

APPETIZERS

Fried Calamari 9.95

*Squid dusted in seasoned flour, lightly fried,
served with cocktail sauce*

Calamari Salad 8.95

*Tender calamari, pepperoncini, sweet red pepper,
celery, olives, Bermuda onion, marinated in olive oil,
garlic and spices*

Calamari Steak 9.95

*Fresh calamari steak coated with lightly seasoned
bread crumbs, baked in a lemon butter white wine
and topped with asiago cheese*

Baked Stuffed Clams 8.95

*Chopped clams, onions, peppers, spinach and
bacon baked in butter, lemon and white wine
topped with Asiago cheese*

Marinated Artichoke Hearts 4.95

Marinated in Italian oils and herbs

Escargot 9.95

*Baked in garlic, butter and white wine with shallots,
portabella mushrooms, spinach and topped with
Asiago cheese*

Jumbo Shrimp Cocktail 10.95

Chilled shrimp served with cocktail sauce

Fresh Clams or Mussels 11.95

*Served with your choice of
Marinara, Fra Diavolo (spicy) or
lemon butter white wine sauce*

Utica Greens 5.95

*Sautéed escarole with prosciutto, garlic, hot peppers
and onions topped with seasoned bread crumbs
and asiago cheese then baked
With sausage and potatoes 6.95*

Stuffed Mushrooms 6.95

*Mushrooms stuffed with seasoned ground veal
topped with Asiago cheese*

Roasted Peppers 4.95

*Marinated in Italian oils and herbs
with prosciutto or fresh mozzarella 1.95 ea*

Fried Mozzarella a la Marinara 5.95

*Mozzarella cheese lightly breaded and
served with Marinara sauce*

Soups

Chicken Soup cup 2.25 bowl 3.95

With Italian pastina

Minestrone Soup cup 2.25 bowl 3.95

Italian vegetable soup

Greens and Beans bowl 3.95

Escarole with white Cannellini beans

Pasta Fagioli 4.95

Bean soup with ditalini pasta

Tortellini Eggdrop Soup bowl 4.95

Chicken egg drop soup with beef filled pasta

French Onion Soup crock 4.95

Topped with seasoned croutons and melted mozzarella

Stracciatella Romana bowl 4.95

Chicken egg drop soup with fresh spinach and pastina. topped with Romano cheese

Salads

Antipasto small 8.95 large 13.95

Salami, imported provolone, tuna, olives, artichoke hearts, roasted peppers, pepperoncini and sliced egg on a bed of mixed greens

Chef Salad 3.50

Salad Dressings

Choice of homemade Italian, Honey mustard, Thousand Island, Raspberry Vinaigrette, Parmesan Peppercorn, Creamy Bleu or Ranch dressings
Crumbly Bleu add 1.95

Caesar Salad Small 7.95 Large 10.95

Romaine lettuce, seasoned croutons, and our own special dressing. Add anchovies 1.95

Spinach Salad 9.95

Fresh spinach, mixed with mushrooms, our special dressing, topped with bacon, croutons and hard boiled eggs

London Broil Salad 12.95

Charbroiled flank steak, romaine lettuce, Bermuda onion, tomatoes, seasoned croutons, chunky bleu and Romano cheeses, balsamic vinaigrette dressing

Lebanese Salad 7.95

Romaine lettuce, garlic, spices bite size tomatoes, Bermuda onion, seasoned croutons, crumbly bleu and Romano cheeses
Add chicken 3.95 scallops or shrimp 6.95

Antipasto a la Delia 9.95

Romaine lettuce, salami, provolone, tuna, hard boiled eggs, roasted peppers, Greek olives, artichoke hearts, chunky bleu cheese, all tossed together with our own special dressing

Chicken Caesar Salad 9.95

Our famous Caesar topped with a charbroiled chicken breast

Tuna Salad Plate 7.95

Tuna salad on a bed of mixed green lettuce

Tomato and Cucumber Salad 4.95

Tomatoes, cucumbers, onion, olive oil, garlic and spices
Add Sweet or hot cherry peppers .95
Add Fresh Mozzarella 1.95

Sandwiches

Served with house potato and pickle

Monte Cristo 7.95

Ham and cheese sandwich, spread with Thousand Island dressing, dipped in egg batter, oven baked and served with Melba sauce

