



Joey's Dinner Menu

COLD APPETIZERS

GF = Gluten Free

Antipasto Small (serves 2-3) \$17.50 Large Serves 4-6 \$ 23.00

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 \$9.95 GF

With prosciutto add \$2.00 With fresh mozzarella add \$2.00 With prosciutto & mozzarella \$3.95 GF

Marinated Artichoke Hearts \$9.95 GF

Shrimp Cocktail \$15.25 GF

Jumbo Shrimp served with cocktail sauce

HOT APPETIZERS

Shrimp Casino \$17.75

Three large shrimp stuffed with peppers, onions, prosciutto and spinach, baked in lemon butter and white wine, topped with asiago cheese. Add Large Shrimp \$5.50 each

Shrimp Scampi \$17.50

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

Add Large Shrimp \$5.50 each

Fresh Clams or Mussels \$17.50

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

Fried Calamari \$16.25

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

Baked Stuffed Clams \$14.50

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

Baked Stuffed Mushrooms \$15.75

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

Fried Mozzarella - three pieces \$13.50

Add Fried Mozzarella \$4.75 per piece

Calamari Steak \$18.50

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 \$16.50

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

Utica Greens \$17.50

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

Utica Greens with Sausage \$18.50

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

French Onion Soup \$10.50

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

Chicken Soup Pastini \$8.75

Homemade chicken soup with acini de pepe pasta

Homemade Minestrone Soup \$8.75

Italian vegetable soup GF

Stracciatella Romano \$11.00

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

Pasta Fagioli \$11.00

Bean soup with ditalini pasta

Greens and Beans \$11.00

Escarole with Cannellini beans GF

SALADS

Antipasto ala Delia (serves 2) \$19.99 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) \$10.50

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

Fresh Tomato and Cucumber Salad \$9.50 GF

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

Add hot cherry peppers \$1.50 Add fresh mozzarella \$1.75

PASTA AND ITALIAN SPECIALTIES

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

Homemade Fettuccine \$26.99

Served with meatball or sausage

Homemade Lasagna \$27.00

Served with meatball or sausage

Homemade Ravioli \$26.00

Ricotta cheese filled ravioli served with meatball or sausage

Linguini Red Clam Sauce \$28.00

Whole baby clams, garlic, olive oil, marinara sauce

Linguini White Clam Sauce \$28.00

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

Eggplant Parmigiana \$28.00

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

Fettuccine Alfredo \$28.00

Homemade noodles mixed with cream, butter and asiago cheese

Add chicken breast 8oz \$6.25 Add large shrimp \$5.50

Fettuccine Pestofredo \$28.00

Alfredo and traditional pesto sauce mixed together

Cavatelli Aletea \$29.00

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

Tortellini Carbonara \$26.99

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

Beef Braciola \$29.00

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

Stuffed Rigatoni in Vodka Sauce \$28.00

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

Join us for Pasta Sundays

Your choice of 3 homemade pastas!

All for the same price as our homemade specialty pastas.

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

VEAL

Veal Parmigiana \$28.00
Breaded, topped with sauce and mozzarella cheese
Veal Scallopini \$32.75
With any combination of mushrooms, sweet peppers or hot peppers sautéed in light tomato and sherry wine sauce

Veal Marsala \$32.75
Veal scallopini sautéed with mushrooms, and simmered in Marsala wine
Veal Francaise \$32.75
Veal dipped in light egg batter, finished in butter, lemon, white wine

Veal Braciola \$32.75
Veal stuffed with prosciutto, broccoli and cheese, sautéed with mushrooms, simmered in tomato sherry wine sauce
Veal and Shrimp Alfredo \$38.00
Veal Scallopini and shrimp sautéed with mushrooms and roasted peppers in Alfredo sauce served over pasta

Stuffed Veal Francaise \$35.75
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 \$31.75
Haddock dipped in egg, sautéed, finished in lemon butter white wine
Haddock Milanese \$31.75
Haddock coated with season bread crumbs then baked in lemon, butter, white wine, topped with Asiago cheese
Shrimp Francaise \$34.75
Large shrimp dipped in egg and sautéed in butter, lemon, white wine
Shrimp Marinara \$34.75
Large shrimp sautéed in olive oil, garlic, simmered in marinara sauce, served on a bed of linguini
Shrimp Milanese \$34.75
Large shrimp coated with seasoned bread crumbs then baked in lemon butter and white wine, topped with asiago cheese
wine, served on a bed of linguini

SPECIALTY SIDE ORDERS

Spinach \$6.50
Sautéed in olive oil, garlic - or steamed GF
Broccoli \$6.50
Sautéed in olive oil and garlic GF
Sautéed Hot or Sweet Peppers GF \$6.50
Sautéed Fresh Mushrooms GF \$4.99

CHICKEN

Chicken Parmigiana \$28.00
Breaded chicken breast topped with sauce and mozzarella cheese
Chicken Riggies \$27.00
Chicken with sweet and hot peppers, mushrooms & onions, tossed in a tomato basil sauce With Vodka Sauce add \$1.00
Chicken Cacciatore \$28.00 GF
Chicken breast sautéed with mushroom, peppers, and onions in a tomato and sherry wine sauce
Chicken ala Vermouth \$28.00
Chicken breast sautéed with mushrooms, lemon, butter and vermouth
Chicken Marsala \$28.00
Chicken breast sautéed with mushrooms, lemon, butter, marsala wine
Chicken Francaise \$28.00
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

Shrimp Scampi \$34.75
Large shrimp sautéed in garlic, lemon, butter, shallots, and white 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

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

All prices listed are our credit or debit card prices. Pay with cash to receive a 3.75% discount