Welcome to Joey D's

Small Plates

Artichokes Romano \$8.99

Golden crusted artichoke hearts with a light lemon butter sauce.

Tomato Bruschetta \$7.99

Toasted baguette with tomatoes with garlic and basil. Finished with a drizzle of aged balsamic and a blend of Romano, parmesan and provolone cheeses.

Fried Zucchini \$7.99

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

Grilled Shrimp \$13.99

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

Citrus Calamari \$10.99

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

Stuffed Banana Peppers \$9.99

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

Crab Cake \$10.99

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

Provolone Cheese Wheel \$8.99

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

Margarita Pizzette \$9.99

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

Chicken Asiago Pizzette \$12.99

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

Mussels \$10.99

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 \$9.99

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

Blackened Chicken Wrap \$9.99

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

Open Faced Strip Steak \$13.99

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 \$9.99

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

Small Bowls

Lobster Ravioli \$11.99

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 \$10.99

Chicken and mushrooms in a creamy three cheese risotto.

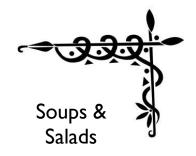
Gnocchi \$9.99

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

Fettuccini Alfredo \$9.99

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

Add chicken - \$5.00 Add salmon - \$7.00 Add shrimp - \$9.00



Bowl of Traditional Wedding Soup \$5.99 Bowl of "Our" Soup of the Day \$5.99 Caesar \$8.99

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

Add chicken - \$5.00

Add salmon - \$7.00

Add shrimp - \$9.00

Asian Tuna \$14.99

Sesame crusted tuna loin in a bed of greens tossed in ginger vinaigrette. Accompanied by wasabi aioli and pickled ginger.

Caprese \$10.99

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

Desserts

Rum Raisin Bread Pudding \$6.00

Available Ala Mode. \$7.00

DiSalvo's Tiramisu \$6.00

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

Vanilla Bean Cheesecake \$6.00

Delectable Cheesecake Loaded with Vanilla Beans in a Graham Cracker Crust

Chocolate Pretzel Tart \$6.00

Crunchy Pretzel Crust with a Rich Chocolate Ganache

Crème Brulee \$6.00

Rich Baked Custard with a Caramelized Sugar Crust



