

SCULPTURE COURT CAFE
THE SAN DIEGO MUSEUM OF ART
 By Giuseppe

1450 EL PRADO, SAN DIEGO CA 92101 - TEL. 619.702.6373 - FAX. 619.702.8330

STARTERS

TUSCAN RIBOLLITA
 or SOUP OF THE DAY
 CUP \$4.50 / BOWL \$6.50

ARTISANAL CHEESE PLATE - \$14
 seasonal fruits/truffle honey/
 marcona almonds/baguette

CURED SALUMI BOARD - \$14
 grape chutney/grain mustard/
 cornichons/focaccia

MOZZARELLA CAPRESE - \$11
 local tomatoes/mozzarella/basil/
 Giuseppe's olive oil

SIGNATURE SALADS

SERVED WITH HOUSE ROLLS & BUTTER

GRILLED SALMON SALAD - \$15
 organic greens/tropical fruit chutney/
 sesame seeds/citrus vinaigrette

MEXICAN PAPAYA & SHRIMP - \$15
 romaine hearts & organic greens/feta/
 salt roasted almonds/citrus vinaigrette

SALAD NICOISE - \$13.5
 olive oil cured tuna/fingerling potatoes/
 butter lettuce/eggs/haricot verts/capers/
 olives/tomatoes/redwine shallot vinaigrette

TURKEY COBB - \$13
 organic greens/traditional fixings/
 blue cheese dressing

SIGNATURE PEAR & PECAN SALAD - \$10
 organic greens/gorgonzola/
 balsamic vinaigrette

CLASSIC CAESAR - \$10
 traditional dressing/focaccia croutons/
 parmesan tuile/tossed
 + GRILLED CHICKEN \$4
 + JUMBO SHRIMP \$5 + SALMON \$6

PIZZAS

FOUR CHEESE PIZZA - \$13
 crispy prosciutto flakes/wild arugula

PEPPERONI - \$12
 mozzarella/tomato basil sauce

MARGHERITA - \$11
 tomato basil sauce/mozzarella

KIDS

(UNDER THE AGE OF 10)

KIDS CHEESEBURGER - \$7
 served with french fries

PLAIN TURKEY ON SOURDOUGH - \$7
 choice of fruit or french fries

WHITE CHEDDAR GRILLED CHEESE - \$7
 choice of fruit or french fries

BUTTER & PARMIGGIANO
 PENNE PASTA - \$7
 served with fruit

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

SANDWICHES

*SERVED WITH CHOICE OF GREEN SALAD,
 PASTA SALAD OR FRENCH FRIES*

*BREADS:
 SOURDOUGH, WHEAT,
 BAGUETTE, FOCACCIA*

PREMIUM ANGUS BEEF BURGER - \$12
 100% all natural & hormone free beef
 Bread & Cie bun/butter lettuce/tomato
 + BACON \$1.50 + WHITE CHEDDAR \$1.50

GIUSEPPE SPECIAL - \$11
 grilled chicken/swiss cheese/carmelized
 onions/tricolor peppers/toasted baguette

BALSAMIC PORTOBELLO PANINI - \$10
 fresh mozzarella/artichoke-olive tapenade/
 wild arugula/aioli/ toasted focaccia

FOREST HAM PANINI - \$10
 swiss cheese/butter lettuce/tomatoes/
 honey mustard/ toasted focaccia

ULTIMATE GRILLED CHEESE - \$10
 San Daniele prosciutto/mozzarella/
 tomato/basil pesto/toasted sourdough

CLASSIC B.L.T. - \$10
 traditional garnishes/applewood smoked
 bacon/choice of bread

NATURAL TURKEY - \$10
 butter lettuce/fig spread/white cheddar/
 choice of bread

HARVEST CHICKEN SALAD - \$10
 pears/orange spiked mayo/tomato/butter
 lettuce/pecans/choice of bread

DAILY SPECIAL

\$10

Choose between our
 Daily Half Sandwich or Daily Quiche
 accompanied by your choice of a
 Cup of Soup or House Salad.

