



STARTERS

WOOD OVEN ROASTED WINGS\$7.95
GARLIC, OLIVE OIL, PARMESAN AND CARMELIZED ONIONS
W/ BLEU CHEESE DRESSING (ON THE SIDE)

JOE'S CLAM CHOWDER (Bowl)\$4.95
OUR FAVORITE CREAM STYLE CHOWDER
(WE'VE BEEN MAKING THIS RECIPE FOR 30 YEARS!!)

SALADS AND SANDWICHES

JOE'S HOUSE SALAD (SERVES 2).....\$9.95
MIXED GREENS W/ ARTICHOKEs, PROSCIUTTO HAM,
PARMIGIANO-REGGIANO, KALAMATA OLIVES, CROUTONS
TOSSED TABLESIDE WITH OUR HOUSE VINAIGRETTE

CAPRESE ARUGULA SALAD.....\$9.95
FRESH MOZZARELLA, SLICED TOMATOES
ON A BED OF FRESH ARUGULA W/HOUSE VINAIGRETTE

BLACK AND BLEU SALAD.\$9.50
MARINATED GRILLED FLANK STEAK, DANISH BLEU CHEESE,
CARMELIZED ONIONS ON BABY SPINACH W/PEPPERCORN
BLEU CHEESE DRESSING

HONEY GLAZED CHICKEN SALAD....\$8.95
WOOD ROASTED CHICKEN BREAST W/TUPELO HONEY GLAZE,
SUNDRIED PEACHES, SPICED GEORGIA PECANS AND
SHAVED PARMESAN ON FRESH GREENS W/HOUSE
VINAIGRETTE.

FLANK STEAK FOCACCIA SANDWICH..\$8.75
MARINATED FLANK STEAK ON HOUSE MADE BREAD W/
ARUGULA, CARMELIZED ONIONS, SLICED TOMATOES
& BLEU CHEESE DRESSING
ADD PROVOLONE CHEESE - \$.75

FOCACCIA MUFFALETTA.....\$8.50
CAPICOLA HAM, GENOA SALAMI, GRUYERE AND PROVOLONE
CHEESE TOPPED W/CLASSIC NEW ORLEANS OLIVE RELISH
ON HOUSE BAKED FOCACCIA.

SIDE OF HOUSE BAKED FOCACCIA.....\$1.95

PIZZA

OUR PIES ARE BAKED IN A TUSCAN WOOD FIRED OVEN AT 800 DEGREES F. SOME "CHARRING" AND BLISTERING ON THE CRUST IS NORMAL. THE DOUGH IS MADE FRESH DAILY FROM A BLEND OF AMERICAN AND CANADIAN FLOURS AND FERMENTED (TO DEVELOP FLAVOR) FOR 48 HOURS PRIOR TO BAKING. WE USE ONLY "CERTIFIED" SAN MARZANO TOMATOES IMPORTED FROM ITALY AND OUR CHEESE IS A BLEND OF THE FINEST MOZZARELLA AND PECORINO ROMANO AVAILABLE. WE SUGGEST A MAXIMUM OF 4 TOPPINGS TO ENSURE PROPER BAKING OF YOUR PIE.

CREATE YOUR OWN

UNO (BASIC CHEESE PIE) CRUSHED SAN MARZANO TOMATOES, MOZARELLA/PECORINO ROMANO BLEND\$9.95

ADDITIONAL TOPPINGS

\$1.00

SLICED FRESH ONIONS ♦ FRESH BELL PEPPERS ♦ CALAMATA OLIVES ♦ CHOPPED FRESH GARLIC

\$1.50

PEPPERONI ♦ ITALIAN SAUSAGE ♦ CARMELIZED ONIONS ♦ ROASTED PEPPERS ♦ PROVOLONE CHEESE
MUSHROOM TRIO (SHITAKE, CRIMINI, BUTTON) ♦ FRESH BASIL ♦ BABY SPINACH ♦ PARMIGIANO- REGGIANO

\$2.00

ARUGULA ♦ ANCHOVIES ♦ ARTICHOKEs ♦ FRESH MOZZARELLA
IMPORTED PROSCIUTTO HAM ♦ CAPICOLA HAM ♦ PANCETTA (ITALIAN BACON)

HOUSE SPECIALTY PIES

DUE CRUSHED SAN MARZANO TOMATOES, ITALIAN SAUSAGE, ROASTED PEPPERS, CARAMALIZED ONIONS...\$13.50

TRE NO CRUSHED TOMATOES - GRUYERE CHEESE, MUSHROOM TRIO (SHITAKE, CRIMINI, BUTTON), ARUGULA..... \$12.95

QUATRO CRUSHED SAN MARZANO TOMATOES, FRESH MOZZARELLA, IMPORTED PROSCIUTTO, FRESH BASIL,\$13.95

MARGHERITA CRUSHED SAN MARZANO TOMATOES, FRESH MOZZARELLA, FRESH GARLIC & BASIL..... \$12.50

AFTER DINNER

ROADHOUSE CHEESECAKE...\$3.95 w/WHIPPED CREAM AND FRESH BERRIES ADD \$1.00

JOE'S POT OF CHOCOLATE...\$4.50

(BELGIAN CHOCOLATE W/ WHIPPED CREAM & CHOCOLATE SHAVINGS)

