

APPETIZERS

GF Indicates Gluten Free

Fried Calamari 10.95

*Squid dusted in seasoned flour, lightly fried,
served with cocktail sauce*

Jumbo Shrimp Cocktail (GF) 12.95

Chilled shrimp served with cocktail sauce

Calamari Salad (GF) 10.95

*Tender calamari, pepperoncini, sweet red pepper,
celery, olives, Bermuda onion, marinated in olive oil,
garlic and spices*

Fresh Clams or Mussels (GF) 11.95

*Served with your choice of Marinara, Fra
Diavolo (spicy) or lemon butter white wine
sauce*

Calamari Steak 10.95

*Fresh calamari steak coated with lightly seasoned
bread crumbs, baked in a lemon butter white wine
and topped with Asiago cheese*

Stuffed Mushrooms 7.95

*Mushrooms filled with a mix of fresh peppers, bacon, prosciutto,
onions, spinach and goat cheese, oven baked &
topped with Asiago cheese*

Baked Stuffed Clams 9.95

*Chopped clams, onions, peppers, spinach and
bacon baked in butter, lemon and white wine
topped with Asiago cheese*

Roasted Peppers (GF) 6.95

*Marinated in Italian oils and herbs with
prosciutto or fresh mozzarella 1.95 ea*

Marinated Artichoke Hearts (GF) 5.95

Marinated in Italian oils and herbs

Fried Mozzarella a la Marinara 6.95

*Mozzarella cheese lightly breaded and
served with Marinara sauce*

Escargot 11.95

*Baked in garlic, butter and white wine with shallots,
portabella mushrooms, spinach and topped with
Asiago cheese*

Joey's Wedge Salad (GF) 7.95

*Wedge of crisp iceberg lettuce, with
sliced tomato, crumbly bleu cheese,
crispy chopped prosciutto and bacon
with choice of dressing*

Soups

Chicken Soup (GF) cup 2.25 bowl 3.95

With Italian pastina

Pasta Fagioli 4.95

Bean soup with ditalini pasta

Minestrone Soup (GF)

cup 2.25 bowl 3.95

Italian vegetable soup

Tortellini Eggdrop Soup bowl 4.95

Chicken egg drop soup with beef filled pasta

Greens and Beans (GF) bowl 4.95

Escarole with white Cannellini beans

French Onion Soup crock 4.95

Topped with seasoned croutons and melted mozzarella

Stracciatella Romana bowl 5.95

Chicken egg drop soup with fresh spinach and pastina, topped with Romano cheese

Salads

Antipasto (GF) small 11.95 large 15.95
Salami, imported provolone, tuna, Kalamata olives, artichoke hearts, roasted peppers, pepperoncini and sliced egg on a bed of mixed greens

Chef Salad (GF) 3.50

Salad Dressings

Choice of homemade Italian, Honey mustard, Thousand Island, Raspberry Vinaigrette, Parmesan Peppercorn, Creamy Bleu or Ranch dressings
Crumbly Bleu add 1.95

Caesar Salad Small 8.95 Large 12.95
Romaine lettuce, seasoned croutons, and our own special Caesar dressing. Extra anchovies 1.95

Spinach Salad 12.95
Fresh spinach, mixed with mushrooms, our special dressing, topped with bacon, croutons and hard boiled eggs

London Broil Salad 14.95
Charbroiled flank steak, romaine lettuce, Bermuda onion, tomatoes, seasoned croutons, chunky bleu and Romano cheeses, balsamic vinaigrette dressing

Lebanese Salad 7.95
Romaine lettuce, garlic, spices bite size tomatoes, Bermuda onion, seasoned croutons, crumbly bleu and Romano cheeses
Add chicken 3.95 scallops or shrimp 6.95

Antipasto a la Delia (GF) 12.95
Romaine lettuce, salami, provolone, tuna, hard boiled eggs, roasted peppers, Kalamata olives, artichoke hearts, chunky bleu cheese, all tossed together with our own special balsamic vinaigrette

Chicken Caesar Salad 11.95
Our famous Caesar salad topped with a charbroiled chicken breast

Tuna Salad Plate (GF) 10.95
Tuna salad on a bed of mixed greens, garnished with fresh vegetables, roasted red peppers, Kalamata olives, and imported provolone

