

COLD APPETIZERS

Antipasto	Sm. (serves 2-3) 10.95	Lg. (serves 4-6) 15.95	Roasted Peppers in Olive Oil & Fresh Garlic	6.50
<i>Imported provolone cheese, salami, tuna, roasted peppers, pepperoncini, olives, hard boiled eggs, artichoke hearts, served on a bed of lettuce</i>			<i>with prosciutto</i>	6.95
			<i>with fresh mozzarella</i>	6.95
			<i>with prosciutto and fresh mozzarella</i>	7.95
Calamari Salad	8.95		Marinated Artichoke Hearts	5.95
<i>Tender calamari, pickled peppers, celery, olives, Bermuda onion, marinated in a white balsamic vinegar</i>			GF	
GF following menu item = gluten free			Prosciutto and Melon (in season)	8.25
			<i>Fresh melon (in season) with thinly sliced imported prosciutto, garnished with imported provolone cheese and kalamata olives</i>	
			GF	
			Shrimp Cocktail	10.95
			<i>Jumbo Shrimp served with cocktail sauce</i>	
			GF	

HOT APPETIZERS

Escargot	10.95	Shrimp Casino	10.95
<i>Baked in garlic, butter, shallots, white wine, portabello mushrooms, spinach, topped with asiago cheese</i>		<i>Large shrimp stuffed with peppers, onions, prosciutto and spinach, baked in lemon butter and white wine, topped with asiago cheese</i>	
Baked Stuffed Clams	9.95	Hot Hors d'oeuvre Platter for Two	19.95
<i>Chopped fresh clams, peppers, onions, spinach and bacon, baked in butter, lemon and white wine, topped with asiago cheese</i>		<i>Escargot, stuffed clams, shrimp Milanese, stuffed mushrooms, fried calamari, roasted peppers, baked in lemon butter and white wine, garnished with fresh mussels</i>	
Baked Stuffed Mushrooms	8.50	Fresh Clams or Mussels	11.95
<i>Seasoned ground veal and pork, peppers, onions and spinach topped with mozzarella in a light tomato sauce</i>		<i>Sautéed in olive oil, garlic, Italian plum tomato sauce or with Fra Diavolo sauce</i>	
Shrimp Scampi	10.95	Fresh Clams or Mussels	11.95
<i>Large shrimp, sautéed then simmered in lemon, garlic butter, shallots and white wine</i>		GF	
Fried Calamari	10.95	Fried Mozzarella	5.75
<i>Dusted in seasoned flour, deep fried, served with cocktail sauce</i>		<i>Served with marinara sauce</i>	
Calamari Steak	10.95	Spinach Bread	5.75
<i>Fresh calamari steak coated with lightly seasoned Italian bread crumbs, then baked in butter, lemon and white wine, topped with asiago cheese. A Joey's specialty!</i>		<i>Fresh Italian bread baked with spinach, prosciutto, garlic and mozzarella cheese for two</i>	

SOUPS

French Onion Soup	4.75	Stracciatella Romano	4.75
<i>Served in a crock, topped with croutons and melted Swiss cheese</i>		<i>Chicken eggdrop soup with spinach, topped with grated romano cheese</i>	
Chicken Soup Pastini	3.50	Pasta Fagioli	4.50
<i>Homemade chicken soup with acini de pepe pasta</i>		<i>Bean soup with ditalini pasta</i>	
Homemade Minestrone Soup	3.50	Greens and Beans	4.50
<i>Italian vegetable soup</i>		GF	

SALADS

Chef Salad	3.50	Antipasto ala Delia (for 2)	12.95
<i>Choice of homemade balsamic vinegar Italian, creamy blue cheese honey mustard, raspberry vinaigrette (non fat), pepper parmesan, ranch, thousand island</i>		<i>Romaine lettuce, salami, provolone, tuna, hard-boiled egg, roasted peppers pickled peppers, Greek olives, artichoke hearts, pepperoncini, crumbly blue cheese, all tossed together with our house dressing (homemade Balsamic Vinaigrette)</i>	
<i>Crumbly blue cheese extra</i>	1.50	Romaine Salad	4.75
Caesar Salad (for 1)	4.75	<i>Romaine lettuce, roasted peppers, anchovies, pure olive oil, fresh garlic spices with balsamic vinaigrette</i>	
<i>Fresh crisp romaine lettuce, seasoned croutons and our own special Caesar dressing</i>		GF	
Table Side Caesar (for 2)	14.50	Fresh Tomato and Cucumber Salad	4.95
<i>A house specialty. Fresh crisp romaine lettuce, made in a traditional manner at your table side. Our secret to a great Caesar salad.</i>		<i>With Bermuda onions, olive oil, garlic and spices with balsamic vinaigrette</i>	
		<i>Add hot cherry peppers</i>	1.00
		<i>Add fresh mozzarella</i>	1.25
		GF	
Spinach Salad	7.95	Calamari Salad	8.95
<i>Fresh spinach topped with mushrooms, bacon, croutons, hard boiled eggs and our special creamy parmesan dressing</i>		<i>Tender calamari, pepperoncini, celery, olives, roasted peppers Bermuda onions, marinated in olive oil, garlic and spices with white balsamic vinegar</i>	
		GF	

