

SOUPS

(SERVED WITH ROLL+ BUTTER)

SOUP OF THE DAY
cup 4 - bowl 5.5

VEGETARIAN BLACK BEAN

Topped with sour cream & cheddar
cup 4 - bowl 5.5

FALL SPECIAL

BUTTERNUT SQUASH & WILD MUSHROOM LASAGNA - 13
Truffle Essence/Thyme/Imported Cheese Resting Over Light Gorgonzola Sauce Served with Baby Green Salad + Roll+Butter

SIGNATURE SALADS

WE TAKE PRIDE IN SERVING YOU FARM FRESH ORGANIC GREENS / ALL SALADS SERVED WITH HOUSE BAKED ROLL + BUTTER

GIUSEPPE CAESAR - 9

Romaine Hearts/Brioche Croutons/
Parmigiano Reggiano/Savory Tuile

Add Any Topping

+ MARY'S FARM GRILLED CHICKEN 5

+ HARVEST CHICKEN SALAD 5

+ MOROCCAN SPICED GRILLED BAJA SHRIMP 6
GRILLED SALMON 6

**ROASTED LOCAL FALL VEGETABLE &
WILD ARUGULA - 10**

Organic Beets/Butternut Squash/Fennel/
Grapefruit/Pepitas/Laura Chenel Goat Cheese

NATURAL TURKEY COBB - 12

Romaine Hearts/Baby Greens/
Traditional Fixings/Blue Cheese Dressing

CANDIED PECAN - 12

Organic Greens/Gorgonzola/Granny Smith
Apples/Mary's Farm Grilled Chicken

POACHED CHICKEN - 12

Organic Greens/Parmigiano/
Shaved Fennel/Citrus Dressing

WHITE ALBACORE TUNA - 12

Organic Greens/Julienne Peppers/Carrots/
Tomatoes/Balsamic Dressing

HARVEST CHICKEN - 12

Organic Greens/Julienne Peppers/Carrots/
Tomatoes/Balsamic Dressing

MEXICAN SHRIMP & GRILLED PAPAYA - 15

Romaine Hearts+Baby Greens/
Organic Feta/Salt Roasted Almonds

GRILLED SALMON SALAD - 15

Organic Greens/Toasted Sesame Seeds/
Tropical Fruit-Coriander Salsa

COLD SANDWICHES

CHOICE OF BREAD & CIE SOURDOUGH / WHOLE GRAIN / CIABATTA / SERVED WITH ORGANIC GREEN SALAD

HARVEST CHICKEN SALAD - 10

Local Tomatoes/Red Leaf Lettuce
ADD AVOCADO - 1

WHITE ALBACORE TUNA SALAD - 10

Local Tomatoes/Red Leaf Lettuce
ADD AVOCADO - 1

FARM FRESH EGG SALAD - 10

Local Tomatoes/Red Leaf Lettuce
ADD AVOCADO - 1

APPLEWOOD SMOKED BACON B.L.A.T. - 10

Avocado/lettuce/tomato/
On Your Choice Of Bread

CUP OF SOUP & HALF SANDIWCN - 10

Choice of Harvest Chicken Salad/
White Albacore Tuna Salad/
Farm Fresh Eggsalad
(Not Served with Salad)

NATURAL TURKEY-PESTO WRAP - 10

Local Tomatoes/Spinach/
Avocado/Flour Tortilla

BURGERS & GRIDDLE

SERVED WITH ROSEMARY ROASTED YUKON GOLD POTATOES (EXCEPT QUESADILLA)

GIUSEPPE SPECIAL - 10

Mary's Farm Grilled Chicken/Sauteed Bell
Peppers & Onions/Swiss/Baby Greens/Ciabatta

LOCAL BUTTERNUT SQUASH PANINI - 10

Sourdough/Truffle Butter/
Wild Arugula/Manchego/Mozzarella

COVE BURGER - 11

Onion Marmalade/ Chipotle Aioli/
Smoked Gouda/Tomato/Red Leaf Lettuce

MANGO JALAPENO QUESADILLA - 10

Avocado/Smoked Gouda/
Caramelized Onions/Pico De Gallo

BASIC BURGER - 10

Bread & Cie Bun/Caramelized Onions/
Tomato/Red Leaf Lettuce

SIGNATURE TUNA MELT - 10

Cheddar/Sweet Red Onions/Grilled Tomatoes

DRINKS

FRESH BREWED PEACH ICED TEA - 2.5

SODAS - 2.5

SAN PELLEGRINO - 2.5

EVOLUTION ORANGE JUICE
Small - 2.5 - Large - 4

LEMONADE - 2.5

MARTINELLI APPLE JUICE - 2.5

NIKKA WATER - 2.5

ARNOLD PALMER - 2.5

— Owned & Operated by GIUSEPPE Restaurants & Fine Catering — GiuseppeCatering.com —

858.581.2205 — 700 Prospect St. La Jolla, California 92037



Corporate Service

GIUSEPPE
RESTAURANTS & FINE CATERING



BAR SERVICES



SPECIALTY STORE
Home Entertainment

VISIT OUR OTHER CAFÉ LOCATIONS



by GIUSEPPE

Costal Cuisine - 858.202.0569
8610 Kennel Way. La Jolla, CA 92037



THE SAN DIEGO
MUSEUM OF ART

European Bistro - 619.702.6373
1450 El Prado, San Diego CA 92101

EGGS

WE TAKE PRIDE IN SERVING YOU FARM FRESH ORGANIC EGGS / ALL EGG DISHES SERVED WITH CHOICE OF FRUIT OR POTATOES & TOAST (EXCEPT HUEVOS RANCHEROS)