ESPRESSO.....\$2.50 **DOUBLE ESPRESSO.....\$4.75**

LATTE (CHOICE OF VANILLA, HAZELNUT, CAMEL, CINNAMON/BROWN SUGAR)...\$4.95

WHITE WINES

	GLASS/BOTTLE
ARTESA CHARDONNAY (CALIFORNIA)	\$7.75/\$30.00
MEDIUM TO FULL BODIED AND SPICY WITH PEAR, APPLE AND SLIGHT OAK – WS 90 PTS.	
CASTILLO DE MOLINA RESERVA CHARDONNAY (CHILE)	\$6.75/\$25.00
MEDIUM BODIED WITH APPLE BUTTER FLAVORS – WS 85 PTS.	
INDABBA SAUVIGNON BLANC (S. AFRICA)	\$5.95/\$23.00
CLEAN AND SPRITE WITH GRAPEFRUIT AND LEMON CITRUS – WS 85 PTS.	
SNOQUALMIE SAUVIGNON BLANC (WASHINGTON)	\$6.75/\$26.00
CRISP DRY AND VIBRANT WITH PEAR AND CITRUS – WS 88 PTS.	
ALVERDI PINOT GRIGIO (ITALY)	\$5.50/\$20.50
LIGHT WITH HINTS OF FLORAL SWEETNESS	
FOX BROOK WHITE ZINFANDEL (CALIFORNIA)	\$4.25/\$15.00
LIGHT AND SWEET	
GLORIA FERRER BLANC DE NOIR – (CALIFORNIA - 1/2 BOTTLE)	\$22.00
METHODE CHAMPENOISE....TOASTY AND LIVELY WITH A SOFT FINISH - WS 89 PTS.	

RED WINES

	GLASS/BOTTLE
CAMPOBELLO CHIANTI (ITALY)	\$5.50/\$20.50
CLASSIC DRY ITALIAN TABLE WINE – MEDIUM BODIED WITH SOFT FINISH	
CASTELLO BANFI CHIANTI CLASSICO (ITALY)	\$6.95/\$27.00
MEDIUM TO FULL BODIED D.O.C.G. CHIANTI WITH CHERRIES & VANILLA OVERTONES – WS 84 PTS.	
COLLEGIATA MONTEPULCIANO DI ABRUZZO (ITALY)	\$5.75/\$22.00
MEDIUM BODIED MONTEPULCIANO GRAPE WITH CHOCOLATE AND SPICE	
MONTE ANTICO TOSCANA SANGIOVESE (ITALY)	\$28.50
FULL BODIED PLUM, DRY CHERRY AND SMOOTH TANNINS....GREAT FINISH – WS 90 PTS.	
BRANCAIA TOSCANA TRE SANGIOVESE (ITALY)	\$35.00
LOTS OF BLACKBERRY WITH FINE TANNINS – MEDIUM TO FULL BODY – WS 92 PTS.	
BANFI COL DI SASSO SANGIOVESE/CABERNET (ITALY)	\$6.75/\$26.00
FRESH BERRIES WITH LIGHT MINERAL AROMAS...LIGHT AND SILKY – WS 85 PTS.	
FONTANAFREDDA BARBERA BRICCO (ITALY)	\$7.50/\$28.50
FULL AND SILKY SMOOTH WITH HINTS OF CHOCOLATE – WS 90 PTS.	
CASILLERO DE DIABLO MERLOT (CHILE)	\$6.50/\$25.50
BLACK CHERRY, HERBS AND VANILLA...SOFT WITH FOCUSED TANNINS – WS 85 PTS.	
EXCELSIOR CABERNET SAUVIGNON (S. AFRICA)	\$6.50/\$25.50
BLACK AND RED CHERRY WITH SOME HERBAL NOTES...SMOOTH – WS 83 PTS.	
XYZIN ZINFANDEL (CALIFORNIA)	\$7.50/\$28.50
SOFT AND JUICY WITH MODEST CHOCOLATE COVERED CHERRY– WS 83 PTS.	
BRAZIN OLD VINE ZINFANDEL (CALIFORNIA)	\$36.00
BIG BOLD CLASSIC ZINFANDEL WITH PLENTY OF CHERRY & PLUM FRUIT AND A LONG FINISH	

JOE'S HOUSE SANGRIA..... \$4.75

DRAFT BEER PINTS

SWEETWATER 420	\$4.75	SAM ADAMS SEASONAL	\$4.75
BUD LIGHT	\$3.50	STAR HILL JOMO LAGER	\$4.75
G. BIERSCHE MAIBOCK	\$4.75	LAZY MAGNOLIA S. PECAN	\$4.75

BOTTLED BEER

LOCALS\$3.25

CRAFTS/IMPORTS.....\$4.25

BUDWEISER ♦ BUD LIGHT ♦ MILLER LITE
ROLLING ROCK ALE ♦ COORS LIGHT
MICHELOB ULTRA

CORONA ♦ CORONA LIGHT ♦ HEINEKEN
MOOSEHEAD ♦ SHINER BOCK ♦ PERONI
ST. PAULI (NON ALCOHOLIC)

BEVERAGES

SAN PELLEGRINO BOTTLED WATER (ITALY)\$2.50
FRESH BREWED ICED/HOT TEA ♦ COKE ♦ DIET COKE ♦ SPRITE\$1.95
COFFEE (COSTA RICAN – GROUND DAILY IN HOUSE)...\$2.25