SPECIALTY SIDE ORDERS

Spinach	4.95
<i>Sautéed in olive oil, garlic, and prosciutto - or steamed</i>	
Broccoli	4.95
<i>Sautéed in olive oil and garlic</i>	
Sautéed Hot or Sweet Peppers	3.75
Sautéed Fresh Mushrooms	3.75
Sautéed Fresh Escarole	4.95
<i>Sautéed in olive oil, garlic, and prosciutto</i>	

PASTA AND ITALIAN SPECIALTIES

-All items below are served with house salad-

Homemade Fettuccinni	15.00	Linguini Red Clam Sauce	17.50
<i>Served with meatball or sausage</i>		<i>Whole baby clams, garlic, olive oil, marinara sauce</i>	
Homemade Lasagna	16.00	Linguini White Clam Sauce	17.50
<i>Served with meatball or sausage</i>		<i>Whole baby clams, garlic, olive oil, simmered in it's own juice</i>	
Homemade Ravioli	16.00	Cappellini Puttanesca	16.00
<i>Ricotta cheese filled ravioli served with meatball or sausage</i>		<i>Fresh cooked cappellini tossed in a fresh tomato basil sauce with hot peppers, capers, Kalamata olives, anchovies</i>	
Homemade Manicotti	16.00	Stuffed Rigatoni in a Vodka Sauce	18.50
<i>Stuffed with ricotta cheese and served with meatball or sausage</i>		<i>Ricotta stuffed pasta in a sauce of vodka, cream and tomato, topped with sautéed prosciutto and asiago cheese</i>	
Homemade Cannelloni	16.00	Eggplant Parmigiana	16.00
<i>Two homemade, thin crepes stuffed with chopped pork, chicken, spinach carrots and ricotta cheese, topped with supreme sauce and mozzarella cheese</i>		<i>Breaded eggplant with mozzarella cheese and sauce, served with meatball or sausage</i>	
Fettucini Alfredo	17.50	Beef Braciola	16.50
<i>Homemade noodles mixed with cream, butter and asiago cheese</i>		<i>Beef rolled and stuffed with hard boiled eggs, seasoned ground beef and cheese, served with cappellini or homemade noodles</i>	
<i>Add chicken</i>	3.95	<i>Add shrimp</i>	6.95
Fettuccinni Pestofredo	17.50		
<i>Alfredo and traditional pesto sauce mixed together</i>			

Gluten free or whole wheat pasta available. Please allow extra cooking time.

VEAL

-All items below are served with (choice of one) house salad, baked potato, or pasta-

Veal Parmigiana	17.95	Veal Piccata	22.95
<i>Breaded, topped with sauce and mozzarella cheese</i>		<i>Veal scallopini sautéed with mushrooms, baby peas, butter, lemon, white vermouth</i>	
Veal Scallopini	22.50	veal and Shrimp Alfredo	25.50
<i>With any combination of mushrooms, sweet peppers or hot peppers sautéed in light tomato and sherry wine sauce</i>		<i>Veal scallopini and shrimp sautéed with mushrooms, roasted peppers in an alfredo sauce</i>	
Veal Marsala	22.95	Veal Chop	32.95
<i>Veal scallopini sautéed with mushrooms, and simmered in Marsala wine</i>		GF <i>Charcoal broiled French cut extra thick rib chop. Sautéed with any combination of mushrooms sweet peppers or hot peppers and sherry wine sauce add 2.00</i>	
Veal Braciola	22.95	Veal Chop Portabello	35.95
<i>Veal, stuffed with prosciutto, broccoli, and cheese, sautéed with mushrooms, simmered in tomato and sherry wine sauce</i>		<i>Veal rib chop, grilled then sautéed with portabello mushrooms, garlic, spices and finished with Chianti wine sauce</i>	
Veal Francaise	22.95	Veal Chop Pizzaiola	32.95
<i>Veal dipped in light egg batter, finished in butter, lemon, white wine</i>		GF <i>Grilled veal chop, simmered in slightly spicy Italian plum tomato sauce</i>	

