

GIUSÈ

# DA GIUSEPPE

## DA STUZZICARE

TEMPURA DI PARMIGIANO 14€

Parmigiano Reggiano Tempura,  
red pesto, balsamic glaze & chimichurri

MOZZARELLINE FRITTE 16€

Fried buffalo mozzarella bites,  
rustic tomato sauce & basil

CROCCHETTE DI PATATE 16€

Potato croquettes with roasted ham  
Granbiscotto, summer truffle  
and Parmesan fondue

RAVIOLI FRITTI 16€

Crispy fried ravioli  
with cacio e pepe cheese,  
datterino tomatoes jam

## DAL FORNO

PADELLINO ALLA ROMANA 23€

Padellino style pizze, buffalo mozzarella,  
Cetara anchovies, Taggia olives, candid  
tomatoes, oregano & breadcrumbs

PADELLINO AL TARTUFO 26€

Padellino style pizze, truffle  
cream, stracciatella, arugula  
& black summer truffle

## SALUMI

3,5 OZ

PISTACHIO MORTADELLA 12€

BRESAOLA PUNTA D'ANCA 21€

30 MONTHS SAN DANIELE HAM & "CANTALUP" MELON 28€

PATA NEGRA HAM CINCO JOTAS 49€

CURED MEATS SELECTION 29€

## FORMAGGI

BURRATA DI CORATO 39€

17 oz perfect for sharing,  
served with cherry tomatoes  
and basil

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## ANTIPASTI

### VERDURE ALLA GRIGLIA 14€

Grilled vegetables marinated in  
Nocellara extra virgin olive oil

### MELANZANE ALLA PARMIGIANA 16€

Eggplants Millefeuille, organic  
tomato sauce, mozzarella,  
parmesan & basil

### BRUSCHETTA SALENTINA 16€

Toasted bread, tomatoes tartare,  
Apulian mini burratas,  
extra virgin olive oil & basil

### VITELLO TONNATO 23€

Roasted veal slices,  
low temperature cooked,  
tuna and capers mayonnaise

## INSALATE

### INSALATA DI CARCIOFI 19€

Artichokes crudités,  
36 months aged Parmesan Reggiano,  
black truffle & extra virgin olive oil

### CONDIGLIONE 23€

Traditional Niçoise salad, tuna belly,  
potatoes, green beans, onions,  
tomatoes, Taggia olives & eggs

## DI PESCE

### GAMBERETTI ALL' AMERICANA 21€

Cognac flambeed shrimps,  
served with lightly spicy pink sauce

### CALAMARETTI FRITTI 22€

Fried baby squids,  
homemade spicy light mayonnaise

### TONNO AFFUMICATO 21€

Smoked tuna carpaccio,  
lemon-infused olive oil  
from maison Bernardini Gastone

### CRUDO DI SALMONE 26€

Red Label salmon sahimi,  
crispy saffron risotto  
& Jalapeño sauce

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## PRIMI PIATTI

### POMOD'ORO STRACCIATELLA 18€

Tagliolini, organic San Marzano tomato sauce, Apulian stracciatella and fresh basil

### SPICY VODKA 25€

Our iconic chiocciole in pink spicy sauce, finished with flambéed vodka

### LA CARBONARA 26€

The real Carbonara, with traditional guanciale, eggs, pepper & pecorino cheese

### RISOTTO CARCIOFI & TARTUFO 39€

Arborio Acquerello risotto, pecorino cheese, artichokes & black truffle

### ALLO ZAFFERANO 34€

Linguine with L'Aquila D.O.P. saffron & shrimps just like in Milan

### AI DUE LIMONI 19€

Creamy Linguine with Sicilian lemon & pecorino cheese sauce

### GNOCCHI CACIO PEPE 25€

Homemade potato Gnocchi with pepper-cheese sauce

### ALLA BOLOGNESE 26€

Fettucine with traditional Bolognese beef ragoût

### RAVIOLI RICOTTA SPINACI 26€

Homemade ravioli with spinach, ricotta cheese, butter & sage

### ALFREDO AL TARTUFO 34€

Our famous Fettuccine in butter and 36 months aged Parmesan Reggiano sauce, with black truffle

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## SHARING

### PACCHERI AI TRE POMODORI 48€

Paccheri with three varieties of tomatoes, 36 months aged Parmesan Reggiano & basil

### SPAGHETTI CON LE POLPETTE 52€

Our famous spaghetti with veal meatballs & tomato sauce - Like our Nonna used to make...

### LINGUINE AI FRUTTI DI MARE 64€

Linguine with seafood, lightly spicy

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## SECONDI PIATTI

### POLPETTE DELLA NONNA 29€

Our veal meatballs with  
tomato sauce,  
just like our Nonna used to make...

