

DINNER

ANTIPASTI

ANTIPASTO MISTO	13
CURED MEATS, CHEESES, HOMEMADE PICKLES, OLIVES AND OUR CHEF'S DAILY CREATIONS	
COZZE ALLA MARINARA	9
MUSSELS SIMMERED WITH TOMATO, CHILI, WHITE WINE, GARLIC AND FRESH HERBS	
CALAMARETTI ALLA SICILIANA	9
TENDER SQUID SAUTÉED WITH TOMATO, CHILI, KALAMATA OLIVES AND CAPERS	
BRUSCHETTA DELLA CASA	8
TOASTED CIABATTA BREAD TOPPED WITH FRESH TOMATO, ONION, GARLIC, BASIL, GORGONZOLA AND OLIVE OIL	
GAMBERETTI AL COGNAC	12
SAUTÉED PRAWNS WITH MUSHROOMS IN A SPICY TOMATO GARLIC SAUCE WITH COGNAC AND CREAM	
ARANCINI (A SICILIAN SPECIALTY)	10
CRISPY SAFFRON RISOTTO BALLS STUFFED WITH MOZZARELLA AND BEEF RAGU, AND SERVED WITH CALABRIAN CHILE TOMATO SAUCE	
TORTINE DI POLENTA CON FUNGI	10.5
SEARED POLENTA CAKES WITH SAUTÉED PORTOBELLO MUSHROOMS AND GORGONZOLA CREAM	

ZUPPE E INSALATE

ZUPPA DI PESCE	8
SEAFOOD BISQUE OF TOMATO, SCALLOP AND PRAWNS	
ZUPPA DEL GIORNO	6.5
OUR SOUP OF THE DAY	
INSALATA DELLA CASA	6.5
MIXED BABY GREENS WITH TOMATOS AND OLIVES, DRESSED WITH BALSAMIC VINAIGRETTE	
INSALATA CESARE	7.5
CHOPPED ROMAINE TOSSED WITH OUR CLASSIC HOUSE-MADE CAESAR DRESSING, CROUTONS, AND LEMON, GARNISHED WITH PARMESAN	
INSALATA CAPRESE	11.5
SEASONAL TOMATOES LAYERED WITH FRESH MOZZARELLA AND BASIL, DRIZZLED WITH EXTRA VIRGIN OLIVE OIL AND BALSAMIC SYRUP, AND SEASONED WITH SEA SALT	

INSALATA DI BARBIETOLE	11.5
TENDER ROASTED BEETS WITH GOAT CHEESE, CANDIED NUTS AND BALSAMIC VINAIGRETTE	
*INSALATA DI TONNO	21
AHI TUNA WITH A PISTACHIO CRUST, CHICKPEAS, CHERRY TOMATOES, ENGLISH CUCUMBERS, AVOCADO, TOASTED PISTACHIOS AND A GORGONZOLA VINAIGRETTE	
INSALATA DI SALMONE	18.5
SAUTEED SPICE-RUBBED WILD SALMON WITH BIBB LETTUCE, SPINACH, PINE NUTS, AVOCADO, RADISH, CUCUMBER, CHERRY TOMATOES, AND KALAMATA OLIVES IN A LEMON BASIL VINAIGRETTE	

LA PASTA

SPAGHETTINI ALLA BOLOGNESE	20.5
SPAGHETTI WITH OUR HOMEMADE RAGOUT OF BEEF, PORK AND HEMPLER'S SAUSAGE	
RIGATONI CALABRESE	20.5
RIGATONI WITH ITALIAN SAUSAGE, PICKLED PEPPERS, AND BROCCOLINI, TOSSED IN A CALABRIAN CHILE TOMATO SAUCE WITH RICOTTA SALATA AND ARGULA PESTO	
RAVIOLI DELLA NONNA	20.5
CHEESE RAVIOLI WITH MUSHROOM AND GARLIC SERVED IN A CREAMY TOMATO PESTO SAUCE	
LINGUIJNE ALLE VONGOLE	23
TENDER MANILA CLAMS ON A BED OF LINGUINE SAUTÉED WITH GARLIC, ONION, CHILI, WHITE WINE, ITALIAN PARSLEY AND LEMON	
LASAGNA RAGU AL FORNO	22
PASTA LAYERED WITH BOLOGNESE, BÉCHAMEL, RICOTTA AND MOZZARELLA	
SPAGHETTI CON CAPPESANTE	26.5
SEARED SEA SCALLOPS AND FRESH TOMATO SAUTÉED WITH BASIL, GARLIC, SPINACH, AND PINE NUTS; TOSSED WITH SPAGHETTINI AND GARNISHED WITH FRESH GOAT CHEESE	
LINGUINE CON GAMBERONI E PESTO	26.5
LINGUINE WITH PRAWNS, BASIL PINE-NIT PESTO, WHITE WINE, CREAM, AND FRESH TOMATO	
LOBSTER RAVIOLI	28.5
MAINE LOBSTER RAVIOLI, BLACK TIGER PRAWNS, BLACK PEPPER VODKA TOMATO CREAM SAUCE, ASPARAGUS, AND ROASTED CHERRY TOMATOES	

