

# Joey's Dinner Menu

## Appetizers

Soup of the day .....	cup 2.00.....	bowl 3.50
Fried Calamari .....	10.00	
Sweet or Hot Peppers .....	5.00	
Tomato, Roasted Red Peppers & Fresh Mozzarella Platter .....	2 for 9.00 .....	4 for 12.00
Mozzarella Sticks .....	7.00	
Bruschetta .....	9.50	
fresh tomato, basil and mozzarella on garlic bread		
Chicken Fingers.....	7.00	
Stuffed Cherry Peppers .....	8.00	
with prosciutto and provolone		
Italian Greens .....	9.00	
with cherry peppers, onions, romano cheese & breadcrumbs Add prosciutto for 2.00		

## Salads

*All of our dressings are homemade*

Chef Salad.....	2.50	
Grilled Chicken Salad .....	8.50	
salad greens, tomatoes, roasted red peppers, olives and onions		
Antipasto..... for (1) 7.50 .....	(2) 10.50.....	(4) 12.50
salad greens, salami, cheese, roasted red peppers, cherry peppers, onions, tomatoes, olives, cucumbers, tuna and anchovies		
Tomato Salad..... for (1) 7.00 .....	(2) 10.00	
fresh tomatoes, olives, onions, cherry peppers, crumbly blue cheese and house dressing		
Add blue cheese or creamy blue .75		

## Dinners

*Served with homemade garlic bread and salad*

Homemade Pasta.....	11.50
fusilli, gnocchi or cavatelli	
Homemade Pasta – ravioli or hats .....	12.00
Stuffed Pasta .....	10.50
manicotti or shells filled with ricotta cheese and baked with mozzarella	
Home Style Pasta.....	9.00
rigatoni, penne, capellini, spaghetti, linguini or fettucini	
Homemade Baked Lasagna .....	12.00
Eggplant Parmigiana .....	10.50
Hats with Broccoli.....	13.00
in a garlic and oil sauce	
Pasta Primavera .....	11.50
fresh veggies over pasta with garlic and oil	
Penne Portabella .....	11.50
with marinara and romano cheese	
Riggies and Broccoli.....	10.50
tossed with garlic and oil	
Mushroom Stew.....	9.50
served over penne	
Pasta Fagioli.....	9.50
served with red or white sauce..	
Meatballs (1).....	1.50
Sausage .....	2.00
Alfredo .....	add 2.50
Fradiavlo.....	add 2.00
Garlic Cream .....	add 1.50
Tomato Basil Cream .....	add 2.00
Vodka Sauce with Prosciutto.....	add 4.00
Take out orders.....	add .25

## Chicken

*Served with homemade garlic bread,  
side of pasta and salad*

Chicken Francaise.....	16.50
chicken breast battered in a lemon butter white wine sauce	
Chicken & Greens .....	15.00
sautéed with escarole in a tomato basil cream sauce tossed with rigatoni	
Chicken Riggies .....	13.00
sautéed with hot & sweet peppers in red tomato sauce (For creamy add 2.00)	
Chicken Parmigiana .....	14.00
breaded chicken breast smothered with mozzarella cheese and tomato sauce	
Chicken Alfredo .....	15.50
breaded chicken cutlet with alfredo sauce	

## Steak and Chops

*Served with homemade garlic bread,  
side of pasta and salad*

Tenderloin Balsamic .....	17.00
8 oz served with mushrooms, onions and cherry peppers in a balsamic sauce	
Ribeye Steak .....	15.50
12 oz. served with fresh mushroom aujus	
Pork Chops.....	14.50
charbroiled and served with mushroom aujus	
Pork Chop Pizziola .....	17.50
charbroiled and topped with hot or sweet peppers, onions, mushrooms, mozzarella and sauce	

## Veal

*Served with homemade garlic bread,  
side of pasta and salad*

Veal Saltimbocco .....	18.00
with prosciutto, mozzarella and sauce on bed of escarole	
Veal Parmigiana .....	16.00
breaded veal with mozzarella and tomato sauce	
Veal Alfredo .....	17.00
breaded veal cutlet topped with alfredo sauce	
Veal, Peppers and Mushrooms .....	12.00

## Fresh Seafood

*Served with homemade garlic bread,  
side of pasta and salad*

Shrimp & Snow Crab.....	17.00
in a tomato basil cream sauce over capellini	
Shrimp Primavera.....	16.00
in a light alfredo sauce over fettuccine	
Jumbo Shrimp Scampi .....	15.00
with a garlic and white wine sauce over cappellini	
Scallops Rustica .....	16.00
with prosciutto, peppers, oil and garlic over cappellini	
Shrimp & Scallops Marinara.....	17.00
served over fettucine	
Linguini & Clam Sauce .....	14.00
red or white	
Linguini & Calamari Sauce .....	16.00
Seafood Fradiavlo .....	19.00
shrimp, scallops, clams and calamari in a spicy red sauce over pasta	

Share/Split orders add 3.00