

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

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