Tomato and Cucumber Salad (GF) 5.95
Tomatoes, cucumbers, onion, olive oil, garlic and spices
Add sweet or hot cherry peppers .95
Add fresh mozzarella 1.95

Sandwiches

Served with house potato and pickle

Monte Cristo 10.95
Ham and cheese sandwich, spread with Thousand Island dressing, dipped in egg batter, oven baked and served with Melba sauce

Italian Philly Steak 10.95
Shaved steak, sautéed with peppers and onions, topped with marinara and melted mozzarella cheese on ciabatta bread

Ham and Cheese 7.95
Sliced ham, American cheese on your choice of Ciabatta Roll

Tuna Salad 6.95
Tuna, celery, mayonnaise served on Ciabatta Roll

Grilled Chicken Sandwich 7.95
On ciabatta bread with lettuce, tomato and pickle
Add cheese .95

New York Strip Steak 13.95
Charbroiled to perfection served open-faced on toast

Pepper & Egg 7.95
With sweet or hot peppers, served on ciabatta bread

Meatball or Sausage Ciabatta 7.95
Fresh meatballs or sausage in sauce, topped with melted mozzarella cheese, served on ciabatta

Chicken Caesar Wrap 10.95
Grilled chicken breast, with romaine lettuce, and our special Caesar dressing in a herb garlic wrap

Burgers

Served on a griddled brioche roll with lettuce, tomato, house potato and pickle

Hamburger 8oz. 7.95
100% Black Angus beef, char-grilled

Cheeseburger 8.95
100% Black Angus beef char-grilled with melted American cheese

Baconburger 9.95
100% Black Angus beef char-grilled with melted American cheese and bacon

Blueburger 9.95
100% Black Angus beef char-grilled, topped with melted blue cheese

Provolone Burger 9.95
100% Black Angus beef char-grilled topped with sautéed mushrooms, onions and provolone cheese

🌀 Casseroles & Italian Specialties 🌀

Baked Ziti 9.95

Ziti tossed with sauce, topped with mozzarella cheese and baked, served with a meatball or sausage

Baked Manicotti 10.95

2 homemade crepes stuffed with ricotta cheese, topped with sauce, mozzarella cheese and baked;
Served with a meatball or sausage

Baked Eggplant Parmigiana 10.95

Eggplant lightly breaded; topped with sauce, mozzarella cheese and oven baked;
Served with a meatball or sausage

Stuffed Riggies 12.95

Ricotta stuffed pasta in a sauce of vodka cream and tomato topped with sautéed prosciutto and Asiago cheese

Baked Cannelloni 12.95

2 homemade crepes stuffed with ground pork and chicken, chopped spinach and carrots, ricotta, topped with supreme sauce, mozzarella cheese and oven baked

Homemade Lasagna 12.95

Noodles layered with seasoned beef and pork, ricotta cheese, topped with sauce

Braciola with Homemade Noodles 12.95

Beef rolled and stuffed with seasoned ground beef, hard boiled egg and cheese, served with homemade noodles and sauce

Utica Greens 9.95

Sautéed escarole with prosciutto, garlic, sweet and hot peppers, topped with seasoned bread crumbs and Asiago cheese then baked. **With sausage and potatoes 10.95**

Tortellini Alfredo 12.95

Pork and beef filled pasta mixed with parmesan cheese, butter and cream

Chicken Rigatoni 12.95

Tender breast of chicken, mushrooms, sweet peppers, one hot cherry pepper, tossed with rigatoni and marinara sauce
-or with Vodka Cream Sauce **13.95**

Tortellini Carbonara 12.95

Pork and beef filled pasta with sautéed Italian prosciutto, and bacon mixed with Asiago cheese and cream

Linguini with White or Red Clam Sauce 13.95

Fresh clams, garlic, olive oil,
Simmered in its own juices

Frittata 9.95

Eggs, mushrooms, peppers, broccoli, onion, sausage, bacon, spinach, mozzarella cheese and house potato.
We will prepare this dish using any or all of the above.

