

Giardini

☞ Antipasto ☞

Bruschetta alla Luciano

Toasted bread with tomatoes, onions and basil

☞ Insalata ☞

Insalata della Casa

*Baby greens with a balsamic vinaigrette
gorgonzola and pine nuts*

☞ Entrée ☞

Pollo alla Parmigiana

*Breaded breast of chicken with tomato,
mozzarella and gorgonzola*

Rigatoni Gorgonzola

Rigatoni pasta in a light gorgonzola cream sauce

***Sautéed Seasonal Vegetables**

☞ Dessert ☞

Tiramisu

*Two layers of soft sponge ladyfingers
soaked in espresso and brandy with a layer
of mascarpone cream dusted with cocoa
powder and garnished with fresh berries.*

☞ Price ☞

\$ 35.00

Bella Gina

☞ Antipasto ☞

Bruschetta alla Luciano

Toasted bread with tomatoes, onions and basil

Gamberetti al Cognac

Prawns in a cognac tomato cream sauce

☞ Insalata ☞

Insalata della Casa

*Baby greens with a balsamic vinaigrette
gorgonzola and pine nuts*

☞ Combination Entrée ☞

Rigatoni bella Gina

Sautéed prawns in a creamy pesto basil sauce

Pollo Piccata

*Breast of chicken with artichokes
and capers in lemon cream sauce*

***Sautéed Seasonal Vegetables**

☞ Dessert ☞

Tartufo Caffè

*A coffee ice cream truffle semifreddo with a rich
coffee center and coated with finely crushed
meringue*

☞ Price ☞

\$ 42.00

Naxos

☞ Antipasto ☞

Antipasto della Casa

*Mixed Appetizer Plate off Italian Meats ,
Bruschetta , Smoke Salmon Canapé'
Caprese Salad, Roasted Vegetables and more...*

☞ Insalata ☞

Insalata Cesare

*Crisp romaine with a wonderful classic
Caesar dressing*

☞ Entrée ☞

Salmone al Lemone

*Salmon in a lemon cream sauce with artichoke
and shrimp*

Rigatoni Norma

*Light tomato cream sauce with ricotta cheese and
eggplant*

***Sautéed Seasonal Vegetables**

☞ Dessert ☞

Chocolate Truffle

*A chocolate truffle semifreddo, with a zabaglione
cream center, covered by a ganachia (chocolate
and hazelnuts) cream with crushed hazelnuts
and cocoa powder*

☞ Price ☞

\$ 45.00

Tormina

Antipasto

- Bruschetta alla Luciano**
Toasted bread with tomatoes, onions and basil
- Gamberetti al Cognac**
Prawns in a cognac tomato cream sauce

Insalata

- Insalata della Casa**
Baby greens with a balsamic vinaigrette gorgonzola and pine nuts

Combination Entrée

- Filetto al Pepe Verde**
A 4oz. Filet of beef with peppercorn brandy sauce
- Salmon al Limone**
Fresh salmon in a sun dried tomato herb sauce
- *Roasted Red Potatoes**
- *Sautéed Seasonal Vegetables**

Dessert

- 7 Layer Fudge Cake**
Seven layers of rich and moist chocolate fudge cake, layered with a rich fudge mousse served with Hazelnut Gelato

Price

\$ 55.00

Limited Menu

Antipasto Choices

- Bruschetta alla Luciano** \$ 2
- Gamberetti al Cognac** \$ 3
- Antipasto della Casa** \$ 4

Insalata

- Insalata della Casa** \$ 5
- Insalata Cesare** \$ 5

Entrée's

- Filetto al Pepe Verde** \$ 38
An 8oz. Filet of beef with peppercorn brandy sauce
- Pesce del Giorno** \$ 30
Fresh fish of the day
- Sticchi di Agnello alla Calabrese** \$ 28
Braised lamb shank in a vegetable mirepoix
- Veal Chop** \$ 39
1 1/2" thick Veal Chop, in a mushroom brandy cream sauce
- Seafood Ravioli** \$ 28
Crab and Shrimp stuffed ravioli in a smoked salmon cream sauce and garnished with prawns and scallops
- Ravioli della Nonna** \$ 18
Cheese Ravioli with mushrooms and garlic in a tomato and cream pesto sauce (vegetarian)

Dessert

- Tiramisu** All \$ 6
- 7 Layer Fudge Cake**
- Chocolate or Coffee Truffle**
- Profitteroli**



Special Event Menus

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Private Dining
Wireless Internet

Full Service Catering Available

1414 Cornwall Ave. * Downtown Bellingham

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Beautiful and intimate Giuseppe's Restaurant is the perfect gathering place. Join us.