

Arturo Joe's

est. 1996

Antipasti

LITTLE NECKS & MUSSELS BRUSCHETTA

Little necks, mussels, tomato, clam broth, garlic, olive oil, romano cheese, red pepper 15

BRUSCHETTA ABRUZZO

Italian sausage cannellini beans, tomatoes, scallions, garlic, olive oil, mozzarella, romano cheese 13

GORGONZOLA BREAD

House-made focaccia bread stacked, then covered with a garlic & italian herb gorgonzola cream sauce 12

BAKED STUFFED MUSHROOMS

Mushrooms stuffed with italian sausage, bread crumbs & spinach finished with a mornay sauce 11

CHEESE FRIED RAVIOLI

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

SMOKED MOZZARELLA

House-made fried smoked mozzarella, breaded, served over our house tomato sauce 9.50

PESTO FRIES

Crispy fries cooked golden brown then tossed with our house made pesto & romano cheese 9

Insalata & Zuppa

Salmon (Mkt \$) Chicken (6.00) Grilled Shrimp (6.00)
NY Strip (Mkt \$) may be added to all salads

ANTIPASTO

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

ARUGULA SALAD

Prosciutto, dried figs, Italian artichoke hearts, goat cheese, onions, olive oil & balsamic vinegar reduction GF 14.50

WARM BABY SPINACH SALAD

Goat cheese, onions, eggs, kalamata olives baby spinach topped with Pete's warm bacon dressing GF 14

HOUSE SALAD

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

FRESH MOZZARELLA TOMATO SALAD

House made mozzarella, vine-ripe tomatoes, olives, baby greens, basil, olive oil balsamic glaze GF 14

CAESAR SALAD

Romaine lettuce tossed with Pete's caesar dressing & garlic parmesan croutons, romano cheese GF 9.00/5.00

PANZANELLA BREAD SALAD

Tuscan bread, arugula, tomatoes, onion, cucumbers, fresh mozzarella, romano cheese, olive oil, red wine vinegar 12

ZUPPA DEL GIORNO

CUP... 5.50 BOWL... 6.50

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

Calamari Corner

ARTURO

A combination of hot peppers, olives, diced tomatoes, butter, garlic, wine finished with romano cheese 14

GIOVANNI

Fire roasted red peppers, mushrooms, scallions, butter, garlic wine, finished with romano cheese & a splash of soy 14

BUFFALO

Pete's house made buffalo sauce, gorgonzola cheese, celery served over mixed baby greens 14

Calamari may be enjoyed over pasta. Add 5

Pollo

BALSAMIC

Sun-dried tomatoes, mushrooms, artichoke hearts, olives, roasted peppers, scallions, romano cheese, garlic, olive oil, balsamic reduction GF 19

SAUSAGE ANTHONY

Pepperoncini, roasted peppers, artichoke, olives, mushrooms, romano cheese, scallions, butter, garlic wine sauce served over choice of pasta GF 20

JOSEPHINE

Dried sweet figs, caramelized onions, roasted garlic & balsamic reduction served with choice of pasta 19

GALLUCCI

Wild mushrooms, dry marsala wine brown gravy, mascarpone cheese, served over fettuccine 19

ARUGULA

Egg battered chicken in a lemon butter wine sauce with baby arugula served with choice of pasta 19

PARMIGIANA

Breaded chicken with mozzarella & romano cheese baked with house tomato sauce served with choice of pasta 19

Chicken dishes served over your choice of pasta.

Veal may be substituted for chicken with choice of side add \$6

GF = Gluten Free Option Available Add \$2.50

Wood - Grilled Pizzas 14.50

Arturo - Prosciutto, figs, caramelized onions, goat, mozzarella, romano cheese, arugula, balsamic demi glaze & olive oil 16.00

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

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

Vito - Grilled chicken 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, garlic oil

Vegetariana - Grilled vegetables, black olives, roasted peppers, scallions, mozzarella, romano cheese, balsamic reduction

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

Italiano - Italian meats, hot pepper rings, tomatoes, onions, mozzarella, romano, provolone cheese, Italian dressing 16.00

Gluten-free pizza shells add 2.50

Frutti Di Mare

LITTLE NECKS, MUSSELS & SAUSAGE ZUPPA

Little necks, mussels, Italian sausage, tomatoes, clam broth, garlic, olive oil, hot pepper relish, romano cheese served over fettuccine Mkt \$

SEAFOOD NICOLA

(FRUTTI DI MARE)