Homemade Ravioli 10.95

Stuffed with ricotta cheese and topped with sauce;
Served with a meatball or sausage

Fettuccini Alfredo 10.95

Homemade noodles mixed with butter, cream and the finest Asiago cheese
Add Chicken 3.95 Shrimp or Scallops 6.95

🌀 Fresh Cooked Pasta 🌀

"Homemade Fettuccini" 8.95

Served with meatball or sausage

Tortellini 10.95

Meat filled pasta

Cappellini 8.95

Served with meatball or sausage

Spaghetti 8.95

Served with meatball or sausage

Gluten Free or Whole Wheat pasta are available upon request, please allow 20 minutes to prepare

Steak • Veal • Chicken • Seafood

Served with salad or pasta

London Broil (GF) 13.95

Thin slices of flank steak basted with its own natural juices

Chicken Cutlet Parmigiana 11.95

Chicken breast lightly breaded topped with sauce and mozzarella cheese

Chicken a la Française 12.95

A tender breast of chicken dipped in light egg batter and sautéed with butter, lemon and white wine

Veal Cutlet Parmigiana 12.95

Fresh veal lightly breaded, topped with sauce and mozzarella

Sautéed Chicken Breast 12.95

Chicken breast lightly dusted with almond flour, sautéed with asparagus, sun-dried tomatoes finished in a lemon butter white wine sauce

Haddock Française 14.95

Haddock dipped in egg and sautéed in butter, lemon, white wine

Baked Haddock Milanese 13.95

Fresh haddock baked in lemon butter white wine sauce, topped with seasoned bread crumbs and Asiago cheese, served with vegetable of the day

Fresh Scallops Scampi 14.95

Broiled then simmered in garlic, butter, shallots, white wine and served on a bed of linguini

Chicken Marsala 12.95

Boneless breast of chicken sautéed in a marsala wine sauce with fresh mushrooms, garlic and herbs

Fresh Salmon 13.95

Salmon fillet dusted with almond flour, sautéed with asparagus, sun-dried tomatoes finished in a garlic lemon butter white wine sauce

Side Orders & Vegetables

French Fries 2.25

Escarole (GF) 4.95

Sautéed with prosciutto, olive oil and garlic

Meatball or Sausage 2.95

Broccoli (GF) 4.95

Steamed or sautéed with olive oil and garlic

*Menu prices subject to change without notice

Beverages

Pepsi, Diet Pepsi, Sierra Mist, Ginger Ale, IBC Rootbeer, Ice tea, Lemonade, Tea, Coffee

Wines By the Glass

House wines

Chardonnay

Cabernet Sauvignon

Merlot

White Zinfandel,

Chianti

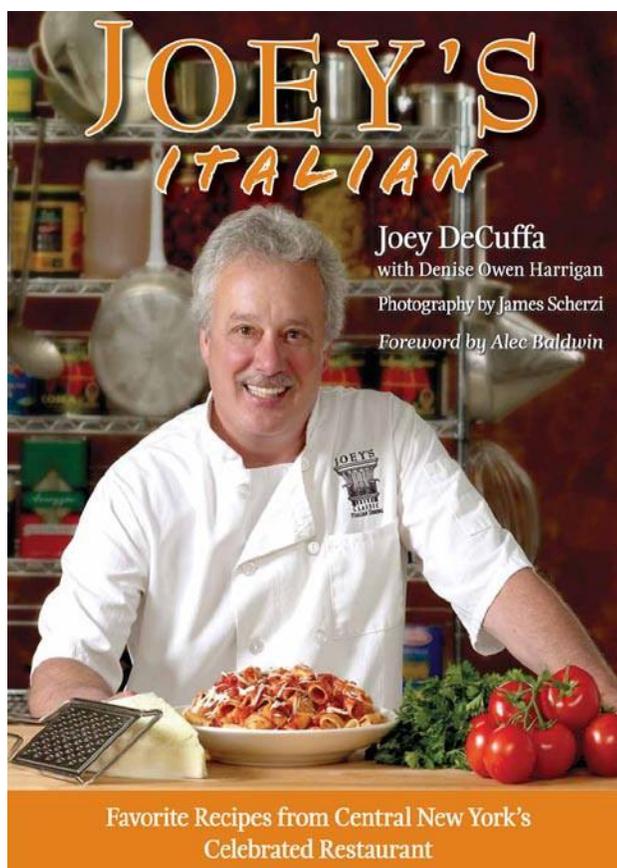
Montepulciano

Riesling

Ask your server for our wine list

Please visit Joey's on **Facebook** and follow us !

Joey's sauces are available at the restaurant or your favorite local grocer



Joey's
Celebrating 34
Years of
Great Food
and
Warm Hospitality

www.joeyitalianrestaurant.com

GF Indicates Gluten Free

Take home our cookbook today!

