

Consiglio's

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Our Story

Annunziata and Salvatore Consiglio probably never expected that 83 years after they opened a small neighborhood Italian restaurant in 1938, that their granddaughter and even their great grandchildren would proudly continue their legacy. After immigrating to the Wooster Street area from Amalfi, Italy, Annunziata and Salvatore opened The Big Apple in 1938 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 to across the street, the family changed the name to Consiglio's and moved a few doors down to its current location. Today, Trish Consiglio Perrotti, along with her husband and children, continues the decades-long tradition that her grandparents, father, aunts and uncles began. Today we continue to offer authentic, delicious, homemade Italian fare with friendly service.

**Welcome to Consiglio's and from our family to yours, "Buon Appetito"!!
If you don't see your favorite dish, please just ask your server**

ANTIPASTI

Roasted Brussels Sprouts

Bacon and truffle honey / 13

Nonna's Meatballs

Three of Nonna's homemade meatballs, plenty of sauce to dunk our homemade bread! / 13

Stuffed Mushrooms

Stuffed with local sweet sausage, roasted peppers, mozzarella and spinach / 13

Fried Mozzarella

Local mozzarella cut, breaded and lightly fried to order served with marinara for dipping / 12

Arancini

Fried Italian risotto balls filled with mozzarella and Bolognese / 13

Fried Calamari

Tossed with secret spices served with marinara / 14

Roasted Cauliflower

Parmesan crusted, garlic truffle oil / 13

Eggplant Rollatini

Stuffed with seasoned ricotta, baked with mozzarella and marinara sauce / 13

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ENTREES

All entrees include a house salad

Pappardelle Wild Mushrooms

Homemade pappardelle tossed with sundried tomatoes and spinach truffle cream sauce / 24

Shrimp Piccata

Jumbo wild shrimp, capers and baby spinach over homemade linguini in a lemon, garlic white wine sauce / 29

Grilled Salmon

Faroe Island salmon, white beans with baby spinach and plum tomatoes in a lobster saffron broth / 27

Homemade Lobster Ravioli and Shrimp

In a delicious plum tomato lobster cream sauce / 29

Chicken Piccata

Lemon, capers white wine garlic sauce over homemade linguini / 23

Spicy Chicken Gorgonzola

Spinach, hot cherry peppers, penne, in a creamy garlic gorgonzola sauce / 23

Chicken Parmigiana

Baked with mozzarella and tomato sauce served with penne / 23

Chicken Rosa

Chicken cutlet, eggplant, tomato and mozzarella over homemade linguini, plum tomato cream sauce / 23

Eggplant Parmigiana

Thinly sliced eggplant layered with mozzarella baked with marinara / 24

Homemade Cavatelli and Braciolo

An original Consiglio family recipe! Hand rolled pasta made with ricotta and thinly sliced beef seasoned with spices simmered in tomato sauce til tender / 26

Italian Kitchen Pasta

Meatballs, roasted peppers, mushrooms, onions, smoked mozzarella and rigatoni / 24

Homemade Pappardelle Bolognese

Ground beef, veal, pork and vegetables slowly simmered in a fresh tomato sauce, dollop of fresh local ricotta / 25

Tortellini Carbonara

Peas and bacon, homemade tortellini / 24
Add Shrimp, Chicken, Salmon or meatballs

Homemade Cavatelli and Meatballs

A Consiglio's classic—Hand rolled ricotta pasta and Nonna's meatballs in our zesty tomato sauce / 26

Homemade Cheese Ravioli

With marinara or vodka sauce / 20
Add Shrimp, Chicken, Salmon or meatballs

Penne Vodka

Tossed in a delicious plum tomato vodka cream sauce / 20
Add chicken, shrimp, salmon or meatballs

Stuffed Shells

Stuffed with sausage, spinach, roasted red peppers baked with marinara and mozzarella / 22

Lasagna

Layers of pasta, ground beef and local ricotta baked with mozzarella and tomato sauce / 23

We have gluten free pasta and flour. Many of our dishes can be made gluten free, please just ask your server for daily selections. We also have whole wheat penne.

*Thoroughly cooking meats, poultry, seafood, shellfish or eggs reduces the risk of food borne illness. CTPHC 19-13-B42