



We proudly welcome you to Giuseppe’s Cucina Rustica.

Starting as a Cal Poly project in 1988, our restaurants continue to reflect the Pugliese regions time–honored tradition of simple, honest southern Italian fare. We make our bread, sauces, pasta, gelato and all desserts in house.

Local produce is organically grown on the owner’s farm and sourced along with FIVE world renowned varietals of DiFronzo Vineyards wine. Giuseppe’s proudly features Free Range Chicken, Natural Veal, Lamb & Pork, American Wagyu & Certified USDA PRIME Beef as well as our own fresh seafood caught on the S.S. Morning Wood.

ANTIPASTI

Bruschetta Caprese tomato, crostini, basil, mozzarella, X-V-O-O, aged balscamic	8
Brodo con Verdure bone broth, butternut squash, root veggies, parmigiana	10
Polpette American Wagyu beef meatballs, marinara, romano	10
Panzerotti fried pizza, mozzarella, tomato, basil * <i>Sausage</i> 2*	11
Melanzane alla Parmigiana eggplant, tomato sauce, mozzarella, parmigiana	12
Roasted Brussels Sprouts Gorgonzola, candied walnuts, honey dijon vinaigrette	14
Calamari Fritti Monterey calamari steak, flash fried	15
Mediterranean Octopus “alla Barese” Spanish octopus, cerignola olives, Yukon gold potatoes	16
Braciole alla Ragu flank steak slow braised in red wine & tomato	17
Wild Gulf Prawns “scampi style” marsala, garlic, butter, capers	18
Prosciutto and Burrata Platter 30-month aged prosciutto di Parma, Pugliese Burrata	19
Lamb Lollipops Kale slaw, balsamic reduction	20

INSALATA

Mama’s arugula, iceberg, radicchio, cucumber, cherry tomatoes, red wine vinaigrette	8
Caesar locally grown romaine hearts, croutons, parmigiana, anchovy dressing * <i>Add Spanish Anchovies</i> \$3 *	10
Roasted Beets arugula, walnuts, goat cheese, strawberry vinaigrette	12
Tricolore “The Detox” radicchio, endive, arugula, lemon vinaigrette, shaved parmesan	12
Americano “Wedge” iceberg, crispy pancetta, tomato, deviled egg, avocado, gorgonzola vinaigrette	13
Giuseppe butter lettuce, avocado, cucumber, garbanzo, carrot, tomato, red onion, grana parmigiana dressing	14
Caprese Royal Heirloom tomato, creamy artisan burrata, torn basil	15
Chop Chop Chicken, shrimp, sopressata, provolone, tomato, pepperoncini, Avocado, garbanzos, radicchio	17
<i>Add: Grilled Free Range Chicken Breast 10</i> <i>Sautéed Wild Shrimp 10</i> <i>Grilled Local King Salmon 10</i>	
PIZZA (12” Wood Fired)	
Margherita tomato sauce, mozzarella, basil, olive oil, oregano	16
Gorgonzola mozzarella, gorgonzola, caramelized onions	16
Popeye pesto, spinach, burrata, parmesan	16
Diavolo tomato sauce, mozzarella, pepperoni, peppers, olives	17
Salsiccia house made sausage, red onion, crimini mushroom	17
California chicken, corn, cilantro, avocado, prosciutto cream	17
Pepperoni Artisan handmade cured sausage	17
Margherita “Regina” fresh burrata, san marzano, torn basil	19
Principessa 30 month aged Parma prosciutto, arugula, Pugliese Burrata	21
<i>*Additions \$3 Each, Sub Gluten Free Crust \$2*</i>	

PASTA

(made in-house)	
Sub Artisanal “Garofalo” Gluten-Free Pasta 2	
Pomodoro crushed plum tomato passata, olive oil, basil, garlic, romano	16
Carbonara bucatini, pancetta, pepper, egg-romano sauce, parmigiana	16
Bucatini Amatriciana Pancetta, organic san Marzano tomato, chili, red onion, parsley	17
Cavatelli con Cima di Rapa fresh ricotta cavatelli, broccoli rabe, caramelized onions	17
Lasagna thin egg pasta, béchamel. Vande rose pork ragu	18
Nonna’s Meatballs bucatini, romano, Wagyu meatballs	19
Tagliatelle Bolognese slow cooked pork & beef tomato ragu, ricotta, parsley, romano	19
Ravioli di Zucca butternut squash filled pasta, sage, parmesan cream sauce	20
Tortellini Giuseppe spinach & ricotta filled pasta, pancetta, mushrooms, onion, peas, basil, pink sauce, shaved parmigiana	20
Risotto di Pollo Mary’s organic chicken, porcini mushrooms	22
Linguine Vongole Littleneck clams, garlic, lemon, parsley, white wine	22
Maccheroni con Ragu “alla Napoletana” Slow simmered “Sunday sauce”, san Marzano passata, lamb chops, braciole, wagyu meatballs, house made rigatoni	25
Capesante e Gamberi prawns, scallops, pancetta, garlic, white vodka cream sauce	27
Frutta di Mare “Fruits of the Sea” prawns, scallops, calamari, clams, Saltspring mussels, sand dabs, salmon, spicy tomato broth	28