PIATTI FAVORITI

PARMIGIANA DI MELANZANE	21.5
EGGPLANT PARMESAN SERVED ON A BED OF SPAGHETTINI AND TOMATO SAUCE	
CANNELLONI ALLA SPINACHI	21.5
PASTA ROLLED WITH BOLOGNESE SAUCE, PROSCIUTTO, CHEESE, AND TOMATO, TOPPED WITH BÉCHAMEL AND FRESH SPINACH, AND SERVED WITH SAUTÉED VEGETABLES	
FETTUCINE GIARDINI NAXOS	26.5
GIUSEPPE'S CHILDHOOD FAVORITE: FETTUCINE TOSSED WITH PRAWNS, SCALLOPS, MUSSELS, SAUTÉED MUSHROOM, YELLOW CURRY AND CREAM	
CIOPPINO ISOLA BELLA	29
ASSORTED FISH, MUSSELS, SCALLOPS, PRAWNS AND CALAMARI SIMMERED IN A WHITE WINE TOMATO WITH SAFFRON, HERBS AND CHILI; SERVED WITH GRILLED CIABATTA BREAD	
SALMONE ALLA GRIGLIA	27
GRILLED ROSEMARY AND BALSAMIC GLAZED WILD KING SALMON, ROASTED FINGERLING POTATOES, SAUTÉED VEGETABLES AND HERB SALSA VERDE	
*TONNO CON LENTICCHIE	28
AHI TUNA SERVED OVER BELUGA LENTILS WITH A TOASTED FENNEL SEED SAUCE	
POLLO ALLA PARMIGIANA	23
OVEN BAKED CHICKEN WITH MARINARA, MOZZARELLA AND PARMESAN; SERVED WITH SPAGHETTINI AND VEGETABLES	
POLLO ALLA PICCATA	23
CHICKEN BREAST WITH ARTICHOKE HEART AND CAPERS IN A WHITE WINE BUTTER SAUCE, SERVED WITH SPAGHETTINI AND SEASONAL VEGETABLES	
AROSTO DI MAIALE	26
GRILLED 14 OZ. CARLTON FARMS PORK CHOP, PARMESAN WHIPPED POTATOES, SAUTÉED VEGETABLES, DIJON BUTTER AND APRICOT MOSTARDA	
ANATRA AL MIELE	28.5
PAN-ROASTED ORANGE AND THYME CURED MUSCOVY DUCK BREAST WITH RICOTTA GNOCCHI, PANCETTA, ASPARAGUS, DIJON BUTTER AND ORANGE MARMALADE	
BISTECCA AI PORTO	34
GRILLED 6OZ NEW YORK STEAK WITH GORGONZOLA CREAM SAUCE, POTATOES, AND MARSALA DEMI-SAUCE.	

COSTOLETTE D'AGNELLO	36
BLACK PEPPERCORN-CRUSTED LAMB RACK STUFFED WITH SUNDRIED TOMATO PESTO OVER CITRUS DIJON BUTTER WITH ROASTED FINGERLING POTATOES, SAUTÉED VEGETABLES AND BARBERA BLUEBERRY-BALSAMIC REDUCTION	
VITELLO ALLA MARSALA	39
16 OZ. VEAL CHOP WITH A RICH MUSHROOM MARSALA SAUCE, ROASTED FINGERLING POTATOES, AND SAUTÉED VEGETABLES	
<u>CONTORNI</u> (SIDE DISHES MEANT TO BE SHARED)	7
<ul style="list-style-type: none">• 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 , AND LEMON	