Italian Philly Steak 8.95

Shaved steak, sautéed with peppers and onions, topped with marinara and melted mozzarella cheese on ciabatta bread

Ham and Cheese 6.95

Sliced ham, American cheese on your choice of light rye or white bread

Tuna Salad 6.95

Tuna, celery and mayonnaise served on light rye or white bread

Grilled Chicken Sandwich 7.95

On ciabatta bread with lettuce, tomato and pickle
Add cheese .95

New York Strip Steak 12.95

Charbroiled to perfection served open-faced on toast

Pepper & Egg 6.95

With sweet or hot peppers, served on ciabatta bread

Meatball or Sausage Ciabatta 6.95

Fresh meatballs or sausage in sauce, topped with melted mozzarella cheese, served on ciabatta

Corned Beef Reuben 8.95

Corned beef, sauerkraut, Swiss cheese and thousand island dressing baked on rye bread

Burgers

Served with house potato and pickle

Hamburger 6.95

Fresh ground 100% beef, char-grilled

Cheeseburger 7.95

Fresh ground 100% beef char-grilled with melted American cheese

Baconburger 8.95

Fresh ground 100% beef char-grilled with melted American cheese and bacon

Blueburger 8.95

Fresh ground 100% beef char-grilled, topped with melted blue cheese

Provolone Burger 8.95

Fresh ground 100% beef char-grilled
Topped with sautéed mushrooms, onions and provolone cheese

🌀 Casseroles & Italian Specialties 🌀

Baked Ziti 8.95

Ziti tossed with sauce, topped with mozzarella cheese and baked, served with (1) meatball or sausage

Baked Manicotti 9.95

2 homemade crepes stuffed with ricotta cheese, topped with sauce, mozzarella cheese and baked;
Served with (1) meatball or sausage

Baked Eggplant Parmigiana 10.95

Eggplant lightly breaded; topped with sauce, mozzarella cheese and oven baked;
Served with (1) meatball or sausage

Stuffed Riggies 11.95

Ricotta stuffed pasta in a sauce of Vodka cream and tomato topped with sautéed prosciutto and asiago cheese

Baked Cannelloni 12.95

2 homemade crepes stuffed with ground veal and chicken, chopped spinach and carrots, ricotta, topped with supreme sauce, mozzarella cheese and oven baked

Homemade Lasagna 11.95

Noodles layered with seasoned beef and pork, ricotta cheese, topped with sauce

Braciola with Homemade Noodles 12.95

Beef rolled and stuffed with seasoned ground beef, hard boiled egg and cheese, served with homemade noodles and sauce

Tortellini Alfredo 11.95

Pork and beef filled pasta mixed with parmesan cheese, butter and cream

Chicken Rigatoni 10.95

Tender breast of chicken, mushrooms, sweet peppers, one hot cherry pepper, tossed with rigatoni and marinara sauce

Tortellini Carbonara 10.95

Pork and beef filled pasta with sautéed Italian prosciutto, and bacon mixed with parmesan cheese and cream

Linguini with White or Red Clam Sauce 12.95

Fresh clams, garlic, olive oil, Simmered in its own juices

Frittata 9.95

Eggs, mushrooms, peppers, broccoli, onion, sausage, bacon, spinach, mozzarella cheese and house potato. We will prepare this dish using any or all of the above.

Homemade Ravioli 9.95

Stuffed with ricotta cheese and topped with sauce;
Served with (1) meatball or sausage

Fettuccini Alfredo 9.95

Homemade noodles mixed with butter, cream and the finest parmesan cheese
Add Chicken 3.95 Shrimp or Scallops 6.95

🌀 Fresh Cooked Pasta 🌀

(Please allow 15 minutes to prepare)

“Homemade Noodles” 7.95

Served with meatball or sausage

Tortellini 8.95

Meat filled pasta

Cappellini 7.95

Served with meatball or sausage

Spaghetti 7.95

Served with meatball or sausage

Steak • Veal • Chicken • Seafood

Served with salad or pasta

London Broil 12.95

Thin slices of flank steak basted with its own natural juices

Chicken Cutlet Parmigiana 10.95

Chicken breast lightly breaded topped with sauce and mozzarella cheese

Chicken a la Française 12.95

A tender breast of chicken dipped in light egg batter and sautéed with butter, lemon and white wine

