



# GIUSEPPE & SONS

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PRIVATE DINING

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# INSPIRED BY GENERATIONS OF ITALIAN COOKING AND CULTURE

Michael Schulson brings a fresh twist to Italian American classics at Giuseppe & Sons. Enjoy hand-made pasta, house made desserts, and everything in between.

TO BOOK AN EVENT EMAIL: [GIUSEPPESONSEVENTS@SCHULSON.COM](mailto:GIUSEPPESONSEVENTS@SCHULSON.COM)

FOR MORE INFORMATION ABOUT SCHULSON COLLECTIVE VISIT: [MICHAELSCHULSON.COM](http://MICHAELSCHULSON.COM)



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## PRIVATE DINING SPACES

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FOR INTIMATE DINING EXPERIENCES, GROUPS OF 11+ INDIVIDUALS, OR PRIVATE PARTIES OF ANY SIZE



*Sinatra Dining Room*

### SINATRA DINING ROOM

PRIVATE

capacity | 10 guests

### LOUIS DINING ROOM

PRIVATE

capacity | 20 guests

### PRIMA DINING ROOM

PRIVATE

capacity | 20 guests

### LOUIS PRIMA DINING ROOM

PRIVATE

capacity | 40 guests

### SUNKEN DINING ROOM

SEMI-PRIVATE

capacity | 60 guests

### FULL BUYOUT

PRIVATE

capacity | 180 guests seated | 225 guests standing



*Louis Prima Dining Room*



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## MENU OPTION #1 | \$60

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INCLUDES SOURDOUGH, OLIVES, PARMIGIANO

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### FIRST COURSE

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CAESAR  
romaine, parmigiano, crouton

ARTICHOKE FRANÇAISE  
lemon, capers, parsley

MEATBALL & GRAVY  
tomato, parmigiano

SHRIMP SCAMPI  
garlic, chili, breadcrumb

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### SECOND COURSE

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SCARPARELLO  
sausage, potato, cherry pepper

*or*

SALMON OREGANATA  
tomato, fennel, garlic

*or*

BROCCOLI RABE  
garlic, chili, bread crumbs

*and*

CHICKEN PARMIGIANA  
fresh mozzarella, tomato, basil

GRILLED BRANZINO  
salsa verde, cherry tomato, lemon

RIGATONI POMODORO  
tomato, basil

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### DESSERT

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PASTRY CHEF SELECTION

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## MENU OPTION #2 | \$70

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INCLUDES SOURDOUGH, OLIVES, PARMIGIANO

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### FIRST COURSE

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CAESAR  
romaine, parmigiano, crouton

MEATBALL & GRAVY  
tomato, parmigiano

SHRIMP SCAMPI  
garlic, chili, breadcrumb

CLAMS OREGANATA  
breadcrumb, white wine, garlic

PROSCIUTTO & MELON  
cavillon melon, mint, saba

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### SECOND COURSE

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SPAGHETTI & CLAMS  
white wine, garlic, chili

*and*

RIGATONI ALLA VODKA  
pancetta, chili, pecorino

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### THIRD COURSE

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CHICKEN PARMIGIANA  
fresh mozzarella, tomato, basil

*or*

CHICKEN MILANESE  
tomato, basil, parmigiano

SALMON OREGANATA  
tomato, fennel, garlic

*or*

GRILLED BRANZINO  
salsa verde, cherry tomato, lemon

BROCCOLI RABE  
garlic, chili, breadcrumb

*or*

SPINACH  
garlic, olive oil, parmigiano

STUFFED LONG HOT  
sausage, balsamic, parmigiano

*or*

EGGPLANT PARMIGIANA  
tomato, basil, parmigiano

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### DESSERT

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PASTRY CHEF SELECTION





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## MENU OPTION #3 | \$85

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INCLUDES SOURDOUGH, OLIVES, PARMIGIANO

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### FIRST COURSE

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ANTIPASTI SALAD  
vegetables, soppressata, croutons

CLAMS OREGANATA  
breadcrumb, white wine, garlic

MEATBALL & GRAVY  
tomato, parmigiano

CAESAR SALAD  
romaine, parmigiano, crouton

HAND PULLED MOZZARELLA  
salsa verde, olive oil

ARTICHOKE FRANÇAISE  
lemon, caper, parsley

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### SECOND COURSE

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LINGUINE FRA DIAVOLO  
rock shrimp, cherry tomato, calabrian chili

*and*

ORECCHIETTE WITH SAUSAGE  
broccoli rabe, chili, pecorino

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### THIRD COURSE

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NY STRIP  
garlic, oregano, spinach