### VITELLO ALLA FIORENTINA 32€

Veal medaillon with spinach  
and Parmesan sauce  
like in Florence

### CHICKEN PARM 32€

Breaded organic chicken breast,  
tomato sauce, parmesan and mozzarella  
The authentic Brooklyn classic!

### CARPACCIO DI MANZO 39€

Charolais beef fillet carpaccio from  
Nivernaise butcheries, 7oz (200 gr)  
Cipriani sauce and Parmesan

### MERLUZZO CRUSCO 36€

Roasted cod fish,  
smashed potatoes & "Crusco"  
pepper sauce

### SALMONE SALMORIGLIO 36€

Red Label salmon, asparagus,  
cured ricotta & Salmoriglio sauce

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## SHARING

### ORECCHIA D'ELEFANTE 59€

Thin breaded cutlet, Milanese "elephant ear" style,  
arugula & datterino tomatoes

### CHÂTEAUBRIAND 98€

Châteaubriand beef fillet (21 oz) with black summer truffle  
Served sliced like à "tagliata"

## SIDES

### TRUFFLE & PARMESAN FRENCH FRIES 12€

### HOMEMADE FRENCH FRIES 5€

### SICILIAN CAPONATA 5€

### SAUTED BROCCOLINI RABES 5€

### OLD TOMATOES SALAD 8€

### PARIS MUSHROOMS GARLIC AND PARSLEY 5€

### SMASHED POTATOES WITH EXTRA VIRGIN OLIVE OIL 6€

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## PIZZA NAPOLETANA

### MARGHERITA D.O.P. 13€

San Marzano tomato sauce,  
fior di latte and basil

### CALABRESE 17€

Tomato sauce, fior di latte,  
caramelized red onions  
and spicy 'Nduja from Spilinga

### PARIGINA 17€

Tomato sauce, fior di latte,  
cooked Granbiscotto ham  
and Paris mushrooms

### QUATTRO FORMAGGI 18€

Fior di latte, gorgonzola,  
taleggio, cacio cheese  
and tomato essence

### ROMANA 19€

Tomato sauce, buffalo mozzarella,  
Cetara anchovies,  
olives and capers

### CAPOCOLLO 23€

Smoked mozzarella,  
candide red onions, Taggia olives, olives de  
Taggia & Martina Franca Capocollo

### FRUTTI DI MARE 28€

San Marzano tomato sauce,  
garlic, basil & seafood

### PARMA 23€

Tomato sauce, fior di latte,  
24 months cured Parma ham & basil

### DI GIUSEPPE 23€

Tomato sauce, capers, taggia olives,  
red caramelized onions  
and premium tuna belly in olive oil

### BURRATINA 25€

Tomato sauce, red onions, grilled  
zucchini, eggplant and pepper,  
topped with mini Apulian burratas

### NOLITA 25€

Spicy sausage, fior di latte,  
datterino tomatoes and  
Jalapeño peppers

### SALMONE 26€

Yellow datterini tomato sauce,  
yellow cherry tomatoes, smoked salmon  
& herb-ricotta

### MORTADELLA 26€

Stracchino cheese,  
pistachio Mortadella  
& black truffle

### TARTUFO 39€

Fior di latte mozzarella,  
Fontina cheese & black summer truffle

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## OUR PRODUCTS

The quality of our product it's not an option: it's a requirement.  
Fresh ingredients are our priority, coming directly from our Italian & French producers & suppliers,  
as our commitment is to insure an authentic cuisine, respecting the seasons

We selected the best Italian pasta factories to insure and propose the best pastas  
varieties selected for the quality of their wheat :

Spaghetti from pastificio **Cavaliere Giuseppe Cocco**, Fara San Martino (Abruzzes)  
Linguine et chioccioline from pastificio **Monograno Felicetti**, Predazzo (Trentino)  
Organic pasta made with southern Italian wheat and pure Dolomites mountain water

For our Risotto, we selected Arborio rice from **Tenuta Acquerello**

Our Pizza is cooked in our wood-fired oven from artisan producer Stefano Ferrara, Naples  
Our secret blend is made with organic flour, from Mulino Petra Quaglia  
Organic tomato sauce from La Fiammante  
Neapolitan fior di latte Mozzarella from Valle Verde  
Exceptional cured meat & seasonal products

We sincerely thank our friends :  
Boucheries Nivernaises for their exceptional meats  
Beaugrain for the freshest fruits & vegetables selection

SPRING-SUMMER 2026

VITTORIO BELTRAMELLI



Please Scan QR code to access our list of allergens & origin of our meats.

