautéed with red wine, tomato, chili, kalamata olive and capers | |
| BRUSCHETTA DELLA CASA | 9 |
| Toasted ciabatta bread topped with fresh and sundried tomatoes, roasted peppers, garlic, basil, gorgonzola and extra virgin olive oil | |
| ARANCINI (A SICILIAN SPECIALTY) | 10.5 |
| Crispy saffron risotto balls stuffed with mozzarella and beef ragu; served with calabrian chili tomato sauce | |
| GAMBERETTI AL COGNAC | 13 |
| Sautéed prawns and mushrooms, spicy tomato, garlic, brandy and cream | |
| TORTINE DI POLENTA CON FUNGHI | 10.5 |
| Seared polenta cakes, sautéed Portobello mushrooms and gorgonzola cream | |

CONTORNI (*Side dishes meant to be shared*) 7

- Ricotta gnocchi with calabrian chili tomato sauce
- Herb scented fingerling potatoes
- Sautéed spinach with pine nuts garlic and lemon
- Polenta cakes with sundried tomato relish
- Roasted mushrooms with fresh herbs, garlic ,lemon

PARKING SPACE IS AVAILABLE

Complimentary parking is available under this building after 5PM on weekdays, and all day on weekends.

The entrance is just before Wells Fargo Advisors building. There is signage but it is small and hard to see.

Just take the elevator to the main floor, and the entrance to Giuseppe's Al-Porto is just a few steps away

We are happy to accommodate dietary requests

*Consumption of raw or undercooked food may result in food borne illness

ZUPPE E INSALATE

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| ZUPPA DI PESCE | 8 |
| Seafood bisque of tomato, scallops and prawns | |
| ZUPPA DEL GIORNO | 6.5 |
| Our daily offering | |
| INSALATA DELLA CASA | 6.5 |
| Mixed baby greens, tomato, olive, gorgonzola and balsamic vinaigrette | |
| INSALATA CESARE | 7.5 |
| Romaine tossed with our classic Caesar dressing of anchovy, garlic and lemon; homemade croutons and parmesan | |
| INSALATA CAPRESE | 11.5 |
| Seasonal tomatoes layered with fresh mozzarella, basil, extra virgin olive oil, balsamic syrup and sea salt | |
| INSALATA DI BARBABIETOLE | 11.5 |
| Tender roasted beets, goat cheese, candied nuts and balsamic vinaigrette | |
| INSALATA DI SALMONE | 18.5 |
| Sauteed, spice rubbed wild salmon, Bibb lettuce, spinach, toasted pine nuts, avocado, radish, cucumber, cherry tomatoes, and kalamata olives in a lemon basil vinaigrette | |
| INSALATA DI TONNO | 21 |
| Seared pistachio crusted Ahi tuna, chopped romaine, chick peas, cherry tomatoes, English cucumbers, avocado and toasted pistachios in gorgonzola vinaigrette | |

LA PASTA

(GLUTEN FREE UPON REQUEST)

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| SPAGHETTINI ALLA BOLOGNESE | 20.5 |
| Homemade ragout of beef, pork and Hempler's sausage | |
| RIGATONI CALABRESE | 20.5 |
| Rigatoni with Italian sausage, pickled peppers, and broccolini, tossed in calabrian chile tomato sauce with ricotta salata and arugula pesto | |
| RAVIOLI DELLA NONNA | 20.5 |
| Cheese ravioli with creamy tomato sauce, mushroom, and garlic, garnished with basil | |
| LINGUINE ALLE VONGOLE | 23 |
| Tender manila clams, pancetta, sautéed with garlic, onion, chili, white wine, Italian parsley and lemon | |
| LASAGNA RAGU AL FORNO | 22 |
| Pasta layered with Bolognese, béchamel, ricotta, parmesan and mozzarella | |
| SPAGHETTINI CON CAPPESANTE | 26.5 |
| Seared sea scallops and fresh tomato sautéed with basil, garlic, spinach, pine nut and fresh goat cheese | |
| LINGUINE CON GAMBERONI E PESTO | 26.5 |
| Prawns, basil-pine nut pesto, white wine, cream and sundried tomatoes | |
| LOBSTER RAVIOLI | 28.5 |
| Maine lobster ravioli black tiger prawns tossed in black pepper vodka tomato cream sauce with asparagus and roasted cherry tomatoes | |

PIATTI FAVORITI

- PARMIGIANA DI MELANZANE** 21.5
Eggplant parmesan, served on a bed of spaghetti and tomato sauce
- CANNELLONI AL SPINACHI** 21.5
Oven-baked fresh spinach pasta rolled with Bolognese sauce, prosciutto, fresh herbs and tomato, topped with béchamel tomato sauce, parmesan and sautéed spinach
- FETTUCINE GIARDINI NAXOS** 26.5
Giuseppe's childhood favorite: fettuccine tossed with prawns, scallops, mussels, sautéed mushrooms, tomatoes, yellow curry and cream
- CIOPPINO ISOLA BELLA** 29
Assorted fish, mussels, clams, calamari, scallops, and prawns simmered in a white wine tomato broth and scented with saffron, herbs and chili; served with grilled ciabatta bread
- SALMONE ALLA GRIGLIA** 27
Grilled balsamic and rosemary glazed wild king salmon, with roasted fingerling potatoes, sautéed seasonal fresh vegetables and fresh herb salsa verde
- TONNO CON LENTICCHIE** 28
Ahi tuna served over beluga lentils, with a toasted fennel seed sauce
- POLLO ALLA PARMIGIANA** 23
Lightly breaded chicken breast baked with tomato sauce, mozzarella, gorgonzola and parmesan cheeses; served with spaghetti, and sautéed vegetables
- POLLO ALLA PICCATA** 23
Chicken breast sautéed with artichoke hearts, lemon, capers, white wine and butter; served with spaghetti and sautéed seasonal vegetables
- AROSTO DI MAIALE** 26.5
Grilled 14 oz Carlton Farms pork chop with parmesan whipped Yukon gold potatoes, sautéed seasonal vegetables, citrus Dijon butter and apricot mostarda
- ANATRA AL MIELE** 28.5
Pan-roasted orange and thyme cured Muscovy duck breast with ricotta gnocchi, pancetta, asparagus, citrus Dijon butter and orange marmalade
- BISTECCA AI PORTO** 34
Grilled 12 oz RR Ranch Signature New York with gorgonzola-stuffed Portobello mushroom, marsala demi-glaze sauce, parmesan whipped Yukon gold potatoes and sautéed vegetables
- COSTOLETTE D'AGNELLO** 36
Black pepper crusted rack of lamb stuffed with sundried tomato pesto over citrus Dijon butter with roasted fingerling potatoes, sautéed vegetables and Barbera blueberry and balsamic reduction
- VITELLO ALLA MARSALA** 39
16oz. veal chop with a rich mushroom marsala sauce, roasted fingerling potatoes and sautéed vegetables