

# GIOLITTI DELICATESSAN

## Osteria & Pizzeria

### • DINNER MENU •

An "Osteria" is the least formal of the Roman eating type of establishment. Ristorante (restaurant) being the most formal, the Trattoria next.

In an Osteria the food is not fancy — it is good, plentiful and a great value. Wine is part of the same experience. We invite you to choose your wine from our discounted wine racks with a nominal \$2 per bottle corkage fee. To this we add a "Wine Special of the Week" hand selected by our staff.

*Buon' Appetito*



## . Appetizers .

<b>Bruschetta Sampler Plate</b>	<b>\$7.95</b>
traditional garlic toast with Roma tomatoes, garlic and fresh basil, home-made olive spread, marinated artichoke spread and mushroom spread	
<b>Italian Antipasto Plate</b>	<b>\$10.95</b>
featuring Parma prosciutto, sopressata, speck, dry sausage, calabria, imported provolone, porchetta, artichoke hearts, marinated mushrooms, olives and giardinera, served with garlic bread	
<b>Caprese</b>	<b>\$6.95</b>
fresh mozzarella, tomato and basil with extra virgin olive oil	
<i>with buffalo mozzarella</i>	<b>\$8.95</b>
<b>Prosciutto and Melon or Prosciutto and Fresh Mozzarella</b>	<b>\$7.95</b>
<i>with buffalo mozzarella</i>	<b>\$9.95</b>
<b>Bresaola</b>	<b>\$7.95</b>
Air-dried, aged salted beef from the Alps of northern Italy's Lombardy region. Served with fresh lemon and olive oil.	
<b>Mozzarella Sticks</b>	<b>\$6.95</b>
made in-house, served with a side of marinara	
<b>Arancini</b>	<b>\$3.95</b>
tomato risotto ball filled with beef, peas and cheese, rolled in bread crumbs and fried	
<b>Suppli</b>	<b>\$3.95</b>
risotto ball filled with cheese, rolled in bread crumbs and fried	
<b>Prosciutto 'Sliders'</b>	<b>\$8.95</b>
a sampling of San Danielle, Parma and Speck on garlic toast with e.v.o.	
<b>Porchetta 'Sliders'</b>	<b>\$7.95</b>
authentic house made porchetta on a sampling of breads	



## . Dinner Salads .

<b>Antipasto</b>	<b>\$10.95</b>
Garden salad with Genoa salami, capicola, provolone, artichoke hearts and Kalamata olives with house oil and vinegar	
<b>Greek</b>	<b>\$8.95</b>
Romaine lettuce, tomato, cucumber, red onion, Kalamata olives, pepperoncini and feta cheese with homemade Greek dressing <i>add chicken \$3.00</i>	
<b>Classic Caesar</b>	<b>\$8.95</b>
<i>add chicken \$3.00    add shrimp \$5.00</i>	
<b>Market</b>	<b>\$10.95</b>
romaine lettuce, radicchio, Belgian endive, fennel, avocado, sweet bell peppers, carrot, cucumber, lupine beans and dried cranberries	
<b>Side Garden House Salad</b>	<b>\$3.95</b>
served with our house vinaigrette	

## . Soups .

<b>Minestrone*</b>	<b>\$4.95</b>
<b>Maryland Vegetable Crab</b> (award winning)	<b>\$5.65</b>
<b>Tomato Basil*</b>	<b>\$4.95</b>
<b>Soup of the Day</b>	<b>\$5.65</b>
<i>*Vegetarian Selections</i>	

*Dinner salads and soups served with a slice of bread*



## . Pasta .

<b>Penne Marinara or 'Arrabbiata'*</b>	<b>\$10.95</b>
*homemade marinara with extra garlic and crushed red pepper	
<b>Spaghetti with Meat Balls or Tuscan Meat Sauce</b>	<b>\$12.95</b>
<b>Spaghetti with Sausage, Peppers and Marinara</b>	<b>\$12.95</b>
<b>Spaghetti Cacio e Pepe</b>	<b>\$9.95</b>
garlic, olive oil, black and crushed red pepper with Romano cheese	
<b>Spaghetti Alio e Olio</b>	<b>\$9.95</b>
garlic, olive oil with Parmesan	
<b>Spaghetti alla Caprese</b>	<b>\$11.95</b>
Roma tomatoes, fresh mozzarella and parmesan cheeses and fresh basil	
<b>with buffalo mozzarella</b>	<b>\$13.95</b>
<b>Spaghetti al Pesto</b>	<b>\$11.95</b>
<b>Spaghetti Vongole</b>	<b>\$13.95</b>
white or red clam sauce	
<b>Rigatoni alla' Amatricana</b>	<b>\$11.95</b>
tomatoes, pancetta, onion and Romano cheese	
<b>Rigatoni alla' Boscaola</b>	<b>\$12.95</b>
sausage, mushrooms, garlic and white wine	
<b>Fettucine alla Bolognese</b>	<b>\$13.95</b>
our Tuscan meat sauce with a touch of cream and Parmesan cheese	
<b>Fettucine Alfredo</b>	<b>\$10.95</b>
<b>Fettucine Primavera</b>	<b>\$12.95</b>
fresh vegetables with marinara, alfredo or aurora sauce	
<b>Cheese Ravioli with Marinara</b>	<b>\$11.95</b>

