

JOEGATT'S FOOD & COCKTAILS

FULL PLATES

Some of my favorite recipes from over the years (add house salad +4)
All entrees served with salt bread

BRACIOLE 22

Sliced in tomato banfi toscano red wine sauce over pappardelle pasta

MUSSELS MARINARA 22

Joe's sauce, over linguine

HADDOCK FRANCHISE 24

Egg dipped, sherry, lemon, butter, pecorino romano, rice pilaf, fresh sautéed spinach

GREENS, BEANS & SAUSAGE 14

Escarole, cannellini beans, whole link sausage (add penne +6)

UTICA GREENS 15

Escarole, prosciutto, white beans, pecorino breadcrumbs, cherry peppers (add penne +6)

LASAGNA 18

Homemade pasta, bolognese meat, ricotta mozzarella, Joe's sauce

PENNE ALA GATT'S 19

Short rib, muffaletta olive mix, Joe's sauce

GNOCCHI 17

Homemade, ricotta, pecorino-romano, Joe's sauce

GLUTEN FREE GNOCCHI 18

Homemade, potato, Joe's sauce

CHICKEN MILANESE 19

Free range chicken breast, pounded thin, over arugula, grilled lemon

CHICKEN SALTIMBOCCA 21

Grilled free range chicken breast, prosciutto, kalamata olives, pecorino-romano, braised escarole, sherry wine sauce

CHICKEN FRENCH 19

Lightly egg dipped free range chicken breast, lemon, butter & sherry wine sauce, spinach

CHICKEN PARMESAN 19

Free range chicken breast, Italian bread crumbs, Joe's sauce, mozzarella, pappardelle pasta

CHICKEN MARSALA 19

Free range chicken breast, Marsala wine sauce, pecorino-romano, sautéed mushrooms, over pappardelle pasta

KANSAS CITY SHELL STEAK 39

Grilled Angus Beef, bone-in N.Y. strip, local vegetable, potato of the day, demi glaze side (add bleu cheese crust +2)

PORK CHOP (The Best Jerry) 25

Brined Bone-in french cut 14 oz. grilled chop, potato cake, glazed carrots

VEAL CHOP MILANESE 38

16 oz. chop on the bone, pounded thin, over arugula, grilled lemon

VEAL CHOP PARMIGIANA 39

16 oz. chop on the bone, pounded thin, Italian bread crumbs, Joe's sauce, mozzarella, side of psta

VEAL CHOP MARSALA 40

16 oz. chop on the bone, Marsala wine sauce, pecorino romano, sautéed mushrooms, over pappardelle pasta

VEAL CHOP SALTIMBOCCA 42

Grilled 16 oz. chop on the bone, prosciutto, kalamata olives, pecorino-romano, braised escarole, sherry wine sauce

ON THE SIDE

HOME CUT FRIES 6

PARMESAN TRUFFLE FRIES 8

DIRTY RICE 5

LOCAL CARROTS 6

CREAMED SPINACH 6

BROCCOLI 6

PASTA & JOE'S SAUCE 6

KIDS PASTA & MEATBALLS 8

BRING HOME ❖ JOE'S GNOCCHI \$10/LB. ❖ JOE'S SAUCE \$10/QT.

DAILY SPECIALS

MONDAY: Bring your own wine (No corkage fee)

TUESDAY: Pizza night **\$2** off all pies

WEDNESDAY: **\$1** oysters, **\$2** off martinis

THURSDAY: All you can eat pasta & meatballs (football specials!)

FRIDAY: Guinness battered haddock fish fry

SATURDAY: **LIVE MUSIC**

SUNDAY: **FOOTBALL**, JOE'S Sunday Sauce, chicken wings, chicken chili nachos **\$8** bloody Joe's, **\$1** oysters, **\$1** off all beers

HAPPY HOUR

MONDAY – FRIDAY 4:00 – 6:00

\$2 off ALL liquor & wine ❖ **\$1** off ALL beers
complimentary meatballs in Joe's Sauce

RESTAURANT HOURS

MONDAY – SATURDAY 4:00 – TILL ❖ SUNDAY 12:00 – 8:00

PARTY ROOM AVAILABLE FOR UP TO 50 GUESTS AND FULL RESTAURANT AVAILABLE FOR PRIVATE FUNCTIONS ON SATURDAY UNTIL 4:00 PM AND SUNDAY ALL DAY (OPEN FOR PRIVATE FUNCTIONS ONLY!)

