

# Arturo Joe's

## LUNCH MENU • LATE NIGHT

### WHITE

Chloe, Pinot Grigio, Valdadige D.O.C., Italy	9 ~
Bollini Pinot Grigio, Trentino, Italy	7.50
Mezzacorona Pinot Grigio, Italy	6.25
Jam Cellars Butter Chardonnay, Ca.	9 ~
J. Lohr "Riverstone" Chardonnay, Ca.	8 ~
Glen Ellen Chardonnay, Ca.	6 ~
Matua Sauvignon Blanc, Marlborough, N. Z.	7.50

### INTERESTING WHITE/BLUSH

Caymus Conundrum, Ca.	9.50
Chloe Rosé, Ca.	8 ~
Chateau St. Michelle Dry Riesling, Wash. St.	7.50
Beringer White Zinfandel, Ca.	6 ~

### HALF BOTTLES

Michele Chiarlo Moscato d'Asti, Piedmonte (Off-Dry)	22 ~
Santa Margherita Pinot Grigio, Valdadige	22 ~
Duckhorn Sauvignon Blanc, Napa Valley	22 ~
Sonoma-Cutrer "RR," Sonoma County, Ca.	20 ~

### RED

Querceto Chianti Classico, Tuscany	9 ~
Caparzo Sangiovese IGT, Tuscany	7.50
Kenwood Cabernet, Sonoma County, Ca.	9.50
R. Mondavi, "Private Selection," Cabernet, Ca.	7.75
Glen Ellen Cabernet Sauvignon, Ca.	6 ~
J. Lohr Estates Merlot "Los Osos," Ca.	8 ~
Woodbridge by R. Mondavi, Merlot, Ca.	6.75
De Loach Pinot Noir, California	8 ~
Five Rivers by Fetzer Pinot Noir, Ca.	7 ~
Chloe, Red Blend "249" North Coast, Ca.	8 ~

### SPARKLING

Banfi Rosa Regale (187ml), Italy	8.50
Lunetta Prosecco (187ml), Italy	7.50
Martini & Rossi Asti Spumante (half btl), Italy	14 ~

### HALF BOTTLES

Cambria Pinot Noir, "Julia's Vineyard", Ca.	22 ~
Hess Cabernet Sauvignon, Ca.	22 ~
Michael~David "7 Deadly Zins," Ca.	17 ~
J. Lohr "Seven Oaks" Cabernet Sauvignon, Ca.	16 ~

### AJ's COSMOPOLITAN

SKYY Citrus Vodka, triple sec & a splash of cranberry juice, garnished with a lime

### LEMON DROP

SKYY Citrus Vodka & Lemoncello Liqueur, chilled straight-up with a lemon-sugar rim

### POMEGRANATE TRUFFLE

Three Olives Pomegranate Vodka, pomegranate juice & a splash of sour mix

### SNICKERTINI

Skrewball Peanut Butter Whiskey, Godiva Chocolate Liqueur, Stoli Karamel Vodka

### PINK TWINKLE

Belvedere Pink Grapefruit Vodka & St Germain Elderflower Liqueur with a splash of Prosecco

### ANGRY WATERMELON

Tito's Handmade Vodka, DeKuyper Pucker Watermelon Schnapps, cranberry juice & fresh lime

### ABSOLUT MESS

Absolut Citron, Berri Acai & Mandrin Vodkas with a splash of triple sec & cranberry juice

### COCO RITA

Herradura Ultra Añejo Tequila, fresh lime juice, coconut puree, shaken & garnished with lime & cinnamon on the rocks

### NEW FASHIONED

Patrón Añejo Tequila, simple syrup, hint of orange bitters, Luxardo Cherry on the rocks

### BROCKMAN'S

### SOUTH COUNTY COCKTAIL

Brockman's Gin, Chambord Liqueur, Canton Ginger Liqueur & fresh lime juice topped with Prosecco served straight up

### MEXICAN MULE

Patrón Reposado Tequila & Gosling's Ginger Beer, on the rocks, garnished with fresh lime

