

# Consiglio's

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At the turn of the century, Salvatore and Annunziata Consiglio arrived as immigrants and settled among the Amalfi community centered around Wooster Square. By 1938, with the help of their seven children, they opened a neighborhood family restaurant across from this building called, "The Big Apple." Not so much a "restaurant" as an extension of their own kitchen and dining room, only the freshest ingredients could be used, generous portions served and reasonable prices charged to friends.

In the early 1960's, major city redevelopment of the area required a move, and the business relocated to this site and changed the name to

Today, the third and fourth generations of Consiglios continue the family's tradition—offering our customers the finest Italian food at reasonable prices with friendly, gracious service. We still serve the best of Annunziata's Southern Italian recipes, like our hand-rolled Cavatelli, Braciolo, Lasagna and Eggplant Rollatini, as well as our new favorites of the 21st century—like Chicken Anna, Veal Champagne and Filet Gorgonzola.

We're also proud to announce that we've introduced a few new and exciting events such as our interactive summer dinner theater on our back patio, and cooking classes on Thursday nights! We also have a brand new food truck available for private parties and events!



## Consiglio's Restaurant - Lunch Menu

165 Wooster Street, New Haven, Connecticut 06511

203-865-4489

[www.consigliosrestaurant.com](http://www.consigliosrestaurant.com)

## Il Primo

### **Pannecotto**

Escarole and beans with spicy pepperoni baked with Parmigiana-Reggiano cheese and cubes of crusty homemade bread 11

### **Fried Calamari**

A Consiglio's Specialty, tossed with Italian herbs with a side of marinara sauce 12

### **Sautéed Calamari**

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

### **Bruschetta**

Homemade bread topped with melted mozzarella and topped with a mixture of diced fresh tomato, onion, red pepper, basil 10

### **Stuffed Mushrooms**

Fresh mushrooms stuffed with sausage, roasted red peppers, spinach and mozzarella, drizzled with a garlic lemon butter sauce 10

### **Meatballs**

Nonna's secret recipe, made with beef, veal, pork and secret spices 12

### **Fried Mozzarella**

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

### **Arancini**

Italian risotto balls, lightly breaded and fried, filled with mozzarella served with tomato sauce 11

## Insalata

### **Add to Any Salad**

Grilled Chicken 3 Grilled Shrimp 7  
Grilled Salmon 6

### **Spinach Salad**

Fresh baby spinach tossed with sweet strawberries, bacon, avocado, red onion and gorgonzola with a zesty Dijon vinaigrette 11

### **Caesar Salad**

Romaine tossed with creamy homemade Caesar dressing, croutons and parmesan 8

### **Mixed Greens**

Mesclun greens and romaine, topped with kalamata olives, chickpeas, and tomato, drizzled with homemade balsamic vinaigrette 9

### **Arugula**

Baby arugula topped with roasted red peppers and shaved parmesan, and tossed with fresh lemon and Extra Virgin Olive Oil 10

### **Arugula Gorgonzola**

Baby arugula tossed with sliced apples, toasted walnuts and imported gorgonzola with fresh lemon and E.V.O.O. 11

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

# Entrees

## **Eggplant Rollatini**

Stuffed with seasoned ricotta, baked with mozzarella and tomato sauce, served with penne 14

## **Chicken Anna**

Boneless breast of chicken layered with wild mushrooms and roasted red peppers, in an outrageous gorgonzola sauce, served over baby spinach 14

## **Chicken Parmigiana**

Chicken cutlet baked with marinara sauce and mozzarella with a side of penne 14

## **Chicken Piccata**

Chicken breast sautéed with lemon, white wine, capers and garlic over homemade linguini 14

## **Linguini with Clam Sauce**

Rhode Island littlenecks, whole and chopped, in a red, white or fra diavolo sauce over homemade linguini 15

## **Grilled Faroe Island Salmon**

Over sautéed spinach, white beans and plum tomatoes in a lobster saffron broth 16

## **Spicy Tuscan Shrimp**

Gulf shrimp, white beans, tomatoes, garlic, fresh basil, and a hint of spicy red pepper 15

## **Veal Marsala**

Sautéed with mushrooms and sundried tomatoes in a Marsala wine sauce over homemade linguine 16

**Penne Vodka** Tossed in a light plum tomato vodka sauce with a touch of cream 12

**Add Grilled Chicken** 15

**Add Grilled Shrimp** 17

## **Italian Kitchen Pasta**

Sliced meatballs, roasted peppers, mushrooms, onions and smoked mozzarella in an olive oil and garlic marinara sauce tossed with rigatoni 15

## **Homemade Cheese Tortellini**

Tossed in house made pesto, with a touch of cream & sundried tomatoes 14

## **Linguine and Meatballs**

Homemade linguine with the best meatballs around! 14

**Smoked Mozzarella, Chicken and Broccoli** Over homemade pappardelle tossed in an olive oil and roasted garlic sauce 15

## **Cheese Ravioli**

Homemade three cheese ravioli with marinara sauce 12

## **Lasagna**

Layers of ground beef, ricotta, pasta and our zesty tomato sauce baked with mozzarella 14

## **Pappardelle Bolognese**

Ground beef, veal, pork slowly simmered in a fresh tomato sauce over homemade Pappardelle pasta, finished with a dollop of ricotta 15

## **Homemade Cavatelli and Meatballs**

Hand rolled pasta tossed with Nonna's famous meatballs 15

## **Sweet & Spicy Sausage with Angel**

**Hair** Roasted garlic and & olive oil tossed with homemade angel hair...Simple but heavenly! 13