"So happy to be home, finishing up at my roots. I think I saved my best for last...Enjoy!" – Joe



Follow Us on Facebook, Specials Posted Daily!

JOEGATT'S FOOD & COCKTAILS

SMALL PLATES

ARANCINI 10

Wild mushroom risotto, roasted red pepper sauce

ARTICHOKE FRANCHISE 12

Egg dipped roman hearts, sherry, lemon, butter, pecorino romano, fresh sautéed spinach

LAMB CHOPS & GRITS 24

Grilled, peppercorn cabernet demi glaze

ROASTED BONE MARROW 14

Rosemary, lemon, caramelized onion, sea salt

ITALIAN BAKED WINGS 14

House made Italian marinade, sautéed onion, petite peas, pecorino romano

PROSCIUTTO MUFFULETA WRAPS 12

Provolone, olive mix, Joe's sauce

BOLOGNESE MEATBALL 10

Joe's sauce, ricotta dollop

CHARRED OCTOPUS 16

Braised Farro, arugula, rooftop tomatoes, yarhazo deasi

SHORTY TACOS 14

Braised short ribs, citrus cabbage, scallions, carrot, creme fraiche

MARKET FISH TACOS 14

Tempura batte, feta, kalamata olives, tomato, lettuce, tzatziki sauce

NORTH ATLANTIC SCALLOPS 22

Fresh asparagus tips puree, pegeciod Romano grits

SHRIMP ALEXANDER 19

Feta, bacon wrapped over fresh sautéed spinach

SOUPS

CHICKEN & WHITE BEAN CHILI 7

(Joe's original J.G. Crummer's recipe)
with tortilla chips

FRENCH ONION 7

Sherry, chablis, baguette croutons, gruyere

LOBSTER BISQUE 10

With a sherry float

SALADS

Only the freshest, locally grown farm to plate ingredients whenever available!

HOUSE 6

Artisan blend greens, pepperoncini, kalamata olives, red onion, carrot, garbanzos, house-made Italian

WEDGE 10

Iceberg, hearts of palm, tomato, bacon, prosciutto crisps, crumbled bleu, buttermilk ranch
(add chicken +6 or steak +8)

LOCAL BEETS 11

Toasted walnuts, goat cheese, sweet citrus vinaigrette, spring salad mix

ITALIAN 15

Genoa salami, capicola, provolone, garbanzo beans, kalamata olives, roasted red peppers, artichoke hearts, pepperoncini, arugula & spring mix, house-made Italian

BETWEEN THE BREAD

All served with hand cut fries

BEEF ON SALT 16

Fresh roast beef, piled high on salt bread, au jus, horsey sauce

BISON BURGER (8 OZ.) 16

Applewood bacon, tomato, red onion, arugula, smoked gouda, bacon jam, brioche

JOE BURGER (10 OZ.) 15

Smoked guoda, fried green tomato, cabbage, bacon jam, brioche

ITALIAN SAMMY 16

Genoa salami, capicola, provolone, olive spread, lettuce, tomato, Italian dressing, on salt bread

VEGETARIAN BURGER 14

Topped with atichoke heart salad, tomato, Chipolte (Crema), brioche

WOODFIRED PIZZA PIE

All baked in our 100% wood fire Marra Forni oven (gluten free available +3)

MARGHERITA 12

Pomodora tomato sauce, fresh mozzarella, basil

PICANTE (MY FAVORITE!) 14

Pomodora tomato sauce, mozzarella, spicy soppresata, honey drizzle

CHAR 14

Pomodora tomato sauce, mozzarella, char pepperoni

SALTIMBOCA 15

Mozzarella, pecorino-romano, escarole, prosciutto, kalamota olive (slightly salty)

PROSCIUTTO & ARUGULA 15

Pomodora tomato sauce, fresh mozzarella, parmigiana reggiano, evoo drizzle

BIANCO TARTUFO 15

Ricotta, mozzarella, pecorino-romano, spinach, truffle oil

ARTICHOKES FRENCH 15

Spinach, mozzarella, pecorino-romano

STEAK 17

Joe's sauce, carmelized onions, goat cheese, balsamic drizzle

HAPPY HOUR

MONDAY – FRIDAY 4:00 – 6:00

\$2 off ALL liquor & wine ♦ \$1 off ALL beers
complimentary meatballs in Joe's Sauce

RESTAURANT HOURS

MONDAY – SATURDAY 4:00 – TILL ♦ SUNDAY 12:00 – 8:00