Veal Cutlet Parmigiana 11.95

Fresh plume veal lightly breaded, topped with sauce and mozzarella

Sautéed Chicken Breast 11.95

Chicken breast lightly dusted with almond flour, sautéed with asparagus, sun-dried tomatoes finished in a lemon butter white wine sauce

Haddock Française 13.95

Haddock dipped in egg and sautéed in butter, lemon, white wine

Baked Haddock Milanese 13.95

Fresh haddock baked in lemon butter white wine sauce, topped with seasoned bread crumbs and Asiago cheese, served with vegetable of the day

Fresh Scallops Scampi 14.95

Broiled then simmered in garlic, butter, shallots, white wine and served on a bed of linguini

Chicken Marsala 12.95

Boneless breast of chicken sautéed in a marsala wine sauce with fresh mushrooms, garlic and herbs

Fresh Norwegian Salmon 13.95

Salmon fillet dusted with almond flour, sautéed with asparagus, sun-dried tomatoes finished in a garlic lemon butter white wine sauce

Side Orders & Vegetables

French Fries 2.25

Escarole 3.95

Sautéed with prosciutto, olive oil and garlic

Meatball or Sausage 2.95

Broccoli 3.95

Steamed or sautéed with olive oil and garlic

Beverages

Pepsi, Diet Pepsi, Sierra Mist, Ginger Ale, IBC Rootbeer, Ice tea, Lemonade, Coffee

Wines By the Glass

House wines

Chardonnay~Cabernet

Sauvignon~Merlot

White Zinfandel

Montepulciano~Riesling

Glenora Riesling

Dr. Loosen Riesling

Trinchero Sauvignon Blanc

Cavit Pinot Grigio

Kendall Jackson Chardonnay

Robert Mondavi Chardonnay

Cavit Pinot Noir

Robert Mondavi Pinot Noir

Woodbridge Merlot

Blackstone Merlot

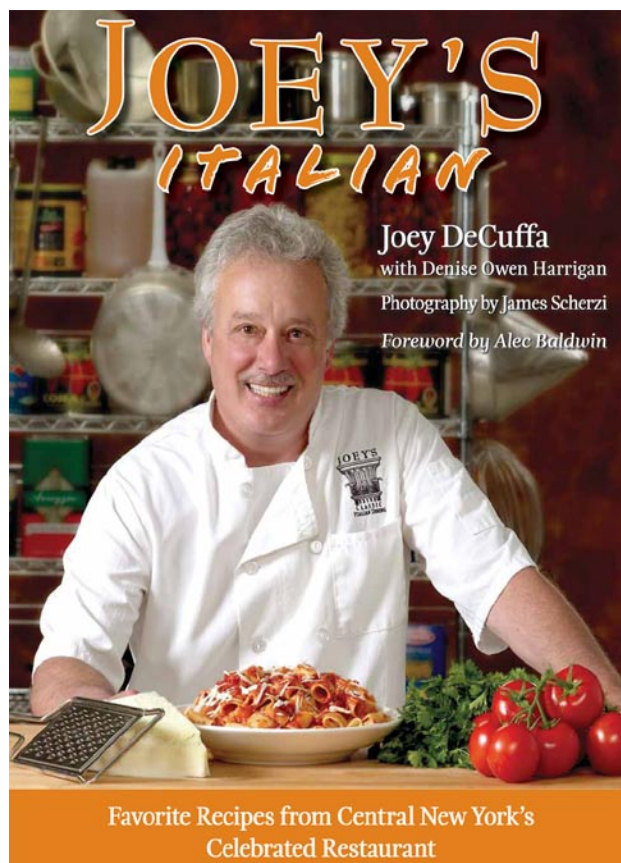
Ruffino Chianti

Rosemount Shiraz

Sterling Cabernet

Robert Mondavi Cabernet

Montevina Red Zinfandel



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cookbook today!**

**Books are available
from your server
or at the bar.**

**Joey's
Celebrating 25
Years of
Great Food
and
Warm Hospitality**

www.joeyitalianrestaurant.com

*Menu prices subject to change without notice.