

# Consiglio's

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## Il Primo

**Fried Mozzarella** Lightly breaded, fried and served with a side of marinara sauce 10

**Spicy Tuscan Shrimp** Grilled jumbo shrimp over a bed of white beans simmered with tomato, garlic, onion and a hint of cayenne 13

**Stuffed Mushrooms** Sausage, roasted red peppers, spinach and mozzarella cheese, drizzled with a garlic lemon butter sauce 10

**Meatballs** Aunt Marie's secret recipe, made with beef, veal, pork and secret spices 10

**Pannecotto** Escarole and beans with spicy Pepperoni, baked with Parmigiana-Reggiano cheese and cubes of crusty homemade bread 11

**Arancini** Italian risotto balls, lightly breaded and fried, filled with Bolognese and mozzarella 11

**Fried Calamari** A Consiglio's Specialty, tossed with Italian herbs, with side of marinara sauce 11

**Sautéed Calamari** sautéed with sweet and spicy peppers, herbs and spices in your choice of a red or white sauce 12

**Three Cheese Garlic Bread** Homemade bread smothered with garlic and toasted with melted mozzarella, parmesan and gorgonzola 10

**Eggplant Rollatini** Rolled with seasoned ricotta, baked with tomato sauce and mozzarella 13

**Bruschetta** Sliced homemade bread with melted mozzarella and a mixture of diced fresh tomato, onion, red pepper and basil 10

**Margherita Pizzette** Crispy pizzette baked with E.V.O.O., plum tomatoes, mozzarella and basil 11

## Insalata

**Mixed Greens** Fresh baby greens and romaine, topped with kalamata olives, tomato and chick peas drizzled with balsamic vinaigrette (add crumbled Gorgonzola 2.00) 10

**Caesar** Crispy romaine tossed with our creamy homemade Caesar dressing, croutons and parmesan 10

**Baby Spinach** Topped with crispy bacon, red onion, sundried tomatoes and tangy goat cheese over a fresh baby spinach salad with raspberry vinaigrette 12

**Add to any full size salad...**

- Grilled Chicken 6
- Atlantic Salmon 9
- 3 Jumbo Grilled Shrimp 9

# ENTREES

All entrees include house salad

## Pesce

**Zuppi Di Pesce** Jumbo shrimp, calamari, and clams, simmered in aïole, marinara or fra diavolo sauce, served over linguine 26

**Filet of Sole Florentine** Lightly battered sole over a bed of baby spinach finished in a lemon, garlic, white wine sauce 23

**Homemade Lobster Ravioli with Shrimp** Heavenly ravioli filled with lobster meat and ricotta topped with jumbo shrimp, tossed in a light plum tomato cream sauce 26

**Shrimp & Tortellini Carbonara** Jumbo shrimp tossed with tortellini, garden peas, and prosciutto in a delicious parmesan cream sauce 26

**Grilled Atlantic Salmon** Over baby spinach, white beans and plum tomatoes, in a lobster saffron broth 24

**Pan Seared Atlantic Salmon** Over fettuccine tossed in a light plum tomato cream sauce with peas and fresh basil 24

**Shrimp Consiglio** Jumbo shrimp with sun-dried tomatoes, capers, kalamata olives, and artichoke hearts over linguine in an olive oil and garlic sauce 25

**Linguine with Clam Sauce** Littlenecks and chopped clams over linguine in an white, red or a spicy red fra diavolo sauce 23

## Pollo

**Shallot Sherry Lemon Chicken** Sautéed with baby spinach, roasted red peppers and artichoke hearts over linguini 22

**Chicken Anna** Layered with wild mushrooms and roasted red peppers, in an outrageous gorgonzola sauce, served over baby spinach 22

**Porcini Ravioli with Grilled Chicken** Homemade ravioli with a truffle parmesan cream sauce, topped with wild mushrooms and grilled chicken 25

**Chicken Rosa** Chicken cutlet baked with eggplant, fresh tomato and mozzarella, served over linguine in a plum tomato cream sauce 22

**Chicken Pomodoro** Diced plum tomatoes, EVOO, garlic and fresh basil over fettuccini 22

**Chicken Piccata** Chicken breast sautéed with lemon, white wine, capers and garlic over linguine 21

**Chicken Parmigiana** Lightly breaded chicken cutlet baked with tomato sauce and mozzarella, served with a side of penne 22

**Chicken Perrotti**, Sausage, mushrooms, onions, red roasted peppers and hot cherry peppers over linguini 22

## Vitello e Carne

**Veal Champagne** Veal sautéed with jumbo shrimp and shiitake mushrooms in a delicate champagne sauce with a touch of cream, served with a side of penne 26

