

APPETIZERS

“Crispy” Fried Calamari 19

Lucca Style – tossed with broccoli rabe and peperoncino
- or -

Traditional – served with citrus garlic aioli
and Joey’s famous marinara sauce
- or -

Thai Italian – tossed with sweet chili glaze,
peanuts and sesame seeds

“Arancini” Rice Balls 17

Filled with mini meatballs, and mozzarella,
in a light marinara sauce

Prince Edward Island Mussels 18

Served various ways - check with server

Cauliflower Pizza 18

Oven-baked cauliflower crust topped with fig jam,
gorgonzola, pancetta, baby arugula,
and a drizzle of truffle oil (gluten-free)

Joey’s Signature Appetizer 18

Grilled filet mignon, seared spinach, shallot gorgonzola cream

Scallops on the Half Shell 19

Pan-seared scallops nestled in clamshells, served
with sautéed spinach and a mango glaze

Lobster Baked Clams 20

Succulent lobster baked in a Pinot Grigio and fresh basil sauce,
served in a clamshell (no actual clams)

Eggplant Meatballs 16

Tender eggplant meatballs served in a light marinara sauce,
topped with a dollop of ricotta cheese

Grilled Short Rib Meatballs 16

Flavorful short rib meatballs made with garlic, and pignoli nuts,
grilled with Pinot Grigio and fresh basil

“Manila Clams” Scampi Style 18

Steamed with basil, white wine, and garlic

Stuffed Garlic Bread 17

Light and airy Roman-style crust filled with prosciutto,
pancetta, mozzarella, with a light tomato sauce

SALADS

Joey’s Caesar Salad “sort of” 18

Wild greens, crisp romaine, croissant croutons,
served in a crisp, thin Frico cup with Caesar dressing

“Super Fine” Antipasto Salad 18

A finely chopped antipasto salad with salami,
olives, tomatoes, cucumbers, artichokes,
roasted peppers, chickpeas, and fresh mozzarella,
tossed in a pistachio vinaigrette

Bocconcini 18

Little bites of fresh mozzarella with bruschetta topping of
tomato, red onion, artichoke, cucumber

“Tri-Color Wedge” 18

Baby iceberg, radicchio, gorgonzola, pancetta,
toasted almonds, haricot vert, creamy bleu cheese

“Let the Burratta Shine” 18

Heirloom tomato, roasted peppers,
prosciutto wrapped burrata, killer olive oil

Brûlée Pear 18

Beet carpaccio, pomegranate, sundried mango,
gorgonzola, walnuts, wild greens, hot honey vinaigrette

“Stack of Sicily”” 18

Layered with crispy eggplant, tomato, with oven-roasted burrata

Add: **Chicken** 12 · **Shrimp** 14 · **Salmon** 14 · **Filet Mignon** 18

PASTA

“Lobster, Lobster” 38

Lobster ravioli paired with a 4 oz lobster tail, served
in a light filetto di pomodoro sauce

Beggar’s Purse 28

Three-cheese delicate purse-shaped pasta served with
prosciutto and asparagus, in Joey’s signature vodka sauce

“Chittara” 34

Guitar string linguine and shrimp in a lobster cream sauce

“Chicken Parm” Tortellini 29

Large tortellini filled with chicken parm in a light pink sauce

Garganelli Frico Style with Tito’s Vodka Sauce 29

Served with prosciutto, peas, Tito’s, tomato sauce with a touch of cream

“Angry” Shrimp & Scallops 32

Angel Hair with shrimp and scallops, tossed in a spicy
filetto di pomodoro sauce (can be made mild)

Linguine 28

With crumbled sausage, sautéed in a white clam sauce

Bucatini Carbonara 26

Bucatini pasta with pancetta, peas, and onions,
sautéed in a rich Parmesan cream sauce

“Priest Chokers” Twisted Rope Pasta 28

“Sunday Gravy Style”

Sweet sausage, short ribs, meatballs, in a light tomato sauce

Hand-Made Manicotti 29

Filled with fresh mozzarella, ricotta, with a light tomato sauce

ENTRÉES

Pork Osso Bucco 38

Broccoli rabe risotto, grilled asparagus

Sous Vide Roasted Chicken “Peasant-Style” 30

Served over sweet crumbled sausage, potatoes, peppers and onions

Chicken Milanese 26

Grilled or fried chicken cutlet served over a baby arugula salad
with tomatoes, red onion, fresh mozzarella, and avocado,
drizzled with balsamic glaze

Bistecca Fiorentina 42

Grilled filet mignon with roasted potato, asparagus, demi-glaze

Boneless Short Ribs 36

Tender short ribs served with zucchini linguine
and au gratin potatoes, finished with a veal demi-glaze

Ginger Teriyaki Glazed Salmon 34

Glazed salmon served over roasted baby vegetables, s
quash, pattypan squash, carrots, and haricot vert

“The Parm’s”

Veal 49 · Shrimp 34 · Chicken 28 · Eggplant 28

Your choice of “the original” veal chop parm, chicken parm, eggplant
parm, or shrimp parm, lightly breaded and baked to perfection,
served with zucchini linguine

Calabrese Ribs 33

Grilled pork ribs with a roasted garlic shallot sauce,
stealth fries and gorganzola cole slaw

Shrimp Limoncello 34

Scampi style, served over zucchini linguine

“Lawson’s Pub Style” Filet Mignon Tidbits 32

Grilled filet mignon served on garlic bread,
topped with melted mozzarella, accompanied by stealth fries

Cacio e Pepe Burger 29

Dusted with black pepper,
topped with lobster salad, bacon and mozzarella

SIDES:

Broccoli Rabe, garlic & oil 13 · **Zucchini Linguini** 13 · **Roasted Potatoes** 12 · **Spinach, garlic & oil** 12

This menu reflects cash pricing. Please note that a 3.5% processing fee will be added to all credit card payments.