### PIGGYBACK MANHATTAN

WhistlePig PiggyBack Rye Whiskey with Carpano Antica Sweet Vermouth, Luxardo Cherry

### AMERICAN

Miller Lite
Samuel Adams Boston Lager
Narragansett
Newport Craft Rhode Trip IPA 16oz.
Switchback Ale 16oz.
Beer'd Dogs & Boats 16oz.
Smug Driving Miss Hazy 16oz.
Dog Fish Liquid Truth 16oz.
Yuengling
Michelob Ultra
Coors Light
Budweiser / Bud Light
Ommision GF
Dogfish Head 60 Min. IPA
Athletic Run Wild IPA N/A

14th Star Brewery 16oz.

★ Veteran Owned ★

Ask server for current offering

1911 Cider 16oz.

Truly Wild Berry

Son's of Liberty Loyal's Lemon, Mixed Berry

### IMPORTED

Corona Extra
Corona Light
Corona Premier
Peroni Nastro Azzurro
Heineken
Stella Artois

### PIER BEACH MARTINI

Stoli Elit Vodka, DeKuyper Peachtree Schnapps, Triple sec, orange juice & a splash of cranberry juice. Served straight up

### WHITE CHOCOLATE MARTINI

Ketel One Vodka, DeKuyper White Creme de Cacao, Godiva White Chocolate Liqueur, cream

### WHISKEY SMASH

Jim Beam Black Whiskey, muddled lemon, lime & peach puree, shaken & served over ice

### NARRAGANSETT GIN FIZZ

Brockmans Gin, Sipsmith Sloe Gin, Chloe Prosecco, splash of soda water. Garnished with a orange & a Luxardo Cherry, served on the rocks

### PYRAT XO RUM RUNNER

Pyrat XO Rum, Bacardi Superior Rum, DeKuyper Blackberry Brandy, OJ, pineapple juice with a splash of sour mix & grenadine & a Gosling's 151 float

### MILKY WAY MARTINI

Loyal 9 Vodka, Baileys Irish Cream, Aztec Italian coffee & Frangelico Hazelnut Liqueur, shaved chocolate

### CLASSIC NEGRONI

Martin Miller's Gin, Campari Carpano Antica Sweet Vermouth, served on the rocks with orange zest

### LA NUEVA YORK

Patrón Añejo Tequila, fresh lemon juice, simple syrup, red wine float with a lemon wedge on the rocks

### THE VODKA OF THE VODKA MARTINI

Stoli Elit Vodka, Cinzano Dry Vermouth, shaken with ice then strained off & served with a lemon twist or olives

### FRONT PORCH PEACH TEA

Jim Beam Whiskey, DeKuyper Peachtree Schnapps, iced tea, simple syrup, lemon wedge.

### AJ's SANGRIA

Red • White • Pomegranate • Peach 9  
Wine, Brandy, DeKuyper Peachtree Schnapps,  
Bacardi Spiced Rum, splash of  
orange juice & Sierra Mist



# Arturo Joe's

## LATE NIGHT • LUNCH MENU

### Appetizers & Salads

#### BRUSCHETTA ABRUZZO

Italian sausage sautéed with cannellini beans, tomatoes, scallions, garlic & olive oil. Finished with mozzarella & romano cheese, served over grilled tuscan toast. 13.

#### PESTO FRIES

Crispy fries cooked golden brown then tossed with our pesto sauce & romano cheese. 9.

#### THREE CHEESE FRIED RAVIOLI

Ravioli stuffed with ricotta, mozzarella & romano cheese. Fried & served over house tomato sauce. 9.

