

# 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>Fried Calamari</b> ( <i>tubes and tentacles</i> ) .....	<b>\$9.95</b>
served with spicy marinara	
<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>\$16.95</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 and balsamic glaze	
<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	



## . Dinner Salads .

<b>Antipasto</b> .....	<b>\$11.95</b>
Garden salad with Genoa salami, capicola, provolone, artichoke hearts and Kalamata olives with house dressing	
<b>Greek</b> .....	<b>\$8.95</b>
Romaine lettuce, tomato, cucumber, red onion, Kalamata olives, pepperoncini and feta cheese with house dressing <i>add chicken</i> \$3.00	
<b>Classic Caesar</b> .....	<b>\$8.95</b>
<i>add chicken</i> \$3.00 <i>add shrimp</i> \$5.00	
<b>Market</b> .....	<b>\$10.95</b>
romaine lettuce, radicchio, Belgian endive, fennel, avocado, sweet bell peppers, carrot, cucumber, lupine beans and dried cranberries dressed simply with extra-virgin olive oil	
<b>Side Garden House Salad</b> .....	<b>\$3.95</b>
served with house dressing	

## . 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>

*\*Vegetarian Selections*

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



## . Pasta .

<b>Spaghetti or Penne with Marinara or 'Arrabbiata'*</b> .....	<b>\$9.95</b>
*homemade marinara with extra garlic and crushed red pepper	
<b>Spaghetti or Penne with Meat Balls</b> .....	<b>\$11.95</b>
<b>Spaghetti or Penne with Sausage, Peppers and Marinara</b> .....	<b>\$11.95</b>
<b>Spaghetti Cacio e Pepe</b> .....	<b>\$8.95</b>
olive oil, black pepper with Romano cheese	
<b>Spaghetti Alio e Olio</b> .....	<b>\$8.95</b>
garlic, olive oil with Parmesan	
<b>Spaghetti alla Caprese</b> .....	<b>\$10.95</b>
Roma tomatoes, fresh mozzarella and parmesan cheeses and fresh basil	
<b>Spaghetti al Pesto</b> .....	<b>\$10.95</b>
<b>Spaghetti Vongole</b> .....	<b>\$11.95</b>
white or red clam sauce	
<b>Rigatoni alla' Amatriciana</b> .....	<b>\$11.95</b>
tomatoes, pancetta, onion and Romano cheese	
<b>Rigatoni alla' Boscaiola</b> .....	<b>\$11.95</b>
sausage, mushrooms, garlic, white wine and grated romano cheese	
<b>Fettuccine alla Bolognese</b> .....	<b>\$12.95</b>
our Tuscan meat sauce with a touch of cream and Parmesan cheese	
<b>Fettuccine Alfredo</b> .....	<b>\$10.95</b>
<b>Fettuccine Primavera</b> .....	<b>\$10.95</b>
zucchini, spinach, mushrooms, peas, tomato, garlic, olive oil and grated Parmesan cheese	
<b>Cheese Ravioli with Marinara</b> .....	<b>\$10.95</b>
add:	
<b>side garden salad</b> .....	<b>\$3.95</b>
<b>side Greek salad</b> .....	<b>\$4.95</b>
<b>side Caesar salad</b> .....	<b>\$4.95</b>

*Pastas served with a slice of home baked bread*



# • Baked Specialties •

<b>Pasta al Forno</b> .....	<b>\$11.95</b>
baked pasta with marinara, ricotta and mozzarella cheeses	
<b>Lasagna</b> .....	<b>\$11.95</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>\$10.95</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>\$11.95</b>
<b>add:</b>	
side garden salad .....	<b>\$3.95</b>
side Greek salad.....	<b>\$4.95</b>
side Caesar salad.....	<b>\$4.95</b>

*Served with a slice of home baked bread*



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



## • Pollo e Carne •

<b>Chicken Milanese with Pasta or Potatoes</b> .....	<b>\$12.95</b>
lightly breaded chicken breast sauteed in a lemon and wine sauce, topped with fresh tomatoes	
<b>Chicken Parmigiana with Pasta or Potatoes</b> .....	<b>\$12.95</b>
breaded chicken cutlet topped provolone in marinara	
<b>Chicken Marsala with Pasta or Potatoes</b> .....	<b>\$12.95</b>
<b>Chicken Piccata with Pasta or Potatoes</b> .....	<b>\$12.95</b>
sautéed chicken breast in a lemon-caper sauce	
<b>Chicken Saltimbocca with Pasta or Potatoes</b> .....	<b>\$12.95</b>
Sautéed chicken breast topped with prosciutto and fontina cheese in a white wine-sage sauce	
<b>Straccetti alla Pizzaiola</b> .....	<b>\$11.95</b>
Sliced top round of beef with tomato, garlic and fresh parsley, served with roasted potatoes	
<b>Straccetti alla Romana</b> .....	<b>\$11.95</b>
Sliced top round of beef with fresh herbs, olive oil and white wine, served with roasted potatoes	
<b>Porchetta Plate</b> .....	<b>\$12.95</b>
authentic Roman-style homemade roasted pork with garlic toasted baguette and sauteed spinach	
<b>add:</b>	
<b>side garden salad</b> .....	<b>\$3.95</b>
<b>side Greek salad</b> .....	<b>\$4.95</b>
<b>side Caesar salad</b> .....	<b>\$4.95</b>

*Served with a slice of home baked bread*



# . Pizzeria .

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

**14" Neopolitan Pizza** ..... **\$10.95**

## **\$2.00 toppings**

Pepperoni, Sausage, Mushrooms, Anchovies, Green Peppers, Onions,  
Olives, Tomato, Fresh Basil, Fresh Spinach, Extra Sauce, Extra Cheese

## **\$3.00 toppings**

Chicken, Bacon, Ham, Prosciutto, Meatballs, Roasted Peppers,  
Sautéed Spinach, Broccoli Rabe, Artichoke Hearts

## **14" Neopolitan Artisan Pizzas**

**Margherita** tomato, fresh mozzarella and basil ..... **\$12.95**

**Funghi** white pizza with sautéed mushrooms ..... **\$13.95**

**Boscaiola** sausage and sautéed mushrooms ..... **\$14.95**

**Quatro Formaggi** ..... **\$13.95**  
white pizza with mozzarella, parmesan, ricotta and gorgonzola

**Giolitti Special** ..... **\$14.95**  
prosciutto, gorgonzola and fresh spinach



## . Desserts .

**Tiramisu** \$4.95  
traditional espresso dipped savoiardi biscuits,  
marscarpone cheese and chocolate

**Cannoli** \$3.30  
ricotta filling with sliced almonds and chocolate chips

**Assorted Bombe (Imported from Italy)** \$4.95

*Classic* vanilla and chocolate with a cherry and sliced  
almonds, covered in cinnamon with a chocolate coating

*Spumoni* strawberry, pistachio and chocolate gelato, coated in  
chocolate and drizzled with white chocolate

*Exotic* mango, passionfruit and raspberry sorbetto, all covered in  
white chocolate and drizzled in chocolate

*Dream* caramel center surrounded by peanut butter, coated in  
milk chocolate with a peanut butter drizzle

**Hazelnut or Limoncello Gelato Flutes** ..... \$5.95

**Fruit Sorbetto in Natural Shells** ..... \$4.95  
check available flavors

**Please visit our dessert case for additional selections**



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

