

# Arturo Joe's

est. 1996

## Italian Grill & Lounge

### Antipasti

#### LITTLE NECKS & MUSSELS BRUSCHETTA

Little necks & mussels with tomato, clam broth, garlic, olive oil, romano cheese & red pepper served with tuscan toast points 13

#### BRUSCHETTA ABRUZZO

Italian sausage sautéed with cannellini beans, tomatoes, scallions, garlic, & olive oil finished with mozzarella & romano cheese 10.50

#### GORGONZOLA BREAD

House-made focaccia bread stacked, then covered with a garlic & italian herb gorgonzola cream sauce 9

#### BAKED STUFFED MUSHROOMS

Baked mushrooms stuffed with italian sausage, bread crumbs & spinach finished with a mornay sauce 9

#### CHEESE FRIED RAVIOLI

Ravioli stuffed with ricotta, mozzarella, & romano cheese fried & served over house tomato sauce 8.50

#### SMOKED MOZZARELLA

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

#### PESTO FRIES

Crispy fries cooked golden brown then tossed with our house made pesto & romano cheese 8.50

### Insalata & Zuppa

Salmon (9.00) Chicken (5.00) Gulf Shrimp (5.00)

NY Strip (19.00)

may be added to all salads

#### ANTIPASTO

Italian meats, house mozzarella, italian peppers, grape tomatoes, bermuda onions, italian artichoke hearts, egg, mediterranean olives & roasted garlic GF 14.75

#### ARUGULA SALAD

Sweet figs, prosciutto, italian artichoke hearts, goat cheese, bermuda onions, olive oil & balsamic vinegar reduction GF 13.75

#### WARM BABY SPINACH SALAD

Bermuda onions, eggs, goat cheese, & kalamata olives served over spinach & topped with pete's warm bacon dressing GF 11.50

#### HOUSE SALAD

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

#### FRESH MOZZARELLA TOMATO SALAD

House made fresh mozzarella, vine-ripe tomatoes, mediterranean olives, mixed baby greens, & basil leaves finished with olive oil & balsamic vinegar demi-glaze GF 12.50

#### CAESAR SALAD

Romaine lettuce tossed with pete's caesar dressing, & garlic parmesan croutons finished with imported romano cheese GF 8.50/4.50

#### PANZANELLA BREAD SALAD

Tuscan bread, arugula, tomatoes, red onion, cucumbers, fresh mozzarella, italian herbs, pecorino romano cheese, olive oil & red wine vinegar 10.50

#### ZUPPA DEL GIORNO

CUP... 5.00 BOWL... 5.75

## Calamari Corner

#### ARTURO CALAMARI

A combination of hot peppers, olives, diced tomatoes, butter, garlic, wine finished with romano cheese 12.50

#### GIOVANNI CALAMARI

Fire roasted red peppers, mushrooms, scallions, butter, garlic wine sauce, finished with romano cheese & a splash of soy 12.50

#### BUFFALO CALAMARI

Pete's house made buffalo sauce, gorgonzola cheese, celery served over mixed baby greens 12.50

Gluten free upon request

Calamari may be enjoyed over pasta. Add 4.50

Please alert your server or manager of any food allergies.  
20% Gratuity may be added for parties.

## Pollo

#### CHICKEN BALSAMIC

Sun-dried tomatoes, mushrooms, artichoke hearts, kalamata olives, roasted red peppers, scallions, romano cheese, garlic & olive oil finished with a balsamic vinegar reduction served with choice of pasta GF 18

#### CHICKEN & SAUSAGE ANTHONY

A spicy dish with sautéed pepperoncini peppers, roasted red peppers, artichoke hearts, kalamata olives, mushrooms, romano cheese & scallions in a butter, garlic wine sauce served over choice of pasta GF 19

#### CHICKEN PARMIGIANA

Breaded chicken with mozzarella & romano cheese baked with house tomato sauce served with choice of pasta 17

#### CHICKEN JOSEPHINE

Sweet figs, caramelized onions, roasted garlic & balsamic vinegar reduction served with choice of pasta 17.50

#### CHICKEN MARSALA

(CHEF'S VERSION)

Wild mushrooms, dry marsala wine & brown gravy made from veal demi glace finished with a sweet mascarpone cheese, served over fettuccine 17.50

#### CHICKEN ARUGULA

Egg battered chicken in a lemon butter wine sauce with baby arugula served with choice of pasta 17.50

Chicken dishes served over your choice of pasta.

Veal may be substituted for chicken with choice of side add \$5

GF = Gluten Free Option Available  
Gluten Free Pasta Add \$2.50

## Wood - Grilled Pizzas 13.00

**Arturo** - Prosciutto, figs, caramelized onions, goat cheese, mozzarella cheese, romano cheese, arugula, balsamic demi glaze, & olive oil 14.00

**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 14.00

Gluten-free pizza shells add 2.25

GF = Gluten Free Option Available

\* 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.