SIDES
Gluten Free Bread 6
Sautéed Spinach 8
Broccoli Rabe 8
Spaghetti Aglio e Olio 9

SECONDI

Morro Bay Sand Dabs “alla Piccata” lemon, caper, white wine, Israeli couscous	22
Free Range Chicken Breast parmigiana style / basilico style	24
Roasted Organic Half Chicken pan roasted potatoes & onions, “ <i>Worth the Wait</i> ”	25
Fritto Misto calamari steak, prawns, sand dabs, scallops, potatoes	26
Costata D’ Agnello alla Griglia fruitwood grilled rack of lamb, whipped potatoes, panko-pecorino crust, balsamic reduction	39
USDA Prime 45-Day Dry Aged 20oz. Ribeye Cast-iron pan-roasted, arugula & endive salad, balsamic reduction, roasted potatoes	44

DOLCI—9

Delicate Handmade Sicilian Cannoli light flaky cinnamon pastry shells filled with slightly sweetened whipped ricotta & pistachios.“ <i>voted best cannoli on the west coast</i> ”
Mascarpone Carrot Cake luscious carrot cake layered with a creamy mascarpone filling, walnuts & pistachios
Tiramisu “ <i>Our Family Recipe</i> ” Kahlua soaked ladyfingers & sponge cake, Nonna’s Zabaglione
Meyer Lemon Cheesecake buttery shortbread crust, chocolate drizzled strawberry, berry sauce
Giuseppe’s Mud Pie Oreo cookie crust, cappuccino gelato, candied pecans, caramel & chocolate drizzle

Gelato Sampler A trio of our favorite gelatos (<i>sorbetto available upon request</i>)
Tahitian Vanilla Bean Crème Brulee caramelized raw cane sugar topping, fresh berries
Pot de Crème chilled dark chocolate custard, vanilla bean whipped cream, fresh berries

desserts made in house daily

Cocktails		Wines by the Glass		B e e r	
		B u b b l e s		Bottles 5	
Flatliner	13	NV Brut Cava , Codorniu Classico, SP (187mL)	9		
our signature cocktail crafted in 1988! 151 Rum, Bailey's, Amaretto, Frangelico, fresh espresso		NV Prosecco , Mionetto, Veneto, IT	10	Budweiser	
Flirtini	11	'17 Brachetto d'Acqui , Banfi, IT (187ml)	11	Bud Light	
Svedka Raspberry, Cranberry, Pineapple, Prosecco		'14 Brut Rosé , Rotari, Trentino-Alto Adige, IT	12	St. Pauli N/A	
Pomegranate	11	W h i t e		Firestone DBA	
Pinnacle Vodka, Hpnotiq, Pineapple, Pomegranate		'17 Chardonnay "No Oak", Tolosa, Edna, CA	9	Corona	
Cosmopolitan	11	'18 Dry Riesling , Claiborne Churchill, Edna, CA	10	Stella Artois	
Pinnacle Vodka, Triple Sec, Cranberry, Lime		'18 Pinot Grigio , "Joe's," DiFronzo Vineyards, AG	11	Angry Orchard Hard Cider	
Paloma	11	'18 Sauvignon Blanc , Ancient Peaks, Paso Robles	11	Deschutes Black Butte Porter	
Rancho Allegre Tequila, Lime, "Q" Grapefruit soda, fresh grapefruit, salt rim		'17 Viognier , Zaca Mesa, Santa Ynez, CA	12		
Lemon Drop	12	'18 Gavi "La Rocca" , Coppo, Piedmont, IT	12	Draft	
Fresh Lemon, Absolut Citron, Triple Sec		'17 Chardonnay , Talley Estate, AG, CA	14		
Moscow Mule	12	R e d		Coors Light	
Beluga Vodka, Averna Amaro, Lime, "Q" Ginger Beer		'17 Chianti, Badia di Morrona , IT	10	Peroni Italian Lager	
Negroni	12	'17 Barbera d'Asti, "Le Orme," Piedmont IT	10	Modelo Especial	
Campari, Carpano Antica Vermouth, Bombay Sapphire		'16 Zinfandel Sextant , Paso Robles	11	Firestone 805	
Old Fashioned	12	'16 Merlot, Gainey , Santa Ynez Valley	11	Sierra Nevada Hazy IPA	
Maker's Mark, orange bitters, Angostura bitters, rich demerara, Amarena cherry		'15 Syrah , "Joe's," DiFronzo Vineyards, AG	12	Menabrea Italian Amber	
Giuseppe s Mai Tai	12	'15 Super Tuscan, " Tre ," Brancaia, IT	13	Figueroa Mtn. Lizard's Mouth	
23yr. aged Ron Zacapa, Ferrand's Dry Curacao, Fee Bro's Orgeat, rich demerara, lime		'17 Red Blend " Pessimist ," Daou, Paso Robles	13		
La Bella Donna	12	'17 Cab Sauv, Treana , Paso Robles	13		
Re:Find Gin, Absolut Peach, Pomegranate, Lime, S. Pellegrino Orange Soda		'17 Pinot Noir , "Joe's," DiFronzo Vineyards, AG	14		
		'16 Grenache , "Joe's," DiFronzo Vineyards, AG	14		
		'17 Cab Sauv, Oberon , Napa Valley	14		