



Dinner Menu

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 \$12.95

Large shrimp stuffed with peppers, onions, prosciutto and spinach, baked in lemon butter and white wine, topped with asiago cheese

Shrimp Scampi \$12.95

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

Fresh Clams or Mussels \$13.95

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

Fried Calamari \$12.95

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

Baked Stuffed Clams \$11.95

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

Baked Stuffed Mushrooms \$11.95

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

Fried Mozzarella \$10.95

Calamari Steak \$12.95

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 \$10.95

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

Utica Greens \$10.95

Utica Greens with Sausage \$12.95

SOUPS

French Onion Soup \$6.50

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

Chicken Soup Pastini \$5.95

Homemade chicken soup with acini de pepe pasta

Homemade Minestrone Soup \$5.95

Italian vegetable soup GF

Stracciatella Romano \$7.95

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

Pasta Fagioli \$7.95

Bean soup with ditalini pasta

Greens and Beans \$7.95

Escarole with Cannelini beans GF

SALADS

Tableside Caesar (for 2) \$15.95

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 \$14.25 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) \$7.75

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

Fresh Tomato and Cucumber Salad \$7.75 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

Homemade Fettuccine \$18.95

Served with meatball or sausage

Homemade Lasagna \$18.95

Served with meatball or sausage

Homemade Ravioli \$18.95

Ricotta cheese filled ravioli served with meatball or sausage

Linguini Red Clam Sauce \$19.75

Whole baby clams, garlic, olive oil, marinara sauce

Linguini White Clam Sauce \$19.75

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

Eggplant Parmigiana \$18.95

With meatball or sausage

Fettuccine Alfredo \$18.95

Homemade noodles mixed with cream, butter and asiago cheese

Add chicken \$3.95 Add shrimp \$6.95

Fettuccine Pestofredo \$18.95

Alfredo and traditional pesto sauce mixed together

Cavatelli Aletea \$19.95

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

Tortellini Carbonara \$19.95

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

Beef Braciola \$19.95

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

Stuffed Rigatoni in Vodka Sauce \$19.95

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 -

VEAL

Veal Parmigiana \$20.75

Breaded, topped with sauce and mozzarella cheese

Veal Scallopini \$27.50

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

Veal Marsala \$27.50

Veal scallopini sautéed with mushrooms, and simmered in Marsala wine

Veal Francaise \$27.50

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

Veal Braciola \$24.95

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

Veal and Shrimp Alfredo \$30.75

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

Stuffed Veal Francaise \$28.95

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

Veal Chop \$42.95

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 \$46.25

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

Veal Chop Pizzaiolo \$43.95

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 \$21.95

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

Haddock Milanese \$21.95

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

Shrimp Francaise \$27.95

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

Shrimp Marinara \$27.95

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

Shrimp Milanese \$27.95

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

Shrimp Scampi \$27.95

Large shrimp sautéed in garlic, lemon, butter, shallots, and white wine, served on a bed of linguini

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 \$18.95

Breaded chicken breast topped with sauce and mozzarella cheese

Chicken Riggies \$19.95

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

Chicken Cacciatore \$19.95 GF

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

Chicken ala Vermouth \$19.95 GF

Chicken breast sautéed with mushrooms, lemon, butter and vermouth

Chicken Marsala \$19.95

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

Chicken Francaise \$19.95

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

8oz. Filet mignon & 10oz. lobster tail

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

Salmon Market Price GF

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 10oz. Market Price GF

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

Lobster Tail Fra Diavolo 10oz. Market Price

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

Lobster Tail Romano 10oz. 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 \$2.75

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Have a special dietary need? 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

 ***Joey's Italian Restaurant*** 
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