SEAFOOD

Haddock Francaise	18.95	Salmon	Market Price
<i>Fresh haddock dipped in egg, sautéed, finished in lemon butter white wine</i>		<i>Fresh salmon fillet dusted with almond flour, pan seared and finished with lobster cream sauce</i>	
Shrimp Francaise	22.95	Chilean Sea Bass Provencal	Market Price
<i>Large shrimp dipped in egg and sautéed in butter, lemon, white wine</i>		<i>Lightly coated in seasoned flour, sautéed with artichoke hearts, sun-dried tomatoes and capers, then finished in lemon, butter and white wine</i>	
Shrimp Marinara	22.95	Broiled Australian Lobster Tail	Market Price
<i>Large shrimp sautéed in olive oil, garlic, simmered in marinara sauce, served over linguini</i>		<i>Basted with lemon, butter, white wine and broiled to perfection</i>	
Shrimp Scampi	22.95	Lobster Tail Fra Diavolo	Market Price
<i>Large shrimp, sautéed then simmered in garlic lemon butter, shallots, white wine, served on a bed of linguini</i>		<i>Simmered in spicy hot marinara sauce, served whole or chopped over pasta</i>	
Shrimp Milanese	22.95	Lobster Tail Romano	Market Price
<i>Large shrimp coated with seasoned bread crumbs then baked in lemon butter and white wine, topped with asiago cheese</i>		<i>Lobster tail coated with seasoned bread crumbs then baked in lemon, butter and white wine, topped with asiago cheese</i>	

STEAKS

Your choice of charcoal-broiled, Italian style, or ala pizzaiola available on filet, New York strip, or surf & turf at no extra charge

Center Cut 12oz. New York Strip	21.95	Filet ala Milanese 9oz.	28.95
<i>100% certified Black Angus beef</i>		<i>Filet mignon rolled in seasoned bread crumbs, sautéed and served on a bed of mushrooms and Chianti wine sauce</i>	
<i>with sautéed Portabello mushrooms, fresh garlic, basil and spices</i>			
<i>add \$2.00</i>			
Filet Mignon 8oz. center cut	26.95	Filet ala Marsala 9oz.	28.95
GF		<i>Filet sautéed with mushrooms, simmered in Marsala wine</i>	
Filet Mignon 8oz. center cut	28.95	Surf & Turf	Market Price
<i>with mushrooms and peppers in a light Chianti wine sauce</i>		GF <i>9oz. Filet mignon & 8oz. lobster tail</i>	
		<i>Add portabello mushrooms with Chianti wine sauce</i>	

CHICKEN

Chicken Parmigiana	16.95	Chicken Cacciatore	17.95
<i>Breaded chicken breast topped with sauce and mozzarella cheese</i>			
<i>Chicken breast sautéed with mushroom, peppers, and onions in a tomato and sherry wine sauce</i>			

HOUSE SPECIALTIES

Served with house salad

Cavatelli Aletea

17.95
Cavatelli in delicate cream sauce with asiago cheese, prosciutto, baby peas, mushrooms and roasted red peppers

Linguini ala Tarantese

21.95
Fresh mussels sautéed with mushrooms and escargot then simmered in lemon, butter and white wine served over linguini

Chicken Tetrzini

17.95
Chicken breast sautéed with mushrooms, roasted red peppers and peas in a light cream sauce, served over our homemade noodles

Tortellini Carbonara

17.95
Pork and beef filled pasta with sautéed Italian prosciutto, mixed with asiago cheese, egg and cream

Hot Seafood Antipasto

25.95
Sautéed shrimp, scallops, clams, mussels, haddock, roasted peppers and eggplant in a plum tomato and light sherry wine sauce, served over linguini