GIUSEPPE MAURO, OWNER

WE ARE HAPPY TO ACCOMMODATE DIETARY REQUESTS

*CONSUMPTION OF RAW OR UNDERCOOKED FOOD MAY RESULT IN FOOD BORNE ILLNESS





*Food is our passion, your enjoyment
our mission*

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

21 BELLWETHER WAY, SUITE 112
BELLWETHER WAY, BELLINGHAM MARINA
BELLINGHAM, WA 98225

PHONE: 360 714 8412

EMAIL: INFO@GIUSEPPESITALIAN.COM

WWW.GIUSEPPESITALIAN.COM



LUNCH

ANTIPASTI

ANTIPASTO MISTO	13
CURED MEATS, CHEESES, HOMEMADE PICKLES, OLIVES AND OUR CHEF'S DAILY CREATIONS	
COZZE ALLA MARINARA	9
MUSSELS SIMMERED WITH TOMATO, CHILI, WHITE WINE, GARLIC AND FRESH HERBS	
CALAMARETTI ALLA SICILIANA	9
TENDER SQUID SAUTÉED WITH TOMATO, CHILI, KALAMATA OLIVES AND CAPERS	
BRUSCHETTA DELLA CASA	8
TOASTED CIABATTA BREAD TOPPED WITH FRESH TOMATO, ONION, GARLIC, BASIL, GORGONZOLA AND OLIVE OIL	
GAMBERETTI AL COGNAC	12
SAUTÉED PRAWNS WITH MUSHROOMS IN A SPICY TOMATO GARLIC SAUCE WITH COGNAC AND CREAM	
ARANCINI (A SICILIAN SPECIALTY)	10
CRISPY SAFFRON RISOTTO BALLS STUFFED WITH MOZZARELLA AND BEEF RAGU; SERVED WITH CALABRIAN CHILE TOMATO SAUCE	

ZUPPE E INSALATE

ZUPPA DI PESCE	7
SEAFOOD BISQUE OF TOMATO, SCALLOP AND PRAWNS	
ZUPPA DEL GIORNO	6
OUR SOUP OF THE DAY	
INSALATA DELLA CASA	5
MIXED BABY GREENS, TOMATO AND OLIVE; DRESSED WITH BALSAMIC VINAIGRETTE	
INSALATA CESARE	6
CHOPPED ROMAINE TOSSED WITH OUR CLASSIC HOUSE-MADE CAESAR DRESSING, CROUTONS, AND LEMON, GARNISHED WITH PARMESAN	
INSALATA CAPRESE	12
SEASONAL TOMATOES LAYERED WITH FRESH MOZZARELLA AND BASIL, DRIZZLED WITH EXTRA VIRGIN OLIVE OIL AND BALSAMIC SYRUP, AND SEASONED WITH SEA SALT	
*INSALATA DI TONNO	18
AHI TUNA WITH A PISTACHIO CRUST, CHICKPEAS, CHERRY TOMATOES, ENGLISH CUCUMBERS, AVOCADO, TOASTED PISTACHIOS AND A GORGONZOLA VINAIGRETTE	

INSALATA DI SALMONE	16
SAUTEED SPICE-RUBBED WILD SALMON WITH BIBB LETTUCE, SPINACH, PINE NUTS, AVOCADO, RADISH, CUCUMBER, CHERRY TOMATOES, AND KALAMATA OLIVES IN A LEMON BASIL VINAIGRETTE	

INSALATA DI BARBIETOLE	10
TENDER ROASTED BEETS WITH GOAT CHEESE, CANDIED NUTS AND BALSAMIC VINAIGRETTE	

PANINI

PANINO CON POLLO GRIGLIATO	13
HERB MARINATED, OVEN ROASTED CHICKEN BREAST, PROVOLONE CHEESE, AVOCADO- TOMATO SALSA, ROMESCO AIOLI, SERVED WITH CHOICE OF SOUP, SALAD OR FRIES	
P.L.T.A.	12
PANCETTA, LETTUCE, TOMATO, AND AVOCADO ON GRILLED FOCACCIA WITH CHOICE OF SOUP, SALAD, OR FRIES	
PANINO CAPRESE	13
MOZZARELLA, ROMA TOMATOES, AND PROVOLONE ON GRILLED FOCACCIA BREAD, WITH A CHOICE OF SOUP, SALAD, OR FRIES	