(ASK FOR DAILY SELECTIONS)

– Owned & Operated by GIUSEPPE Restaurants & Fine Catering – GiuseppeCatering.com –
 858.581.2205 – 700 Prospect St. La Jolla, California 92037



Corporate Service



VISIT OUR OTHER CAFÉ LOCATIONS



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



A California Bistro - 858.456.6427
 700 Prospect St. La Jolla, CA 92037

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DRINKS

- SAN PELLEGRINO SPARKLING WATER
SMALL - \$2.75 – LARGE - \$5.5
- SAN PELLEGRINO ARANCIATA - \$2.75
- FRESH LEMONADE - \$2.5 *
- FRESH BREWED ICED TEA - \$2.5 *
- MIGHTY LEAF ORGANIC HOT TEA - \$2.5
- SNAPPLES - \$2.5
- COKE, SPRITE & DIET COKE - \$2.5
- BOTTLED WATER - \$2.5
- (Free Refills *)

CARTA GIUSEPPE

Ask about our Gift Cards



ESPRESSO

- 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
- COFFEE - \$2.5
- Bird Rock Coffee Roasters Special Blends

WHITE WINES

	BOTTLE	GLASS
HALL SAUVIGNON BLANC - NAPA VALLEY, CA	\$50	-
SONOMA CUTRER CHARDONNAY - SONOMA, CA	\$48	\$12
J. HOFSTATTER PINOT BIANCO - ITALY	\$44	\$11
BONTERRA ORGANIC CHARDONNAY - MENDOCINO, CA	\$34	\$8.5
TOAD HOLLOW DRY ROSE - SONOMA, CA	\$32	\$8
MARKHAM SAUVIGNON BLANC - NAPA VALLEY, CA	\$32	\$8
BATASIOLO GAVI - ITALY	\$32	\$7.5

RED WINES

	BOTTLE	GLASS
CASTIGLIONI CHIANTI - TUSCANY, ITALY	\$40	\$10
SPELLBOUND CABERNET SAUVIGNON - CA	\$39	\$9.75
MARK WEST PINOT NOIR - NAPA, CA	\$36	\$9
RAVENSWOOD MERLOT - CA	\$32	\$8
BATASIOLO BARBERA D'ALBA - ITALY	\$30	\$7.5

SPARKLING WINES

	BOTTLE	GLASS
FANTINEL EXTRA DRY PROSECCO - ITALY	\$36	\$9
NICOLAS FEUILLATTE CHAMPAGNE (1/2 BOTTLE)	\$16	-

SPECIALTY COCKTAILS

GIUSEPPE'S PEACH BELLINI - \$8
 Peach Puree Infused with Italian Prosecco

BALBOA PALOMA - \$8
 Herradura Tequila/Grapefruit Soda/fresh Lime Juice/Dash of Salt

VEEV LEMONADE - \$8
 Acai Infused Spirit with Fresh Lemonade

ELITE SPIRITS \$8

- BELVEDERE VODKA - BOMBAY SAPPHIRE GIN
- JOHNNY WALKER BLACK SCOTCH - MAKERS MARK BOURBON
- TOMMY BAHAMA WHITE SANDS RUM - HERRADURA TEQUILA

SPIRITS \$6

- SKYY VODKA - SEAGRAMS GIN - APPLETON RUM - CUTTYSARK SCOTCH
- JIM BEAM BOURBON - SAUZA GOLD TEQUILA

BEERS \$5

- PERONI - HEINEKEN - AMSTEL LIGHT - MILLER LIGHT - GUINNESS
- TRUMER PILS - STONE PALE ALE - BUCKLER (NON-ALCOHOLIC)

SWEETS

- CARROT CAKE - \$5.5 / CHOCOLATE CAKE - \$5.5 / BROWNIES - \$3 / LEMON BARS - \$3 / COOKIES - \$2.5