#### BONELESS BUFFALO WINGS

House made chicken tenders cooked golden brown, tossed with pete's buffalo sauce, served with celery sticks & blue cheese. 12

#### SMOKED MOZZARELLA

House made smoked mozzarella, breaded, cooked to a creamy center, served with our house tomato sauce. 9.50

#### ANTIPASTO

Italian meats, house mozzarella, italian peppers, grape tomatoes, bermuda onions, italian artichoke hearts, egg, mediterranean olives & roasted garlic GF 15.50

#### BABY ARUGULA SALAD

Sweet figs, Prosciutto, Italian artichoke hearts, goat cheese, bermuda onions, roasted pignoli nuts, olive oil & balsamic vinegar reduction. GF 14.50

#### CAESAR SALAD

Crisp romaine lettuce tossed with pete's caesar dressing, anchovies & garlic parmesan croutons, finished with imported romano cheese. GF 9.00/5.00

#### HOUSE SALAD

Mixed baby greens, grape tomatoes, kalamata olives pepperoncini & bermuda onions GF 7.50/4.00

### Grinders & Burgers

Sandwiches are served with a mix of regular & sweet potato fries

#### CHICKEN PARMIGIANA

Tender chicken breast baked golden brown topped with mozzarella cheese & house tomato sauce 13.

#### VEAL PARMIGIANA

Tender veal baked golden brown topped with mozzarella cheese & house tomato sauce. 14.

#### EGGPLANT PARMIGIANA

Peeled, breaded eggplant, cooked golden brown then topped with mozzarella cheese & house tomato sauce. 13.

#### ARTURO'S CAPRESE

Grilled chicken breast with tomato, mesclun greens, fresh mozzarella & basil, drizzled with roasted garlic oil & balsamic demi glace. 15.

#### CHICKEN OR SAUSAGE & RABE

Chicken or Italian sausage, andy boy rabe & romano cheese sautéed with fire-roasted red peppers, black olives & aglio. 15.

#### THE WISE GUY

Shaved steak sautéed with mushrooms, caramelized onions & roasted red peppers in a butter, garlic white wine sauce with a touch of soy. Topped with provolone cheese. 14.

#### JOE'S ITALIAN CLASSIC

Prosciutto ham, capicola, Genoa salami, hot peppers, provolone cheese, arugula, tomato, onions, olive oil & vinegar. Served oven toasted. 14.

#### FRANKIE BURGER\*

Grilled 1/2 pound house made burger topped with lettuce, tomato & red onions. 14.

#### SMOKY GORGONZOLA BURGER \*

Grilled 1/2 pound house made burger topped with gorgonzola cheese, fresh arugula & tomato with a touch of smoked paprika. 15.

#### MEATBALL GRINDER

House meatballs with provolone cheese & house tomato sauce. 13.

### Wood-Grilled Pizzas 14.00

**Arturo** - Prosciutto, figs, caramelized onions, goat cheese, mozzarella cheese, romano cheese, arugula, balsamic demi glace, & olive oil 15.

**Lucia** - Mozzarella, romano, ricotta cheese & fresh herb pizza topped with caesar salad

**Rose** - Grilled chicken, spinach, roasted red peppers, gorgonzola, mozzarella & romano cheese

**Vito** - Grilled chicken with a spicy buffalo sauce, bermuda onions, mozzarella & gorgonzola cheese

**Renzo** - Chopped clams, bacon, scallions, mozzarella & romano cheese

**Alla Napoletana** - Tomatoes, fresh mozzarella, pesto, pizza sauce, romano cheese finished with fresh basil & infused garlic oil

**Vegetariana** - Vegetables, black olives, roasted red peppers, scallions, mozzarella & romano cheese, finished with a balsamic vinegar reduction

**Poppy** - House made pizza sauce, pepperoni, italian sausage, mozzarella & romano cheese

**Italiano** - Italian meats, hot pepper rings, tomatoes, bermuda onions, mozzarella, romano, provolone cheese, topped with a balsamic italian dressing 15.75

Gluten-free pizza shells add 2.50

GF = Gluten Free Option Available

Prices and menu items are subject to change.



www.arturojoes.com

20% gratuity may be added for parties.

Advisory: Consumption of raw or under-cooked foods of animal origin will increase your risk of food borne illness. Consumers who are vulnerable to food borne illness should only eat food from animals thoroughly cooked. It is the consumer's responsibility to notify staff of any food allergies prior to ordering.