

Antipasti

- Caprese Salad** roasted peppers, mozzarella di bufala, tomatoes and basil 12
- Prince Edward Islands Mussels** pan seared with garlic, virgin olive oil or marinara 12
- Calamari Fritti** pan fried squid served with lemon wedges and hot sauce 12
- Antipasto Rustico Assortito Affetati** freshly sliced prosciutto di parma, sopressata, spec 13
provone 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 13

Zuppa

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

Salads

- Mixed Greens** 6
- Baby Arugula and Tomatoes** 9
- Beet Salad Served over Baby Arugula and Goats Cheese** 9
- 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 13
- Napoletana** mozzarella, tomato sauce, and basil 12
- Margherita** fresh tomatoes and mozzarella 13
- Sausage and Broccoli Rabe** fresh garlic, olive oil and crushed red pepper 15

House Made Pasta

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

Specialty Pasta

- Lasagna Bolognese** house made pasta layered with ricotta and bolognese sauce 18
- Melanzane alla Parmigiano** eggplant baked with tomato sauce, parmigiano and mozzarella 17
- Rollantini di Melanzane** eggplant stuffed with ricotta, parmigiano and topped with sauce and mozzarella 17
- Ravoli di Ricotta** cheese ravioli with tomato sauce 17
- Rigatoni** served with your choice of arrabiata sauce, matriciana sauce, or vodka sauce 17
- Spaghetti alla Carbonara** panchetta, eggs, black pepper and parmigiano cheese 18

Chicken

- Chicken Francese** chicken dipped in egg batter and sauteed with lemon butter sauce 19
- Chicken Marsala** chicken sauteed with butter, mushrooms and marsala wine 19
- Chicken Milanese** pan fried chicken topped with arugala, fresh tomatoes and mozzarella 19
- Chicken Margherita** chicken sauteed with lemon, butter, then baked with mozzarella, slices of tomato with artichokes. 21

Italian American Classics

- Chicken Parmigiana** chicken outlet baked with tomato sauce, parmigiano and mozzarella served with penne 19
(no substitutions)
- Cotoletta alla Parmigiana** veal outlet baked with tomato sauce, parmigiano & mozzarella served with penne 25
(no substitutions)

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 22
- Calamari alla Marinara or Fra Diavolo** calamari sauteed in olive oil, wine, and marinara sauce 22
served over linguine • Fra Diavolo -Hot, spicy marinara sauce
- Gamberi alla Marinara or Fra Diavolo** pan seared shrimp in olive oil, wine, garlic, and light marinara sauce 26
served over linguine • Fra Diavolo -Hot, spicy marinara sauce or alio olio
- Linguine with Clams** fresh baby Manila clams in a marinara sauce, or EVO alio olio 22
and pepper flakes
- Linguine Frutti di Mare** fresh Manila clams, mussels, shrimp and calamari in alio olio or marinara sauce 27
served over linguine

Veal

- Scaloppine alla Milianese** pan fried veal sauteed in olive oil, topped with arugula, fresh tomatoes, and mozzarella in a balsamic vinaigrette 24
- Scaloppine alla Marsala** veal sauteed with butter, mushrooms and marsala sauce 24
- Scaloppine alla Francese** veal dipped in egg batter then sauteed in lemon, butter and wine 24
- Saltin Bocca** veal and prosciutto di parma sauteed in wine, sage and butter 26
- Scaloppine alla Picata** veal sauteed in lemon, butter and wine 24
- Scaloppine alla Margherita** veal sauteed with lemon, butter, then baked with mozzarella, slices of tomato with artichokes. 26

Contorni / Vegetables

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

Side Dish of Pasta ziti or spaghetti 5

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