
Specials

Menu items subject to availability

-ANTIPASTI

Genoves Calamari - Q120

Squid filled with Italian sausage, smoked chorizo reduction sauce, touch of cream, grilled radicchio.

Foie Gras alla Mela - Q245

Seared with caramelized apples, green grapes, balsamic and port reduction, toasted focaccia bread.

-PASTA

Ravioli Stiffelio - Q145

Filled with foie gras and mixed mushrooms, fine herbs, balsamic reduction, touch of cream, white truffle, pine nuts.

-CARNI

Skirt Steak - Q265

12onz. grilled in demi-glace, roasted garlic, onion puree, white truffle oil, fried shallots.

Ossobuco Oberto - Q425

72 hour slow roast, authentic home made sauce, gorgonzola risotto.

NY Steak - Q475

12 ounces, grilled, baked butter-sage gnocchis, sun dried tomatoes.

Beef Short Rib - Q365

12 onz braised in demi-glace, onion puree, white truffle oil, fried shallots.

-PRODOTTI DEL MARE

Lobster Fettuccine - Q395

Grilled lobster tail, home made pasta, lobster and cream reduction sauce.

Mandarin Shrimp - Q325

Grilled jumbo shrimp, radicchio, orange peel, butter and mandarin reduction sauce.

Shrimp Fettuccine - Q355

Grilled jumbo shrimp, home made pasta, shrimp and cream reduction sauce.

Chilean Sea Bass Pesto - Q415

Grilled with bacon, asparagus, cherry tomatoes, mushrooms and pesto sauce.

Chilean Sea Bass - Q390

Served grilled, sautéed spinach, mustard and basil sauce.

Veal Risotto - Q225

Arborio rice with veal stock, red wine, beef stew, eggplant and mascarpone cheese.

JOSELITO HAM 2.5 onz.

(ask your waiter for availability) - Q650

Giuseppe
alta cocina italiana
Verdi

A 15% tip will be charged for parties over 8 people.