

Antipasti

- Caprese Salad** roasted peppers, mozzarella di bufala, tomatoes and basil 16
- Prince Edward Islands Mussels** pan seared with garlic, virgin olive oil or marinara 16
- Calamari Fritti** pan fried squid served with lemon wedges and hot sauce 18
- Antipasto Rustico Assortito Affetati** freshly sliced prosciutto di parma, sopressata 19
provolone cheese
- Broccoli Rabe with Sausage** olive oil, and garlic 13
- Bruschetta** toasted bread with diced tomatoes, garlic, fresh mozzarella and basil 7
- Beef Bresaola with Balsamic Glaze**, arugula and shaved parmigiano 17
- Pasta Fagioli** 9

Salads

- Mixed Greens** 10
- Baby Arugula and Tomatoes** 12
- Beet Salad Served over Baby Arugula and Goat's Cheese** 13
- Add Gorgonzola** 2.00 extra

House Made Pasta

- ☆ **Gnocchi Bolognese** fluffy potato dumplings 24
- ☆ **Gnocchi Sorrentina** in tomato sauce and basil fresh mozzarella with parmigiano cheese 23
- ☆ **Fettuccine Alfredo** parmigiano and cream 22
- ☆ **Sunday Pappardelle** ribbon pasta served with homemade bolognese sauce and fresh ricotta cheese 25
- ☆ **Cavatelli Broccoli Rabe & Sausage** served in ali olio, garlic and crushed red pepper flakes 26
- ☆ **Pappardelle Campagnola** chicken, veal, sausage and mushrooms in a light bolognese sauce 26
- ☆ **Lasagna Bolognese** house made pasta layered with besciamella and bolognese sauce 24
- ☆ **Ravoli di Ricotta** cheese ravioli with pink sauce 23
- ☆ **Fettuccine alla Carbonara** made with guanciale, eggs, black pepper and parmigiano 24
- ☆ **Rigatoni Vodka** made with plum tomatoes, a touch of creme, onions and panchetta 23

Eggplant Dishes

- Melanzane alla Parmigiana** eggplant baked with tomato sauce, parmigiano and fresh mozzarella 22
- Rollatine di Melanzane** eggplant stuffed with ricotta, parmigiano and topped with sauce & fresh mozzarella 23

Personal Hand Crafted Artisan Pizza

- Papa Joe's Signature** Fresh mozzarella, fresh basil, EVOO olive oil, in our Signature pizza sauce 17
- Napoletana** mozzarella, tomato sauce, and basil 16
- Margherita** fresh tomatoes and mozzarella 18
- Sausage and Broccoli Rabe** fresh garlic, olive oil and crushed red pepper 19

Secondi

Chicken Francese or Chicken Marsala 25

Chicken Milanese pan fried chicken topped with arugala, fresh tomatoes and fresh mozzarella 25

Chicken Margherita chicken sauteed with lemon, butter, then baked with fresh mozzarella, slices of tomato with artichoke 26

Chicken Parmigiana chicken cutlet baked with tomato sauce, parmigiano and fresh mozzarella served with penne 25
(no substitutions)

Free Range Chicken Scarpariello with hot and sweet peppers and sausage in a spicy sauce 28

Veal, Pork, and Steak

Scaloppine alla Francese or Marsala 32

Saltin Bocca veal and prosciutto di parma sauteed in wine, sage and butter 34

Veal Cotoletta alla Parmigiana veal cutlet with tomato sauce, parmigiano & fresh mozzarella served with penne 33
(no substitutions)

Veal Cotoletta alla Milanese pan fried veal sauteed in olive oil, topped with arugula, fresh tomatoes, and fresh mozzarella in a balsamic vinaigrette 33

Pork Chop Scarpariello with hot and sweet peppers and sausage in a spicy or mild sauce 32

Prime New York Strip with roasted potatoes and vegetables 43

Seafood

Branzino in parchment paper with light olive oil, rosemary and vegetables 34

Organic Salmon Peppinello served with vegetables, fresh tomato and basil 34

Fillet of Sole dipped in egg batter sauteed in lemon, wine and butter sauce 33

Gamberi alla Marinara or Fra Diavolo pan seared shrimp in olive oil, wine, garlic, and light marinara sauce served over linguine • Fra Diavolo -Hot, spicy marinara sauce or alio olio 35

House Made Linguine with Clams fresh baby Manila clams in a marinara sauce, or EVOO alio olio and pepper flakes 28

House Made Linguine Frutti di Mare fresh Manila clams, mussels, calamari, and shrimp in alio olio or marinara sauce served over linguine 38

Contorni / Vegetables

Sauteed Mushrooms 8 **Broccoli alio olio** 10 **Broccoli Rabe alio olio** 11

Side Dish of Pasta ziti or spaghetti 8

We cook our dishes to order. * "thoroughly cooking meats, poultry, seafood, shellfish and eggs reduces the risk of foodborne illness."

There is a \$5.00 charge to split an entree.