

**Welcome to Giuseppe's Neapolitan pizzeria.**

**This eatery is a throwback to the simpler times of the old days. Our main goal is to offer a great experience with a focused menu in a smaller venue. In 1927, our grandfather Giuseppe Petrillo wanted to offer a great product using his culinary talents, to provide for his family. We will continue his vision in this new venture. Most menu items here at Irondequoit is prepared by our talented chefs at our Gates NY facility. We make all of our homemade breads and pastries in our state of the art bakery. We strive to use local purveyors when possible and take pride in freshness and simplicity. Thank you for visiting us at Giuseppe's**

**Neapolitan Pizzeria.**

**Sempre Famiglia**

**The Chinappi Family**



**Hours**

Monday: closed  
Tuesday-Sunday: 11-9

4615 Culver Rd  
Irondequoit, NY 14622  
(585) 319-3689  
(585) 319-5246

**Catering available at our Gates location  
(585) 355-4611**

# Pizza

**Small: \$8 Large: \$15**  
12" (6pc) 17" (12pc)

All of our pizzas are prepared with our 24 hour cold fermented sourdough and finished with fresh basil leaves.

**Neapolitan Style:** Brick oven hearth baked crust.

**Upside Down Grandma Style:** Pan pizza prepared "upside down". Cheese on dough, sauce on cheese, toppings on sauce and finished with grated Pecorino Romano.

**Red:** Crushed California tomatoes, grated Pecorino Romano, hand sliced mozzarella and fresh basil

**White:** California extra virgin olive oil, fresh chopped garlic, Pecorino Romano, hand sliced mozzarella and fresh basil

## Specialty Pizza

**small: \$10 large: \$18**  
12" (6pc) 17" (12pc)

**Clam:** Our classic white pizza topped with wild caught ocean clams, chopped bacon, onion, and sweet peppers

**Hot and Sweet Chicken:** Sourdough crust topped with our homemade hot and sweet sauce, mozzarella and crispy chicken breast

**Tomato Pie:** Sourdough crust topped with crushed tomatoes, grated Pecorino Romano, oregano and extra virgin olive oil

**Old timer:** Sourdough crust, crushed tomatoes, grated Pecorino Romano, oregano, and extra virgin olive oil, sliced cherry hot peppers, and anchovies.

**Spinach and Ricotta Pie:** Our classic white pizza topped with spinach, ricotta, and fresh tomatoes.

### Toppings Sm- \$1 per topping Lg- \$2 per topping

Extra mozzarella, ricotta, pepperoni, sausage, meatball, bacon, ham, anchovy, sweet peppers, banana peppers, cherry hot peppers, spinach, onion, mushroom, black olives, fresh tomato, fresh chopped garlic, extra fresh basil

## Roaster Cut Chicken Wings

**(1 dozen) \$11 (30) \$26 (50) \$40**

Choose traditional or roasted brick oven style

**Sauce choices:** buffalo mild, buffalo hot, hot and sweet, or barbecue

## Submarine Sandwiches

**Small (6 inch) \$6 Large (12 inch) \$11**

All subs served on our homemade French bread.

**Steak:** Hand shaved choice top round

**Meatball:** Grandma Dolly's homemade meatballs slow simmered in our delicious red sauce

**Chicken Cutlet:** Hand breaded all natural chicken cutlets fried to perfection

**Italian Assorted:** Spicy capicola, hard salami and sliced pepperoni

**Oven Roasted Turkey:** Thin shaved all natural roasted turkey breast

**Black Forest Ham:** Thin shaved premium ham

### Complimentary Toppings

**Choice of one cheese:** Mozzarella, American, or provolone.

**Veggies:** Roasted bell peppers, green peppers, banana peppers, cherry hot peppers, raw onion, sautéed onion, mushrooms, lettuce, tomato

**Sauces/Condiments:** Red sauce, buffalo, hot and sweet, barbecue, meat hot sauce, spicy mustard, ketchup, mustard, mayo, sub oil

## Daily Features

**Tuesday: Chicken parmigiano with fresh spaghetti-** Hand breaded chicken cutlets coated in homemade breadcrumbs and fried to perfection. Served over fresh spaghetti and covered with mozzarella and red sauce. **\$11.95**

**Wednesday: Tripe-** Our old world Italian American recipe is made with California tomatoes, fresh herbs and spices. **\$11.95**

**Thursday: Barbecued spareribs-** All natural slow roasted pork spareribs slathered with homemade bbq sauce and finished on the charcoal. Served with hand cut fries and homemade giardiniera. **\$16.95**

**Friday: Spaghetti with clam sauce-** Chopped wild caught ocean clams and whole little necks prepared with white wine and fresh herbs. Served over fresh made spaghetti. Choice of red or white. **\$11.95**

**Saturday: 16oz bone in ribeye-** Marinated and char broiled to perfection. Served with roasted potatoes and seasonal vegetables. **\$21.95**

**Sunday: Sunday Sauce \$14.95**

**Choose one:** Fresh made spaghetti, homemade gnocchi, 6 layer lasagna, or 5 cheese ravioli

**Choose one:** red sauce, or vodka sauce

**Choose one:** meatball, sausage link or braised pork spare rib

### Beverages

Domestic beer \$3

Imported/specialty beer \$6

Glass of wine \$6

Bottle of wine \$16

Wine slushie \$6

20 oz. Pepsi products \$2.50

Specialty soft drinks \$3

Bottled water \$2