

Antipasti

- Caprese Salad** roasted peppers, mozzarella di bufala, tomatoes and basil 13
- Prince Edward Islands Mussels** pan seared with garlic, virgin olive oil or marinara 13
- Calamari Fritti** pan fried squid served with lemon wedges and hot sauce 13
- Antipasto Rustico Assortito Affetati** freshly sliced prosciutto di parma, sopressata, spec 14
provolone cheese
- Broccoli Rabe with Sausage** olive oil, and garlic 9
- Bruschetta** toasted bread with diced tomatoes, garlic, fresh mozzarella and basil 6
- Beef Tenderloin Carpaccio with Balsamic Glaze**, arugula and shaved parmigiano 14

Zuppa

- Pasta Fagioli** 6
- Soup of the Day** 7

Salads

- Mixed Greens** 7
- Baby Arugula and Tomatoes** 9
- Beet Salad Served over Baby Arugula and Goats Cheese** 10
- Gorgonzola** 1.50 extra

Personal Hand Crafted Artisan Pizza

- Papa Joe's Signature** Fresh mozzarella, fresh basil, EVO olive oil, in our Signature pizza sauce 15
- Napoletana** mozzarella, tomato sauce, and basil 14
- Margherita** fresh tomatoes and mozzarella 15
- Sausage and Broccoli Rabe** fresh garlic, olive oil and crushed red pepper 16

House Made Pasta

- ★ **Gnocchi Bolognese** fluffy potato dumplings 20
- ★ **Gnocchi Sorrentina** in tomato sauce and basil fresh mozzarella with parmigiano cheese 20
- ★ **Fettuccine Alfredo** parmigiano, cream and eggs 19
- ★ **Sunday Parpadelle** ribbon pasta served with homemade bolognese sauce and fresh ricotta cheese 21
- ★ **Cavatelli Broccoli Rabe & Sausage** served in ali olio, garlic and crushed red pepper flakes 22
- ★ **Parpadelle Campagnola** chicken, veal, sausage and mushrooms in a light bolognese sauce 22

Specialty Pasta

- Lasagna Bolognese** house made pasta layered with ricotta and bolognese sauce 19
- Melanzane alla Parmigiano** eggplant baked with tomato sauce, parmigiano and mozzarella 18
- Rollantini di Melanzane** eggplant stuffed with ricotta, parmigiano and topped with sauce and mozzarella 18
- Ravoli di Ricotta** cheese ravioli with pink sauce 17
- Rigatoni Matriciana** made with plum tomatoes and guanciale 19
- Rigatoni Vodka** made with plum tomatoes, a touch of creme, onions and panchetta 19
- Spaghetti alla Carbonara** guanciale, eggs, black pepper and parmigiano cheese 19

Chicken

- Chicken Francese** chicken dipped in egg batter and sauteed with lemon butter sauce 20
- Chicken Marsala** chicken sauteed with butter, mushrooms and marsala wine 20
- Chicken Milanese** pan fried chicken topped with arugala, fresh tomatoes and mozzarella 20
- Chicken Margherita** chicken sauteed with lemon, butter, then baked with mozzarella, slices of tomato with artichokes. 22

Italian American Classics

- Chicken Parmigiana** chicken cutlet baked with tomato sauce, parmigiano and mozzarella served with penne (no substitutions) 20
- Cotoletta alla Parmigiana** veal cutlet baked with tomato sauce, parmigiano & mozzarella served with penne (no substitutions) 26

Seafood

- Bronzino** in parchment paper with light olive oil, rosemary and vegetables 28
- Organic Salmon Peppinello** served over baby spinach with fresh tomato and basil 28
- Fillet of Sole** dipped in egg batter sauteed in lemon, wine and butter sauce 24
- Calamari alla Marinara or Fra Diavolo** calamari sauteed in olive oil, wine, and marinara sauce served over linguine • Fra Diavolo -Hot, spicy marinara sauce 23
- 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 26
- Linguine with Clams** fresh baby Manila clams in a marinara sauce, or EVO alio olio and pepper flakes 23
- Linguine Frutti di Mare** fresh Manila clams, mussels, shrimp and calamari in alio olio or marinara sauce served over linguine 28

Veal

- Scaloppine alla Milianese** pan fried veal sauteed in olive oil, topped with arugula, fresh tomatoes, and mozzarella in a balsamic vinaigrette 25
- Scaloppine alla Marsala** veal sauteed with butter, mushrooms and marsala sauce 25
- Scaloppine alla Francese** veal dipped in egg batter then sauteed in lemon, butter and wine 25
- Saltin Bocca** veal and prosciutto di parma sauteed in wine, sage and butter 27
- Scaloppine alla Picata** veal sauteed in lemon, butter and wine 25
- Scaloppine alla Margherita** veal sauteed with lemon, butter, then baked with mozzarella, slices of tomato with artichokes. 27

Contorni / Vegetables

Sauteed Mushrooms 7 **Broccoli alio olio** 7 **Broccoli Rabe alio olio** 8

Side Dish of Pasta ziti or spaghetti 6