**Veal Parmigiana** Lightly breaded veal cutlet baked with tomato sauce and mozzarella, served with a side of penne 25

**Veal Saltimbocca** Veal rolled with prosciutto and mozzarella, finished in a mushroom sage sauce served over fettuccine 26

**Veal Marsala** Sautéed with mushrooms and sundried tomatoes finished in a Marsala wine sauce over linguine 25

**Filet Mignon Gorgonzola**  
An 8oz aged, center cut filet, topped with sun-dried tomatoes and artichoke hearts in a brandy gorgonzola sauce, with a side of penne 31

**Grilled Filet Mignon** An 8oz aged, center cut filet, smothered with sautéed mushrooms and onions and finished in a port wine reduction, with a side of penne 31

# Pasta e Piatti Tradizionali

**Tortellini Primavera** Tossed with plum tomatoes, roasted peppers, mushrooms, spinach, peas and broccoli and pesto in a white wine garlic sauce 20

**Italian Kitchen Pasta** Homemade meatballs, roasted peppers, mushrooms, onions and smoked mozzarella In an olive oil and garlic tomato sauce tossed with rigatoni 20

**Spaghetti Amatriciana** Tossed with bacon, hot cherry peppers, caramelized onions, marinara, parmesan cheese, and red wine 18

**Penne Puttanesca** Plum tomatoes, kalamata olives, anchovies and capers 18

**Nonna's Linguine and Meatballs** A classic dish of pasta with the best meatballs around! 20

**Smoked Mozzarella, Chicken and Broccoli** over penne tossed in an olive oil and garlic sauce 22

**Eggplant Parmigiana** Layered with our homemade marinara sauce and mozzarella, served with a side of penne 20

**Eggplant Rollatini** Stuffed with seasoned ricotta, baked with tomato sauce and mozzarella, served with a side of penne 22

**Lasagna** Layers of ground beef, ricotta cheese, pasta and our zesty tomato sauce baked with mozzarella cheese 21

## Homemade Cavatelli with Braciolo

A Consiglio's favorite! Hand-rolled pasta and thinly sliced beef, rolled and seasoned with parmesan cheese, garlic, basil and other spices, simmered in a fresh tomato sauce 24

May substitute **Meatballs** or **Sausage** for Braciolo

**Cavatelli Pesto** Hand rolled pasta tossed in pesto with a touch of cream & sundried tomatoes 20

**Eggplant Napoleon** Crispy eggplant layered with sautéed mushrooms, spinach, red pepper mascarpone sauce served with side of cavatelli marinara 23

**Fettuccini Carbonara** Tossed with garden peas & prosciutto in a delicious parmesan cream sauce 19

**Cheese Ravioli** Homemade three cheese ravioli with marinara sauce 19

**Penne Vodka** Tossed in a plum tomato vodka cream sauce 18

**Roasted Garlic and Olive Oil Angel Hair** Simple but heavenly! Garlic cloves roasted in olive oil, tossed with pasta, sprinkled with parmesan 17 with chicken 22 with jumbo shrimp 26

**Rigatoni Bolognese** Ground beef, veal, pork, and vegetables slowly simmered in a fresh tomato sauce over rigatoni, finished with a dollop of ricotta 22

## In Addition to any Entrée

**Meatballs** Aunt Marie's secret recipe, made with beef, veal and pork 6.00

**Sweet Italian Sausage** served with tomato sauce 5.50

**Braciolo** A Consiglio family recipe that has been passed down since 1938 from Annunziata 11.00

**We have Gluten Free and Whole Wheat pasta available.  
Many of our dishes can be made gluten free, just ask your server.**

Our pastry chef is available to make cakes for special occasions.

# Consiglio's

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Annunziata and Salvatore Consiglio probably never expected that 78 years after they opened a small, neighborhood Italian restaurant that their grandchildren and even their great grandchildren would continue their legacy.

After immigrating to the Wooster Street area from Amalfi, Italy, Annunziata and Salvatore opened *The Big Apple*, just steps away from their home and enlisted the help of their eight children to operate the restaurant. As the family worked long hours as chefs, hosts, bartenders, waiters, kitchen help and everything in between, its good reputation and popularity grew, extending beyond the neighborhood and becoming a New Haven favorite. When New Haven's redevelopment program forced the restaurant to move from its original location across the street, the family changed the name to *Consiglio's* and moved a few doors down to its current address.



Today, the Consiglio family continues its decades-long tradition of offering authentic, delicious, home-made Italian fare with friendly hospitality the New York Times referred to as “convivial.” Indeed, a meal at Consiglio's with family and friends is always an experience to savor and enjoy. Welcome to Consiglio's, and from our family to yours, “Bon Appetito!”

**Consiglio's Restaurant - Dinner Menu**  
165 Wooster Street, New Haven, Connecticut 06511  
203-865-4489