

# Welcome to Joey D's



## Small Plates

### Artichokes Romano \$11.99

Golden crusted artichoke hearts with a light lemon butter sauce.

### Fried Zucchini \$10.99

Eight slices of zucchini in a crunchy and light breading of cracker meal with our house bleu cheese dipping sauce.

### Grilled Shrimp \$16.99

Four jumbo gulf shrimp grilled to perfection. Served on a bed of cucumber noodles and Pacific Rim BBQ sauce.

### Citrus Calamari \$13.99

Crispy fried calamari tossed with a Citrus scented sea salt and black pepper. Served with a Basil Aioli.

### Stuffed Banana Peppers \$12.99

Hot peppers stuffed with a traditional Italian sausage topped with marinara sauce and mozzarella cheese.

### Crab Cake \$14.99

Our house made lump crab cake with a whole grain mustard aioli.

### Provolone Cheese Wheel \$12.99

A thick slice of provolone cheese in a herb and garlic breadcrumb crust. Served on a bed of marinara.

### Margarita Pizzette \$12.99

Slices of fresh tomatoes and mozzarella cheese on our hand stretched dough then finished with fresh basil.

### Chicken Asiago Pizzette \$15.99

Grilled chicken breast with spinach and bacon then topped with Asiago cheese on our hand stretched dough.

### Mussels \$13.99

Prince Edward Island mussels tossed with pancetta, tomatoes, garlic and basil in a white wine butter sauce. Accompanied by grilled flatbread.

## Sandwiches

All come with French fries

### Boxcar Burger \$11.99

Grilled eight ounce Angus burger with your choice of American, provolone, or Swiss cheeses. Add bacon \$1.00

### Blackened Chicken Wrap \$11.99

Blackened chicken breast with romaine lettuce tossed in Caesar dressing and parmesan cheese.

### Open Faced Strip Steak \$14.99

Six ounce NY Strip steak grilled to your liking on a toasted baguette with onions and peppers smothered in mozzarella cheese.

### Luigi's Meatball Sandwich \$11.99

Our giant handmade meatballs on our house made bread with marinara sauce and mozzarella cheese.

## Small Bowls

### Lobster Ravioli \$14.99

Delicate pasta filled with lobster, shrimp and basil then tossed in a lobster cream sauce laced with sherry. Finished with chive oil.

### Chicken and Mushroom Risotto \$12.99

Chicken and mushrooms in a creamy three cheese risotto.

### Gnocchi \$12.99

Ricotta and semolina gnocchi tossed in brown butter with spinach, bacon and caramelized shallots.

### Fettuccini Alfredo \$12.99

Fettuccini tossed in a rich cream sauce flavored with Asiago, Romano, and parmesan cheeses and roasted red peppers.

Add chicken - \$6.00 Add salmon - \$8.00

Add shrimp - \$10.00

## Soups & Salads

### Bowl of Traditional Wedding Soup \$5.99

### Bowl of "Our" Soup of the Day \$5.99

### Caesar \$10.99

Crisp romaine tossed in a light dressing then finished with shaved trio of cheese and croutons.

Add chicken - \$6.00

Add salmon - \$8.00

Add shrimp - \$10.00

### Caprese \$12.99

Sliced tomatoes and fresh mozzarella cheese with a basil pesto. Finished with a drizzle of aged balsamic.

## Desserts

### Rum Raisin Bread Pudding \$7.00

Available Ala Mode. \$8.00

### DiSalvo's Tiramisu \$7.00

Coffee Soaked Lady Fingers layered with a Light Sweet Cream and Shaved Chocolate

### Vanilla Bean Cheesecake \$7.00

Delectable Cheesecake Loaded with Vanilla Beans in a Graham Cracker Crust

### Chocolate Pretzel Tart \$7.00

Crunchy Pretzel Crust with a Rich Chocolate Ganache

### Crème Brulee \$7.00

Rich Baked Custard with a Caramelized Sugar Crust