HOUSE SPECIALTIES

Served with side of pasta, baked potato or salad

Haddock Ratatouille

18.50
Haddock, broccoli, mushrooms, onions, carrots, baby peas, and spinach baked in Italian tomato sauce

Stuffed Veal Francaise

21.95
Veal stuffed with prosciutto, cheese, broccoli, sautéed Francaise style

Steak and Scampi

34.95
Tender filet sautéed with mushrooms and peppers, finished in a light Chianti wine sauce with shrimp scampi

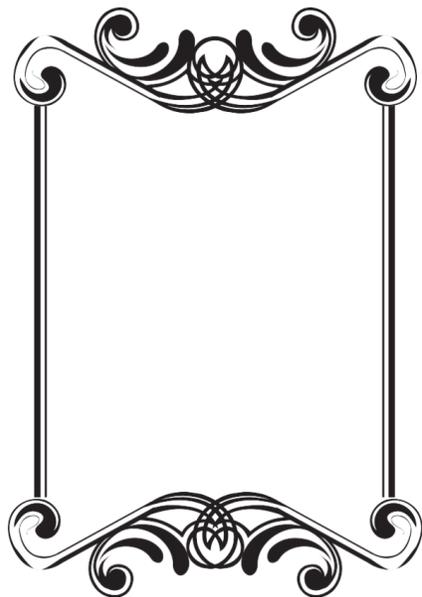
Chicken ala Vermouth **17.95**

All white chicken breast sautéed with mushrooms,lemon butter and vermouth

Chicken ala Francaise **17.95**

*Chicken breast
dipped in light
egg batter,
sautéed with
lemon, butter
and wine sauce*





Have a special dietary need?
Please inform your server
and our chef will try to accommodate
you to the best of our ability.

We offer gluten free and whole wheat
pastas, please allow
20 minutes to prepare

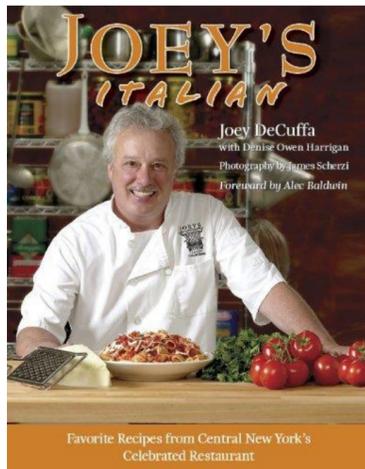


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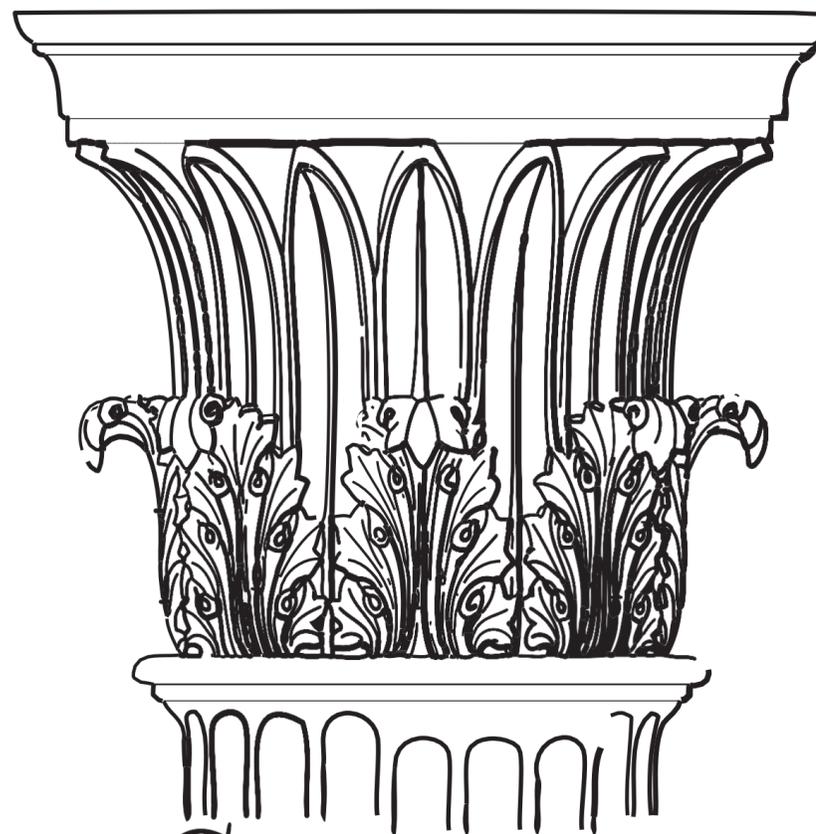
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