

## **ANTIPASTI**

**Antipasto-** Assorted Marinated Vegetables, Italian Meats and Cheeses  
\$10.95

**Pomodori di Cimelio-** Heirloom Tomatoes drizzled with Gorgonzola Sherry Vinaigrette  
\$9.95

**Carpaccio di Beef Affumicato-** Smoked Beef Tenderloin with Arugula, Lemon Supreme, Fried Capers and Parmigiano Shavings  
\$10.95

**Calamari Fritti-** Batter-dipped Calamari crisp-fried with Lemon Garlic Aioli and Spicy Marinara  
\$9.95

**Gamberi Infornati -** Baked Shrimp with Saffron Risotto  
\$9.95

## **INSALATA E ZUPPA**

**Insalata Capricciosa-** Mixed greens with Apple, Caramelized Walnuts, Strawberries and Gorgonzola Cheese served with Golden Balsamic Vinegar and Extra Virgin Olive Oil  
\$8.95

**Insalata di Cèsare-** Traditional Caesar Salad served in a crispy Parmigiano Cup  
\$7.50

**Insalata Siciliana-** Arugula tossed with Extra Virgin Olive Oil, Poached Pears Gorgonzola Cheese and a Port Reduction  
\$7.95

**Insalata Mista di Stagione –** Red Rock Springs Farmers Market fresh Greens Flavored with Olives and Mushrooms with Creamy Italian Dressing  
\$4.50

**Pomodoro Arrostito-** Roasted Tomato Soup ladled with Pesto  
\$5.50

**Stracciatella alla Romana-** Classic Italian Egg Drop Recipe with Spinach and Parmigiano  
\$5.50

## **PASTA**

*Each Entrée comes with House Salad and Joey Bread*

**Chitarrine allo Scòglio-** Housemade Pasta with Shrimp, Scallops, and Calamari sautéed with Garlic, Onions, and Fresh Tomatoes  
**WINNER! “Best Pasta Dish” – Padiglione di Milano at Fiera Nazionale, Italy**  
\$23.95

**Fettuccine alla Vodka-** Fettuccine sautéed with Shallots, Shrimp, Asparagus and diced Tomatoes served in a light Vodka Cream Sauce  
\$18.95

**Capelli di Angelo Tostati-** Toasted Angel Hair with Rock Shrimp and Fresh Peas in a Tomato Broth finished with a Lemon Garlic Aioli  
\$22.95

**Melenzane alla Parmigiana-** Baked Eggplant with Joey Marinara, Mozzarella and Parmigiano Cheese served with Penne  
\$16.95

**Linguine or Spaghetti alle Vóngole-** Fresh Clams served with choice of Red or White Clam Sauce  
\$19.95

**Orecchiette con Broccoli-** Ear shaped pasta with Fresh Garlic and Broccoli in a Lemon Cream Sauce  
\$18.95

**Ravioli alla Fiorentina-** Cheese Ravioli or Housemade Butternut Squash Ravioli served on a bed of Spinach with choice of Marinara or Brown Sage Butter with Parmigiano Cheese  
\$16.95

**FETTUCCINE, LINGUINE, ANGEL HAIR, RIGATONI, OR PENNE**  
With Your Choice of Sauces:  
**Joey Red “The Original Brooklyn Tomato Sauce”, Marinara, Alfredo, Bolognese or Pesto**  
\$13.95 (Meatballs or Sausage add \$ 3.00)

**Consumer Advisory:** Consuming raw or under cooked meats, poultry, seafood, shellfish or egg may increase your risk of food borne illness, especially if you have certain medical conditions.

## **PÉSCCE**

*Each Entrée comes with House Salad and Joey Bread*

**Gàmbéri Vino e Àglio, Marinara or Fra Diavolo-** Shrimp sautéed with Garlic, White Wine served on a bed of Linguine with choice of a sauce  
\$22.95

**Pésce Arancióne Piccata-** Ocean Fresh Orange Roughy, prepared with White Wine, Capers and Lemon Sauce  
\$20.95

**Cioppino-** Seafood combination including Calamari, Shrimp, Clams, Mussels, and Scallops in a White Wine, Garlic and Fresh Tomato Sauce on a bed of Linguine  
\$25.95

**la Trota col Granchio-** Fresh Whole Trout stuffed with Lump Crab over Creamy Cauliflower and Prosciutto Ragout with a Lemon Pan Sauce  
\$25.95

**Halibut con Zucca e Funghi-** Sautéed Halibut with Caramelized Butternut Squash, Porcini and Shiitake Mushrooms in a Brandy Cream Sauce served on a bed of Fettuccine  
\$28.00

## **PÓLLO**

*Each Entrée comes with House Salad and Joey Bread*

**Pètto di Póllo Parmigiana-** Chicken Breast Parmigiana topped with a Marinara Sauce  
\$19.95

**Pètto di Póllo Piccata or Marsala-** Chicken Breast sautéed with Capers and White Wine Sauce or with a Marsala Mushroom Sauce  
\$21.95

**Petto di Pollo Saltimbocca e Gamberi-** Sautéed Chicken Breast topped with fresh Sage and Prosciutto in a White Wine Demi Sauce accompanied with Shrimp Scampi served on a bed of Sautéed Spinach  
\$24.95

## **CARNE**

*Each Entrée comes with House Salad and Joey Bread*

**Scaloppine di Vitèllo al Limóne or Marsala-** Veal Scaloppine sautéed with a White Wine Caper Sauce or a Marsala Mushroom Sauce  
\$22.95

**Scaloppine di Vitèllo Sorrentino-** Sautéed Veal Scaloppine topped with Eggplant, Prosciutto and Mozzarella in a Madeira Sauce  
\$23.95

**Vitèllo Mamma!-** Veal Milanese stuffed with Mascarpone, Mozzarella, Cream Cheese and Peas served over Spinach and a grilled Polenta Cake ladled with a Marsala Sauce  
\$23.95

**Lasagna alla Bolognese-** Housemade Lasagna with Bolognese, Béchamel, Mozzarella and Ricotta Cheese  
\$17.95

**Filetto Al Gorgonzola-** Grilled 7oz Filet crusted with Caramelized Onion ladled with a Gorgonzola Demi served with Roasted Garlic and Rosemary Forked Potatoes  
\$36.00

**Costole Brevi ha Brasato-** Braised Short Ribs served over Goat Cheese Polenta  
\$24.95

**Stinco D'Agnello Al Forno!-** A Delicious Lamb Shank Braised Forever, Supremely Tender with Rosemary Barolo, Mushrooms, Roasted Tomato and served with Mushroom Risotto  
\$28.00

**Medaglione di Filetto Della Nonna-** Sautéed Beef Medallion with Pancetta, Scallions and Mushrooms in a Port Wine Demi Sauce  
\$28.95

**Kris Blake, la Bella Donna Da Chef, Danny Woodbridge**

In conserving Arizona's most valuable resources, water will be served upon request only.

Only One Discount or Promotional Offer Per Table Please

Split Plate Fee will be applied

Twenty Percent Gratuity will be added to all Tables of Six or More