



APPETIZERS

- Polipo Mediterraneo..... \$27**
Mediterranean octopus over frisee salad, roasted potatoes and toasted crispy bread.
- Calamari Alla Griglia..... \$29**
Grilled calamari served over arugula & shaved carrots topped w/ Herb & Lemon EVOO dressing.
- Burrata Cremosa With Black Fresh Truffle..... \$31**
Toast bread, topped w/ fondu of Stracciatella & fried egg blended, fresh truffle, prosciutto di parma
- Prosciutto di Parma & Melon, Burrata Mozzarella DOP \$28**
Prosciutto di Parma, Cantaloupe melon, Burrata Mozzarella DOP, balsamic, EVOO.
- Joe Joe’s Pizza Special \$25**
A White pizza topped with roasted potatoes, pancetta, provola, sausage and pecorino fondu.

PASTA & RISOTTO

- Spaghettoni Alla Chitarra Pescatora \$39**
Large homemade spaghetti “guitar” w/ mussels, clams, calamari, fish of the day in hand peeled San Marzano sauce
- Ravioli Lobster in Salsa Rosa e Burratina \$36**
Handmade ravioli filled with Mediterranean lobster and served in pink sauce, topped with burratina mozzarella.
- Gnocchi Alla Norma & Stracciatella Burrata DOP..... \$32**
potato gnocchi, corbarino sauce, fried eggplant, topped with stracciatella burrata mozzarella.
- Risotto Shiitake & Seabass..... \$43**
Risotto parmigiano, with shiitake mushrooms & toasted almonds topped with crispy seabass.
- Risotto Funghi Porcini & Tartufo Nero D’Alba \$45**
Risotto parmigiano, wild porcini mushrooms, topped with fresh shaved black truffle from Alba Italy

ENTRÉE

- Ribeye Tagliata..... \$59**
16oz Prime Ribeye served Sliced w/ potatoes and Arugula salad topped with shaved Parmesan.
- Grigliata di Pesce..... \$38**
swordfish, big calamari, 1 jumbo prawns, marinated in mint garlic, lemon & Evoo w/veggie of the day