



## Dinner Menu

Please let your server know if you have a food allergy

### COLD APPETIZERS

GF = Gluten Free

**Antipasto Small (serves 2-3) \$14.95 Large Serves 4-6 \$ 19.95**

*Imported provolone cheese, salami, tuna, roasted peppers, pepperoncini, olives, hard boiled eggs, artichoke hearts, served on a bed of lettuce GF*

**Roasted Peppers in Olive Oil & Fresh Garlic \$8.75 GF**

**With prosciutto add \$1.50 With fresh Mozzarella add \$1.50 With Prosciutto & Mozzarella \$3.00 GF**

**Marinated Artichoke Hearts \$8.95 GF**

**Shrimp Cocktail \$13.00 GF**

*Jumbo Shrimp served with cocktail sauce*

### HOT APPETIZERS

**Shrimp Casino \$14.95**

*Three large shrimp stuffed with peppers, onions, prosciutto and spinach, baked in lemon butter and white wine, topped with asiago cheese. Add Large Shrimp \$4.98 each*

**Shrimp Scampi \$14.95**

*Three large shrimp, sautéed then simmered in lemon, garlic, butter, shallots and white wine*

**Add Large Shrimp \$4.98 each**

**Fresh Clams or Mussels \$14.95**

*Sautéed in olive oil, garlic, Italian plum tomato sauce or with Fra Diavolo sauce GF*

**Fried Calamari \$13.95**

*Dusted in seasoned flour, deep fried, served with cocktail sauce*

**Baked Stuffed Clams \$12.95**

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

**Baked Stuffed Mushrooms \$13.95**

*Stuffed with peppers, onions, goat cheese, prosciutto and spinach, baked in lemon, butter and white wine, topped with Asiago cheese*

**Fried Mozzarella - three pieces \$11.95**

**Add Fried Mozzarella \$3.98 per piece**

**Calamari Steak \$15.95**

*Fresh calamari steak coated with lightly seasoned Italian bread crumbs, then baked in butter, lemon and white wine, topped with asiago cheese. A Joey's specialty!*

**Spinach Bread \$13.95**

*Italian bread baked with spinach, prosciutto, garlic and mozzarella cheese for two*

**Utica Greens \$13.95**

*Sautéed escarole with prosciutto, garlic, onion, sweet and hot cherry peppers, with seasoned bread crumbs and Asiago cheese*

**Utica Greens with Sausage \$14.95**

### SOUPS *All of our soups are made with meat stock*

**French Onion Soup \$8.45**

*Served in a crock, topped with croutons and melted Swiss cheese*

**Chicken Soup Pastini \$6.45**

*Homemade chicken soup with acini de pepe pasta*

**Homemade Minestrone Soup \$6.45**

*Italian vegetable soup GF*

**Stracciatella Romano \$8.45**

*Chicken eggdrop soup with spinach, topped with grated romano cheese GF*

**Pasta Fagioli \$8.45**

*Bean soup with ditalini pasta*

**Greens and Beans \$8.45**

*Escarole with Cannelini beans GF*

### SALADS

**Tablesides Caesar (serves 2) \$17.45**

*A house specialty! Fresh crisp Romaine lettuce, made in a traditional manner at your table side. Our secret to a great Caesar salad.*

**Antipasto ala Delia (serves 2) \$17.45 GF**

*Romaine lettuce, salami, provolone, tuna, hard-boiled egg, roasted peppers pickled peppers, Greek olives, artichoke hearts, pepperoncini, crumbly blue cheese, all tossed together with our house dressing (homemade Balsamic Vinaigrette)*

**Caesar Salad (for 1) \$9.25**

*Fresh crisp romaine lettuce, seasoned croutons and our own special Caesar dressing*

**Fresh Tomato and Cucumber Salad \$8.25 GF**

*With Bermuda onions, olive oil, garlic and spices with balsamic vinaigrette*

*Add hot cherry peppers \$1.25 Add fresh mozzarella \$1.50*

### PASTA AND ITALIAN SPECIALTIES

*Served with house salad, bread & Joey's garlic butter*

**Homemade Fettuccine \$19.95**

*Served with meatball or sausage*

**Homemade Lasagna \$23.95**

*Served with meatball or sausage*

**Homemade Ravioli \$21.95**

*Ricotta cheese filled ravioli served with meatball or sausage*

**Linguini Red Clam Sauce \$22.95**

*Whole baby clams, garlic, olive oil, marinara sauce*

**Linguini White Clam Sauce \$22.95**

*Whole baby clams, garlic, olive oil, simmered in it's own juice*

**Eggplant Parmigiana \$22.95**

*Eggplant lightly breaded, topped with sauce and mozzarella cheese, then oven baked. With choice of meatball, sausage or side of pasta*

**Fettuccine Alfredo \$22.95**

*Homemade noodles mixed with cream, butter and asiago cheese*

**Add chicken breast 8oz \$5.95 Add large shrimp \$7.95**

**Fettuccine Pestofredo \$23.95**

*Alfredo and traditional pesto sauce mixed together*

**Cavatelli Aletea \$25.95**

*Cavatelli in delicate cream sauce with asiago cheese, prosciutto, baby peas, mushrooms and roasted red peppers*

**Tortellini Carbonara \$24.95**

*Pork and beef filled pasta with sautéed Italian prosciutto, mixed with asiago cheese, egg and cream*

**Beef Braciola \$25.95**

*Beef rolled and stuffed with hard boiled eggs, seasoned ground beef and cheese, served with cappellini or homemade noodles*

**Stuffed Rigatoni in Vodka Sauce \$24.95**

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

- All following entrees are served with house salad, bread and Joey's garlic butter –