*or*

VEAL PARMIGIANA  
fresh mozzarella, tomato, basil

SALMON OREGANATA  
tomato, fennel, garlic

*or*

SWORDFISH CALABRESE  
almond, olive, calabrian chili

CHICKEN MARSALA  
roasted mushroom, shallot, parsley

*or*

CHICKEN PARMIGIANA  
fresh mozzarella, tomato, basil

EGGPLANT PARMIGIANA  
tomato, basil, parmigiano

*or*

STUFFED LONG HOT  
sausage, balsamic, parmigiano

SPINACH  
garlic, olive oil, parmigiano

*or*

BROCCOLI RABE  
garlic, chili, breadcrumb

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### DESSERT

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PASTRY CHEF SELECTION

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## CHEF'S SELECT MENU | \$115

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### ANTIPASTI BOARDS

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CURED MEATS  
prosciutto, salami

CHEESE  
parmigiano, provolone, house made ricotta

VEGETABLES  
marinated artichokes, olives, roasted tomatoes

DIPS  
black olive tapanade, bruschetta

BREAD  
sesame baguette crostini

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### APPETIZERS

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PROSCIUTTO & MELON  
cavillon melon, mint, saba

HAND PULLED MOZZARELLA  
salsa verde, olive oil

CAESAR SALAD  
romaine, parmigiano, crouton

ANTIPASTI SALAD  
vegetables, soppressata, croutons

MEATBALLS & GRAVY  
tomato, parmigiano

SHRIMP SCAMPI  
garlic, chili, breadcrumb

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### PASTAS

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RICOTTA TORTELLONI  
parmigiano, olive oil, aged balsamic

LINGUINE FRA DIAVOLO  
rock shrimp, cherry tomato, calabrian chili

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### ENTREES

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VEAL PARMIGIANA  
fresh mozzarella, tomato, basil

CHICKEN SORRENTINO  
prosciutto, provolone, chili

SALMON OREGANATA  
tomato, fenel, garlic

NY STRIP  
garlic, oregano, spinach

LOBSTER SPAGHETTI  
tomato, herbs, lemon

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### SIDES

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STUFFED LONG HOT  
sausage, balsamic, parmigiano

SPINACH  
garlic, olive oil, parmigiano

EGGPLANT PARMIGIANA  
tomato, basil, parmigiano

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### DESSERT

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PASTRY TASTING



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## HORS D'OEUVRES

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SERVED FOR TWO HOURS\*  
5 SELECTIONS AT \$30/GUEST | 7 SELECTIONS AT \$40/GUEST

*\*available for one hour if followed by seated dinner*

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### MEAT

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PROSCIUTTO & MELON  
cavillon melon, mint, saba

STUFFED LONG HOT  
sausage, balsamic, parmigiano

CHICKEN MARSALA  
roasted mushroom, shallot, parsley

CHICKEN PARMIGIANA  
fresh mozzarella, tomato, basil

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### SEAFOOD

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SHRIMP SCAMPI  
garlic, chili, breadcrumb

FRIED CALAMARI  
marinara, pepperoncino, lemon

SWORDFISH CALABRESE  
almond, olive, calabrian chili

SHRIMP FRANÇAISE  
caper, shallot, lemon

OCTOPUS  
white bean purée, salsa verde, fennel

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### VEGETABLE

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FRIED MOZZARELLA  
tomato, basil

TOMATO BRUSCHETTA  
oven-dried tomatoes, bufala mozzarella, basil

EGGPLANT PARMIGIANA  
tomato, basil, parmigiano

TOMATO PIE  
pomodoro, oregano, olive oil

FRIED GNOCCHI  
ricotta, basil, tomato

WHIPPED RICOTTA  
black pepper, honey, olive oil

FAVA BEAN CROSTINI  
preserved lemon, ricotta salata, mint

ARTICHOKE FRANÇAISE  
lemon, caper, parsley

GIGANTE BEAN SALAD  
fennel, arugula, salsa verde

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## BEVERAGE PACKAGES

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SERVED FOR THREE HOURS

EXTEND ANY PACKAGE ONE ADDITIONAL HOUR  
AT \$12, \$15, & \$18 RESPECTIVELY.

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### OPTION #1 | \$47

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HOUSE-SELECTED WINES:  
2 red, 2 white, rosé & prosecco

ALL DRAFT BEER  
SOFT DRINKS

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### OPTION #2 | \$60

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HOUSE-SELECTED WINES:  
2 red, 2 white, rosé & prosecco

ALL DRAFT BEER  
SOFT DRINKS

SPECIALTY & CLASSIC COCKTAILS  
SELECT LIQUORS  
Tito's Vodka, Tanqueray London Dry Gin,  
Espolón Blanco Tequila, Jim Beam Bourbon,  
Old Overholt Rye, Dewars White Label Scotch,  
Appleton Estate Rum

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### OPTION #3 | \$73

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ALL HOUSE WINE  
ALL DRAFT BEER  
SOFT DRINKS

SPECIALTY & CLASSIC COCKTAILS  
PREMIUM LIQUORS  
Ketel One Vodka, The Botanist Gin,  
Casamigos Blanco Tequila, Bulleit Bourbon,  
Rittenhouse Rye, Johnnie Walker Black Blended  
Ron Zacapa 23 Year Rum

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*DAI MANGIAMO!*