Shrimp, scallops, clams, squid, mussels, fish sautéed in a spicy red or white sauce served over fettuccine Mkt \$

SHRIMP SCAMPI

Shrimp, roasted peppers, scallions, butter, garlic, romano cheese & white wine served over choice of pasta GF 21

RED OR WHITE CLAM SAUCE

Little necks, chopped clams sautéed in red or white clam sauce served over choice of pasta GF 21

SCALLOPS FLORENTINE

Sea scallops sautéed with baby spinach, mushrooms, butter, white wine & garlic. Baked with a mornay sauce & bread crumbs served over choice of pasta Mkt \$

SCALLOPS GIADA

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

SALMON & BROCCOLI RABE

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

SALMON BALSAMIC

Faroe island atlantic salmon, mushrooms, artichokes, sun-dried tomatoes, olives, roasted red peppers, scallions, garlic, olive oil, romano cheese, balsamic reduction choice of side GF Mkt \$

BAKED PESCE

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

GF = Gluten Free Option Available Add \$2.50

* Carne

NY Sirloin 12 oz. Choice Cut steak

GIUSEPPE

Sweet & hot peppers, olives, mushrooms, scallions in a garlic, butter, white wine soy sauce GF Mkt \$

GORGONZOLA

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

PORTABELLA

Portabella mushrooms, caramelized onions, roasted garlic, butter, white wine, with a splash of soy sauce. GF Mkt \$

DOMINIC

Grilled to your liking finished with a garlic & butter wine sauce GF Mkt \$

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

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

Pasta Choices: Angel Hair, Penne, Linguini, Fettuccine

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

Vitello

SALTIMBOCCA

(CHEF'S VERSION)

Prosciutto, tomatoes, oregano & thyme, baked with a mornay sauce topped with bread crumbs 26

BRANDY

Prosciutto, bacon, mushrooms, scallions & mozzarella cheese sautéed then baked in a brandy cream sauce 26

SPEZZATINO DI VITELLO CON PISELLI

Tender stew veal, peas, mushrooms, & whole peeled tomatoes served over fresh fettuccine GF 21

GIUSEPPE

Sweet & hot peppers, olives, mushrooms, romano cheese, scallions, butter, garlic, white wine soy sauce 26

PARMIGIANA

Breaded veal with mozzarella & romano cheese baked with house tomato sauce, served with choice of pasta 22

Veal dishes served with pasta, vegetable or potato Angel Hair, Penne, Linguini, Fettuccine

Pasta

PASTA PRIMAVERA

Seasonal vegetables sautéed in alfredo, aglio e olio or san marzano sauce & choice of pasta GF 18

RABE & ITALIAN SAUSAGE

Andy boy rabe & Italian sausage sautéed olio aglio, roasted peppers, olives, romano cheese over cavatelli pasta GF 23

* CAVATELLI BOLOGNESE

Fresh cavatelli pasta, baked with ricotta, mozzarella & romano cheese baked with pete's bolognese sauce 20

PENNE PINK ALFREDO

Creamy pink alfredo sauce with a splash of pepper vodka GF 16

TORTELLINI OR FETTUCCINE CARBONARA

Prosciutto, bacon, mushrooms & peas tossed in alfredo sauce 20

LOBSTER RAVIOLI

Sweet lobster meat & ricotta cheese filled ravioli topped with our house pink alfredo vodka sauce 20

PASTA & MEATBALLS OR ITALIAN SAUSAGE

* House meatballs 15

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

EGGPLANT VINCENZA

Breaded eggplant, spinach, mushrooms, ricotta, mozzarella & romano cheese baked in our tomato sauce served with choice of pasta 20

EGGPLANT PARMIGIANA

Breaded eggplant, mozzarella & romano cheese baked with house tomato sauce, served with choice of pasta 18

GF = Gluten Free Option Available Add \$2.50

Conforni

MEATBALLS (2)	4.75
ITALIAN SAUSAGE (2)	4.75
SIDE PASTA (HOUSE TOMATO SAUCE)	3.25
BROCCOLI RABE AGLIO E OLIO	8.50
POTATOES	5.50
MIXED FRIES	5.25
SPINACH WITH GARLIC & OIL	8.00
MIXED VEGETABLES	5.75
STEAMED BROCCOLI	5.75
BROCCOLI AGLIO E OLIO	6.00
SMALL CAESAR SALAD	5.00
SMALL HOUSE SALAD	4.50

Please ask your server for our current market menu price.

* 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.