TWO EGGS ANY STYLE - 9

Choice of Applewood Smoked Bacon or Sonoma Chicken-Apple Sausage

ALL AMERICAN SCRAMBLE - 9

Melted Cheddar/Tomatoes/
Applewood Smoked Bacon

MEDITERRANEAN SCRAMBLE - 10

Local Tomatoes/Organic Feta/Garden Basil

FRIED EGG "CIABATTA" SANDWICH - 9

Truffle Aioli/Manchego/Wild Arugula/
Applewood Smoked Bacon

FLORENTINE SCRAMBLE - 10

Spinach/Organic Feta/
Sonoma Chicken-Apple Sausage

ARTICHOKE HEARTS & EGG WHITE SCRAMBLE - 10

Garden Basil Pesto/Sundried Tomatoes

POWER TRIP - 9

5 Egg Whites/Local Tomatoes/Scallions/
Basil/Black Beans

PRIME "OAK SMOKED" SALMON SCRAMBLE-11

Caramelized Red Onions/Tomatoes/Fresh Dill

LA JOLLA OMELET - 10

Mozzarella/Sauteed Mushrooms/
Bacon/Tomatoes

HUEVOS RANCHEROS - 10

Fried Eggs/Salsa Roja/Cheddar/Corn Tortilla/
Black Beans/Pico De Gallo

PANCAKES

MADE FROM SCRATCH

BUTTERMILK / CHOCOLATECHIP /
BLUEBERRY / CORNMEAL

Pure Maple Syrup+Butter+Powder Sugar

Short stack (2) 6 - Full Stack (3) 8
Add Eggs & Bacon 4

ON THE SIDE

TWO EGGS ANY STYLE - 3

APPLEWOOD BACON - 4

SONOMA CHICKEN-APPLE SAUSAGE - 4

BREAKFAST POTATOES - 3

BLACK BEANS - 2.5

TORTILLA (FLOUR OR CORN) - 2

FRESH FRUIT- 2.5 - TOAST - 2

LOW FAT ORGANIC VANILLA YOGURT - 2.5

HEALTHY START

HOUSEMADE GRANOLA - 7

Seasonal Berries/Low Fat Organic
Vanilla Yogurt

HOT CEREAL - 7

Rolled Oats/Apples/Golden Raisins/Toasted
Almonds/Seasonal Berries+Bananas

FRESH SEASONAL FRUIT SALAD BOWL - 7

Topped with Low Fat Organic Vanilla Yogurt

CONTINENTAL PLATE - 7

1/2 Grapefruit/Toast/Butter+Jam/Yogurt

WINE SELECTION

SPARKLING

VILLA SANDI II *FRESCO PROSECCO - ITALY*

PIPER-HEIDSEICK NV *CHAMPAGNE (SPLIT) FRANCE*

BOTTLE GLASS

36 9

18 -

WHITE

BONTERRA *CHARDONNAY - MENDOCINO, CA 2008*

SONOMA CUTRER *CHARDONNAY - SONOMA, CA 2008*

HALL *SAUVIGNON BLANC - NAPA VALLEY, CA 2008*

COTRE GIARA *PINOT GRIGIO - VENEZIE, ITALY 2010*

J. HOFSTATTER *PINOT BIANCO - ITALY 2006*

BATASIOLO *GAVI - ITALY 2009*

BOTTLE GLASS

36 9

50 13

48 12

28 8

44 11

36 9

ROSÉ

TOAD HOLLOW *PINOT NOIR ROSÉ - SONOMA, CA 2010*

BOTTLE GLASS

32 8

RED

MARK WEST *PINOT NOIR - NAPA, CA 2008*

CASTIGLIONI *CHIANTI - TUSCANY, ITALY 2007*

SPELLBOUND *CABERNET SAUVIGNON - CA 2007*

BATASIOLO *BARBERA D'ALBA - PIEDMONT, ITALY 2008*

BOTTLE GLASS

36 9

39 9.75

39 9.75

36 9

COFFEE & SWEETS

HOMEMADE CONFECTIONS & TREATS
MADE FRESH DAILY.

Ask for our daily selections

COFFEE OR DECAF

BIRD ROCK ROASTING COMPANY - 2.5

MIGHTY LEAF ORGANIC TEAS - 2.5

CAFÉ AU LAIT - 3.5

American Coffee/Steamed Milk

ESPRESSO Single - 2.5 / Double - 3

CAPPUCCINO Single - 3.5 / Double - 4
espresso/foamed milk

CAFÉ LATTE Single - 4 / Double - 4.5
espresso/steamed & foamed milk

CAFÉ MOCHA Single - 4 / Double - 4.5
espresso/steamed milk/chocolate

HOT CHOCOLATE & WHIPPED CREAM - 3

SPECIALTY DRINKS

MIMOSA - 7

Fantinel Prosecco & orange juice

BLOODY MARY - 7

BEERS

STONE IPA - 5

PERONI - 5

TRUMER PILS - 5

AMSTEL LIGHT - 5

PACIFICO - 5

OUR COMMITMENT

We take pride in serving you with the most seasonal and finest ingredients, often organic and locally sourced. Our meats and poultry are all-natural, hormone and anti-biotic free.

Giuseppe Ciuffa, Owner/Chef