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## Frutti Di Mare

### LITTLE NECKS, MUSSELS & SAUSAGE ZUPPA

Local little necks, mussels, & italian sausage sautéed with tomatoes, clam broth, garlic, olive oil, hot pepper relish, romano cheese & spices served over fettuccine 24

### SEAFOOD NICOLA

(FRUTTI DI MARE)

Shrimp, scallops, clams, squid, mussels & white fish sautéed in a spicy red or white clam sauce served over fettuccine 28.50

### SHRIMP SCAMPI

Shrimp, fire-roasted red peppers, scallions sautéed in butter, garlic, romano cheese, & white wine sauce served over choice of pasta GF 18.50

### RED OR WHITE CLAM SAUCE

Chopped clams & local little necks sautéed in red or white clam sauce served over choice of pasta GF 17

### SCALLOPS FLORENTINE

Sea scallops sautéed with baby spinach, mushrooms, butter, white wine & garlic. Then baked with a mornay sauce topped with ritz cracker & bread crumb combination served over choice of pasta Mkt \$

### SCALLOPS GIADA

Sea scallops sautéed with sun-dried tomatoes, mushrooms, artichoke hearts, roasted pignoli nut, basil pesto, cream, & romano cheese served over choice of pasta Mkt \$

### SALMON & BROCCOLI RABE

Faroe island atlantic salmon, topped with andy boy rabe sautéed with garlic, olive oil, diced roasted red peppers, olives, romano cheese & spices choice of side GF Mkt \$

### SALMON BALSAMIC

Faroe island atlantic salmon, mushrooms, artichoke hearts, sun-dried tomatoes, olives, roasted red peppers, scallions, garlic, olive oil, romano cheese & spices finished with a balsamic vinegar reduction choice of side GF Mkt \$

### BAKED FISH

Fresh fish baked with garlic, butter & white wine topped with seasoned bread crumbs choice of side Mkt \$

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Gluten Free Pasta Add \$2.50

## Carne

NY Sirloin 12 oz. Choice Cut steak

### STEAK GIUSEPPE

A spicy combination of sweet & hot peppers, olives, mushrooms & scallions in a garlic, butter, white wine soy sauce GF 26

### STEAK GORGONZOLA

Pan seared & served over a bed of sautéed cajun baby spinach, finished with a gorgonzola cream sauce GF 26

### STEAK PORTABELLA

Portabella mushrooms, caramelized onions, roasted garlic sautéed in butter & white wine with a splash of soy sauce. GF 26

### STEAK DOMINIC

Grilled to your liking finished with a garlic & butter wine sauce GF 26

Served with your choice of pasta with house sauce, vegetable or potato

Sorry, we are not responsible for meats ordered well-done.

## Vitello

### VEAL SALTIMBOCCA

(CHEF'S VERSION)

Prosciutto ham, tomatoes, oregano, & thyme, sautéed then baked with a creamy mornay sauce topped with bread crumbs 22

### VEAL BRANDY

Prosciutto ham, bacon, mushrooms, mozzarella cheese & scallions sautéed then baked in a brandy cream sauce 22

### SPEZZATINO DI VITELLO CON PISELLI

Tender stew veal, peas, mushrooms, & whole peeled tomatoes served over fresh fettuccine GF 18

### VEAL GIUSEPPE

Combination of sweet & hot peppers, olives, mushrooms, romano cheese & scallions in a butter, garlic, & white wine sauce with a splash of soy sauce 22

### VEAL PARMIGIANA

Breaded veal with mozzarella & romano cheese baked with house tomato sauce, served with choice of pasta 18.50

Veal dishes served with pasta, vegetable or potato

GF = Gluten Free Option Available  
Gluten Free Pasta Add \$2.50

## Pasta

### PASTA PRIMAVERA

Seasonal vegetables sautéed in a creamy alfredo, aglio e olio or san marzano sauce served with choice of pasta GF 16

### RABE & ITALIAN SAUSAGE

Andy boy rabe & italian sausage, sautéed in a garlic, olive oil, diced roasted red peppers, black olives, pecorino romano cheese over cavatelli pasta GF 18.50

### CAVATELLI BOLOGNESE

Fresh cavatelli pasta, baked with ricotta, mozzarella & romano cheese baked with pete's classic bolognese sauce 17

### PENNE PINK ALFREDO

Creamy pink alfredo sauce with a splash of pepper vodka GF 14

### TORTELLINI OR FETTUCCHINE CARBONARA

Prosciutto ham, bacon, mushrooms & peas tossed in a creamy alfredo sauce 16

### LOBSTER RAVIOLI

Sweet lobster meat & ricotta cheese filled ravioli topped with a pink alfredo vodka sauce 18.50

### PASTA & MEATBALLS OR ITALIAN SAUSAGE

House meatballs made with beef, pork, veal, italian seasoning & romano cheese 13

Italian sausage cooked in our house tomato sauce 15 served with choice of pasta

### EGGPLANT VINCENZA

Breaded eggplant, spinach, mushrooms, ricotta, mozzarella, & romano cheese baked in our house tomato sauce served with choice of pasta 18

### EGGPLANT PARMIGIANA

Breaded eggplant, mozzarella & romano cheese baked with house tomato sauce, served with choice of pasta 16

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Gluten Free Pasta Add \$2.50

## Contorni

MEATBALLS (2)	4.25
ITALIAN SAUSAGE (2)	4.75
SIDE PASTA (HOUSE TOMATO SAUCE)	3.00
BROCCOLI RABE AGLIO E OLIO	7.95
POTATOES	5.50
MIXED FRIES	5.25
SPINACH WITH GARLIC & OIL	7.95
MIXED VEGETABLES	5.50
STEAMED BROCCOLI	5.50
BROCCOLI AGLIO E OLIO	5.75
SIDE PASTA (HOUSE TOMATO SAUCE)	3.00
SMALL CAESAR SALAD	4.50
SMALL SALAD	4.00

All dishes are prepared fresh to order, please allow ample time for preparation.

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