LA PASTA

RAVIOLI DELLA NONNA	13.5
CHEESE RAVIOLI WITH MUSHROOM AND GARLIC SERVED IN A CREAMY, TOMATO PESTO SAUCE	
SPAGHETTINI ALLA BOLOGNESE	13.5
SPAGHETTI WITH OUR HOMEMADE RAGOUT OF BEEF, PORK AND HEMPLER'S SAUSAGE	
LASAGNA RAGU AL FORNO	13.5
PASTA LAYERED WITH BOLOGNESE, BÉCHAMEL, RICOTTA AND MOZZARELLA	
TORTELLINI CON POLLO E GORGONZOLA	13.5
CHEESE TORTELLINI WITH CHICKEN, SPINACH, AND GORGONZOLA SAUCE	
RIGATONI CALABRESE	13.5
RIGATONI WITH ITALIAN SAUSAGE, PICKLED PEPPERS, AND BROCCOLINI, TOSSED IN A CALABRIAN CHILE TOMATO SAUCE WITH RICOTTA SALATA AND ARGULA PESTO	
LINGUIJNE ALLE VONGOLE	15.5
TENDER MANILA CLAMS ON A BED OF LINGUINE SAUTÉED WITH GARLIC, ONION, CHILI, WHITE WINE, ITALIAN PARSLEY AND LEMON	

LINGUINE CON GAMBERONI E PESTO	16
LINGUINE WITH PRAWNS, BASIL PINE-NIT PESTO, WHITE WINE, CREAM, AND FRESH TOMATO	

SPAGHETTINI CON CAPPESANTE	16
SEARED SEA SCALLOPS AND FRESH TOMATO SAUTÉED WITH BASIL, GARLIC, SPINACH, AND PINE NUTS; TOSSED WITH SPAGHETTINI AND GARNISHED WITH FRESH GOAT CHEESE	

PIATTI FAVORITI

PARMIGIANA DI MELANZANE	14
EGGPLANT PARMESAN, SERVED ON A BED OF SPAGHETTINI AND TOMATO SAUCE	
CANNELLONI ALLA SPINACHI	13.5
PASTA ROLLED WITH BOLOGNESE SAUCE, PROSCIUTTO, CHEESE, AND TOMATO, TOPPED WITH BÉCHAMEL AND FRESH SPINACH, AND SERVED WITH SAUTÉED VEGETABLES	
POLPETTA D'AGNELLO	13
LAMB BURGER, PROVOLONE CHEESE, LETTUCE, RED ONION, AND TOMATO WITH LEMON AIOLI, WITH CHOICE OF SOUP, SALAD, OR FRIES	
*GRILLED WILD SALMONE	16.5
GRILLED ROSEMARY AND BALSAMIC GLAZED WILD KING SALMON, ROASTED FINGERLING POTATOES, SAUTÉED VEGETABLES AND HERB SALSA VERDE	
*TONNO CON LENTICCHIE	18
AHI TUNA SERVED OVER BELUGA LENTILS WITH LEMON SAUCE	
CIOPPINO ISOLA BELLA	19
ASSORTED FISH, MUSSELS, SCALLOPS, PRAWNS AND CALAMARI SIMMERED IN A WHITE WINE TOMATO WITH SAFFRON, HERBS AND CHILI; SERVED WITH GRILLED CIABATTA BREAD	
POLLO ALLA PICCATA	14.5
CHICKEN BREAST WITH ARTICHOKE HEART AND CAPERS IN A WHITE WINE BUTTER SAUCE, SERVED WITH SPAGHETTINI AND SEASONAL VEGETABLES	
POLLO ALLA PARMIGIANA	14.5
OVEN BAKED CHICKEN WITH MARINARA,MOZZARELLA AND PARMESAN; SERVED WITH SPAGHETTINI AND VEGETABLES	
BISTECCA AI PORTO	18
GRILLED 6OZ NEW YORK STEAK WITH GORGONZOLA CREAM SAUCE, POTATOES, AND MARSALA DEMI-SAUCE.	

*CONSUMPTION OF RAW OR UNDERCOOKED FOOD
MAY RESULT IN FOOD BORNE ILLNESS