*Pastas served with a side salad and bread*



## • Baked Specialties •

<b>Pasta al Forno</b>	<b>\$9.95</b>
baked pasta with marinara, ricotta and mozzarella cheeses	
<b>Lasagna</b>	<b>\$12.95</b>
Tuscan Meat (with marinara and cheese)	
Vegetable (mushrooms, zucchini, spinach, marinara and cheese)	
Eggplant (eggplant layered with marinara and cheese – no pasta)	
<b>Cheese Manicotti in Marinara</b>	<b>\$9.95</b>
<b>Cheese Stuffed Shells in Marinara</b>	<b>\$10.95</b>
<b>Canneloni</b>	<b>\$11.95</b>
traditional beef filled pasta baked with creamy aurora sauce	
<b>Eggplant Parmigiana with Pasta</b>	<b>\$12.95</b>

*Baked Specialties served with a side salad and bread*



All baked specialties are available for catering  
in ¼ pan, ½ pan and full pan sizes



## • Meat & Seafood •

<b>Chicken Parmigiana with Pasta or Potatoes</b> breaded chicken cutlet topped provolone in marinara with a side salad	<b>\$13.95</b>
<b>Chicken Marsala with Pasta or Potatoes</b> with a side salad	<b>\$13.95</b>
<b>Chicken Piccata with Pasta or Potatoes</b> sautéed chicken breast in a lemon-caper sauce with a side salad	<b>\$13.95</b>
<b>Chicken Saltimbocca with Pasta or Potatoes</b> Sautéed chicken breast topped with prosciutto and fontina cheese in a white wine-sage sauce, served with a side salad	<b>\$13.95</b>
<b>Straccetti alla Pizzaiola</b> Sliced top round of beef with tomato, garlic and fresh parsley, served with roasted potatoes and a side salad	<b>\$12.95</b>
<b>Straccetti alla Romana</b> Sliced top round of beef with fresh herbs, olive oil and white wine, served with roasted potatoes and a side salad	<b>\$10.95</b>
<b>Porchetta Plate</b> authentic Roman-style homemade roasted pork served with roasted potatoes and a side salad	<b>\$10.95</b>
<b>Fritto Misto</b> pan-fried calamari and shrimp, served with fries	<b>\$12.95</b>

*Meat & Seafood dishes served with a slice of bread*



# . Pizzeria .

Our Neopolitan-Style hand-stretched pizzas are approximately 14". We also offer traditional 10" artisan pizzas. Enjoy our authentic toppings along with the commitment to quality that you have come to expect from Giolitti's

## 14" Neopolitan Pizza \$9.95

**Toppings** \$2.00/each

*choose from...*

Pepperoni	Sausage	Mushrooms	Olives	Green Peppers
Onions	Ham	Fresh Basil	Tomato	

## 10" Artisan Pizzas

**Neopolitan Style Cheese Pizza** \$9.95

**Margherita** tomato, fresh mozzarella and basil \$10.95

**Funghi** white or red pizza with sautéed mushrooms \$11.95

**Boscaiola** sausage and sautéed mushrooms \$12.95

**Quatro Formaggi** \$11.95

white pizza with mozzarella, parmesan, ricotta and gorgonzola

**Giolitti Special** \$13.95

prosciutto, gorgonzola and arugula



## . Desserts .

<b>Tiramisu</b> traditional espresso dipped savoiardi biscuits, marscarpone cheese and chocolate	<b>\$4.95</b>
<b>Cannoli</b> ricotta filling with sliced almonds and chocolate chips	<b>\$2.95</b>
<b>Nutella Cannoli</b> same as above with a Nutella swirl	<b>\$3.95</b>
<b>Torta Giolitti (a house specialty)</b> a frozen gelato-style confection, topped with homemade whipped cream. <i>Select from lemon or cappuccino</i>	<b>\$4.95/slice</b>
<b>Assorted Bombe (Imported from Italy)</b> <i>Classic</i> vanilla and chocolate with a cherry and sliced almonds, covered in cinnamon with a chocolate coating  <i>Spumoni</i> strawberry, pistachio and chocolate gelato, coated in chocolate and drizzed with white chocolate  <i>Exotic</i> mango, passionfruit and raspberry sorbetto, all covered in white chocolate and drizzled in chocolate  <i>Dream</i> caramel center surrounded by peanut butter, coated in milk chocolate with a peanut butter drizzle	<b>\$ 4.99</b>
<b>We now offer imported Italian ice cream!</b> vanilla, chocolate, strawberry, pistachio or sea salt caramel	<b>\$4.95/serving</b>
<b>Please visit our dessert case for additional selections</b>	



*Let Giolitti's talented staff cater your next event!  
Ask for a menu or check it out online at [giolittideli.com](http://giolittideli.com)*

