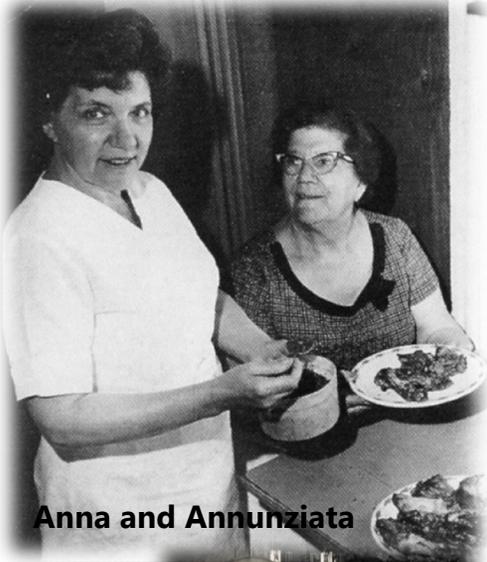


# Consiglio's

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**Anna and Annunziata**



**Pat and Trish**

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 "Consiglio's Restaurant".

Today, the third and fourth generations of Consiglio's 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.

Check out our Murder Mystery Dinner Theater schedule and upcoming menus for our cooking classes on Thursday nights!

We also have a brand new food truck available for private parties and events!

**Consiglio's Restaurant - Lunch 2 for \$30 Menu**

165 Wooster Street, New Haven, Connecticut 06511

203-865-4489 [www.consigliosrestaurant.com](http://www.consigliosrestaurant.com)



**Mia**

# LUNCH SPECIAL

2 for \$30 Includes soup or salad, entrée and soft drink or coffee for 2

## 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 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 and Bolognese served with tomato sauce 11

## Entrees

- Eggplant Rollatini** Stuffed with seasoned ricotta, baked with mozzarella and tomato sauce, served with penne
- Chicken Parmigiana** Chicken cutlet baked with marinara sauce and mozzarella with a side of penne
- Chicken Piccata** Chicken breast sautéed with lemon, white wine, capers and garlic over homemade linguini
- Linguini with Clam Sauce** Rhode Island littlenecks, whole and chopped, red, white or fra diavolo sauce over homemade linguini
- Spicy Tuscan Shrimp** Gulf shrimp, white beans, tomatoes, garlic, fresh basil, and a hint of spice
- Penne Vodka with Grilled Chicken** Tossed in a light plum tomato vodka sauce with a touch of cream
- Homemade Cavatelli and Meatballs** Hand rolled pasta tossed with Nonna's famous meatballs
- Italian Kitchen Pasta** Sliced meatballs, roasted peppers, mushrooms, onions and smoked mozzarella in an olive oil and garlic marinara sauce tossed with rigatoni
- Caesar Salad with Grilled Chicken** Romaine tossed with creamy homemade Caesar dressing, croutons and parmesan
- Mixed Greens with Grilled Chicken** Mesclun greens and romaine, kalamata olives, red onion, chic peas, and tomato with balsamic vinaigrette
- Linguine and Meatballs** Homemade linguine with the best meatballs around!
- Grilled Faroe Island Salmon** Over sautéed spinach, white beans and plum tomatoes in a lobster saffron broth
- Lasagna** Layers of ground beef, ricotta, pasta and our zesty tomato sauce baked with mozzarella
- Sweet & Spicy Sausage with Angel Hair** Roasted garlic and & olive oil homemade angel hair...Simple but heavenly!