## VEAL

### Veal Parmigiana \$23.95

Breaded, topped with sauce and mozzarella cheese

### Veal Scallopini \$28.50

With any combination of mushrooms, sweet peppers or hot peppers sautéed in light tomato and sherry wine sauce

### Veal Marsala \$28.50

Veal scallopini sautéed with mushrooms, and simmered in Marsala wine

### Veal Francaise \$28.50

Veal dipped in light egg batter, finished in butter, lemon, white wine

### Veal Braciola \$27.95

Veal stuffed with prosciutto, broccoli and cheese, sautéed with mushrooms, simmered in tomato sherry wine sauce

### Veal and Shrimp Alfredo \$33.00

Veal Scallopini and shrimp sautéed with mushrooms and roasted peppers in Alfredo sauce served over pasta

### Stuffed Veal Francaise \$30.95

Veal stuffed with prosciutto, cheese, broccoli, sautéed Francaise style

### Veal Chop market price

Charcoal broiled french cut extra thick rib chop, sautéed with any combination of mushrooms, sweet peppers, or hot peppers and sherry wine sauce

### Veal Chop Portabello market price

Veal rib chop, grilled then sautéed with Portabello mushrooms, garlic, spices and finished with chianti wine sauce

### Veal Chop Pizzaiolo market price

Grilled veal chop, simmered in slightly spicy Italian plum tomato sauce GF

## STEAKS

Your choice of charcoal-broiled, Italian style, or ala pizzaiola available on filet, New York strip, or surf & turf

### Center Cut 12oz. New York USDA Prime Strip Market Price

Add sautéed Portabello mushrooms, fresh garlic, basil and spices

### Filet Mignon 8oz. center cut Market Price

### Filet Mignon 8oz. center cut Market Price

with mushrooms and peppers in a light Chianti wine sauce

## SEAFOOD

### Haddock Francaise \$26.95

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

### Haddock Milanese \$26.95

Haddock coated with season bread crumbs then baked in lemon, butter, white wine, topped with Asiago cheese

### Shrimp Francaise \$29.95

Large shrimp dipped in egg and sautéed in butter, lemon, white wine

### Shrimp Marinara \$29.95

Large shrimp sautéed in olive oil, garlic, simmered in marinara sauce, served on a bed of linguini

### Shrimp Milanese \$29.95

Large shrimp coated with seasoned bread crumbs then baked in lemon butter and white wine, topped with asiago cheese

### Shrimp Scampi \$29.95

Large shrimp sautéed in garlic, lemon, butter, shallots, and white

## SPECIALTY SIDE ORDERS

### Spinach \$5.75

Sautéed in olive oil, garlic - or steamed GF

### Broccoli \$5.95

Sautéed in olive oil and garlic GF

### Sautéed Hot or Sweet Peppers GF \$4.95

### Sautéed Fresh Mushrooms GF \$4.25

## CHICKEN

### Chicken Parmigiana \$21.95

Breaded chicken breast topped with sauce and mozzarella cheese

### Chicken Riggies \$22.95

Chicken with sweet and hot peppers, mushrooms & onions, tossed in a tomato basil sauce With Vodka Sauce add \$1.00

### Chicken Cacciatore \$23.95 GF

Chicken breast sautéed with mushroom, peppers, and onions in a tomato and sherry wine sauce

### Chicken ala Vermouth \$23.95

Chicken breast sautéed with mushrooms, lemon, butter and vermouth

### Chicken Marsala \$23.95

Chicken breast sautéed with mushrooms, lemon, butter, marsala wine

### Chicken Francaise \$23.95

Chicken breast dipped in light egg batter sautéed with lemon, butter and white wine

### Filet ala Milanese 8oz. Market Price

Filet mignon rolled in seasoned bread crumbs, sautéed and served on a bed of mushrooms and Chianti wine sauce

### Filet ala Marsala 8oz. Market Price

Filet sautéed with mushrooms, simmered in Marsala wine

### Surf & Turf GF Market Price

10oz. lobster tail and choice of 8oz. Filet or 12oz. NY Strip Steak Add portabello mushrooms, fresh garlic, basil and spices \$2.00

### Steak and Scampi Market Price

Tender filet sautéed with mushrooms and peppers, finished in a light Chianti wine sauce with shrimp scampi

wine, served on a bed of linguini

### Salmon Market Price

Fresh salmon fillet dusted with almond flour, sautéed with asparagus, sun dried tomatoes finished in lemon butter and white wine

### Sea Bass Provencal Market Price

Lightly coated in seasoned flour, sautéed with artichoke hearts, sun-dried tomatoes, capers, then finished in lemon, butter, white wine

### Broiled Australian Lobster Tail Market Price GF

Basted with lemon, butter, white wine and broiled to perfection

### Lobster Tail Fra Diavolo Market Price

Simmered in spicy hot marinara, served whole or chopped over pasta

### Lobster Tail Romano Market Price

Lobster tail coated with seasoned bread crumbs then baked in lemon, butter and white wine, topped with Asiago cheese

### Side Penne Pasta \$2.95

### Side Penne Pasta with Alfredo \$3.50

### Side Penne Pasta with Vodka Sauce \$3.95

### Side Meatball or Sausage \$3.50

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*Do you have a special dietary need or food allergy?*

*Please inform your server and our chef will try to accommodate you to the best of our ability*

*We offer gluten free and whole wheat pastas. Please allow 20 minutes to prepare*

*Please no personal checks. Sorry, we are unable to provide separate checks for parties of 8 or more.*

**Menu prices subject to change without notice**

There will be a 3.75% charge for paying by credit or debit card