

# Consiglio's

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## Our Story

Annunziata and Salvatore Consiglio probably never expected that 85 years after they opened a small neighborhood Italian restaurant in 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 seven children and their spouses to operate the restaurant. As the family worked long hours as chefs, hosts, bartenders, waiters, kitchen help and everything in between, Consiglio's 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. We work hard to source the highest quality local ingredients as 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

### Fried Buratta

Creamy burrata fried to perfection served with our delicious vodka sauce / 16

### Nonna's Meatballs

Three of Nonna's homemade meatballs, plenty of sauce to dunk our homemade bread! / 15

### Stuffed Mushrooms

Stuffed with local sweet sausage, roasted peppers, mozzarella and spinach / 16

### Fried Mozzarella

Local mozzarella cut, breaded and lightly fried to order served with marinara for dipping / 13

### Zuppi di Mussels

roasted garlic, grape tomatoes and arugula in a garlic white wine broth / 16

### Arancini

Fried Italian risotto balls filled with mozzarella and Bolognese / 16

### Fried Calamari

Tossed with secret spices served with marinara / 16

### Cauliflower

Parmesan garlic truffle cream / 14

### Eggplant Rollatini

Stuffed with seasoned ricotta, baked with mozzarella and marinara sauce / 16

### Shrimp Cocktail

Jumbo shrimp chilled served with our homemade zesty cocktail sauce/ 4.50ea

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165 Wooster Street  
New Haven, CT 06511  
203-865-4489

CONSIGLIOSRESTAURANT.COM

# ENTREES

**All entrees include a house salad**

Add chicken \$6 / 4 shrimp \$12, / Salmon \$10 / Meatballs \$7 to any entree

## **Lobster Ravioli and Shrimp**

In a delicious plum tomato cream sauce / 31

## **Shrimp Piccata**

Jumbo wild shrimp, capers and spinach  
homemade linguini lemon, garlic white wine  
sauce / 32

## **Grilled Salmon**

Wester Ross Scottish Salmon, white beans,  
baby spinach and plum tomatoes lobster  
saffron broth / 32

## **Linguini and Seafood**

A heaping bowl of **Rhode Island Littleneck  
clams** over homemade linguini /31  
**Zuppa di Pesce** - Clams, Shrimp, Calamari  
and mussels over homemade linguini 39.00

## **Chicken Rosa**

Chicken cutlet, eggplant, tomato and  
mozzarella homemade linguini, plum tomato  
cream sauce / 26

## **Chicken Parmigiana**

Baked with mozzarella and tomato sauce  
served with penne / 26

## **Chicken Piccata**

Lemon, capers white wine garlic sauce over  
homemade linguini / 26

## **Spicy Chicken Gorgonzola**

Penne tossed with grilled chicken, spinach  
and hot cherry peppers in a delicious spicy  
gorgonzola cream sauce / 26

## **Pappardelle Wild Mushrooms**

Homemade pappardelle sundried tomatoes,  
mushrooms and spinach in a parmesan  
truffle cream sauce / 25

## **Homemade Cavatelli with Braciolo**

Hand rolled pasta made with ricotta and thinly  
sliced beef seasoned with spices simmered in  
tomato sauce til tender 28  
**or With Nonna's Meatballs** /26

## **Veal Parmigiana**

Baked with tomato sauce and mozzarella with  
a side of penne/ 33

## **French Cut Pork Chop**

Pan seared bone in chop with provolone and  
prosciutto, port wine reduction, roasted almonds  
and roasted potatoes/ 28  
**"Davidai"** - Sautéed Mushrooms, Onions,  
roasted Potatoes/ 28

## **Homemade Cheese Ravioli**

With marinara or vodka sauce / 22

## **Penne Vodka**

Tossed in a delicious plum tomato vodka  
cream sauce / 22

## **Tortellini Carbonara**

Peas and bacon homemade tortellini creamy  
parmesan sauce/ 26

## **Lasagna**

Voted best pasta in the state! Layers of pasta,  
ground beef and local ricotta baked with  
mozzarella and tomato sauce / 26

## **Homemade Pappardelle Bolognese**

Ground beef, veal, pork and vegetables slowly  
simmered in a fresh tomato sauce, dollop of  
fresh local ricotta / 27

## **Eggplant Parmigiana**

Thinly sliced eggplant layered with  
mozzarella baked with marinara, served with  
penne / 25

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*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*