

# JOE GAT'S

## FOOD & COCKTAILS

Love this restaurant. Love cooking for you all. So happy to be home, finishing up at my roots. I saved my best for last...Enjoy!" - Joe

### SMALL PLATES

#### BOLOGNESE MEATBALL

Joe's sauce and a ricotta cheese dollop. **15**

#### ANTIPASTO BOWL

Marinated olives with aged sharp cheddar, hot soppressata, and garlic crostini. **17**

#### SHRIMP CASINO

Crab meat and casino dressing over spinach. **26**

#### FRIED CALAMARI

Flour dusted, tossed with pepperoncini, Kalamata olives, cherry tomatoes, and marinara sauce. **19**

#### ARTICHOKE FRANCHISE

Egg dipped roman hearts, sherry, lemon, butter, pecorino romano, and fresh sautéed spinach. **16**

#### LOLLIPOP LAMB CHOPS

Over cannellini ragù with a porcini mushroom demi glace. **26**

### SOUPS & SALADS

#### CHICKEN & WHITE BEAN CHILI

(Joe's original J.G. Crummer's recipe) With tortilla chips. **14**

#### LOBSTER BISQUE

With a sherry float. **15**

#### FRENCH ONION

With salt bread toast and a provolone and shredded gruyere cap. **12**

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

Add 8 oz chicken breast **+10**

#### HOUSE

Artisan blend greens, pepperoncini, Kalamata olives, red onion, carrot, garbanzo beans, and house made Italian dressing. **8**

#### WEDGE

An iceberg lettuce wedge, hearts of palm, tomato, bacon, prosciutto crisps, crumbled bleu, and buttermilk ranch dressing. **16**

### WOODFIRED PIZZA

All pizzas **18**. Baked in our 100% woodfired Marra Forni oven! (Gluten-free cauliflower crust available **+4**)

#### MARGHERITA

Pomodora tomato sauce, fresh mozzarella, and basil.

#### SALTIMBOCA

Mozzarella, pecorino romano, escarole, prosciutto, Kalamata olives (slightly salty).

#### CHAR

Pomodora tomato sauce, mozzarella, char pepperoni.

#### BIANCO TARTUFO

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

#### PICANTE (MY FAVORITE!)

Pomodora tomato sauce, mozzarella, hot soppressata, honey drizzle.

#### ARTICHOKE FRENCH

Spinach, mozzarella and pecorino romano.

### ENTRÉES

Some of my favorite recipes from over the years. All entrées are served with house salt bread (Add House Salad **+6**)

#### KANSAS CITY SHELL STEAK

Grilled angus beef bone-in N.Y. strip steak, locally grown vegetable, potato of the day, and porcini mushroom demi glace. **MKT**

Add bleu cheese crust **+3**

#### JOE BURGER

A 10 oz angus beef patty, bacon jam, provolone, mixed greens, and cherry tomatoes on salt bread with skin on French fries. **20**

#### PORK CHOP

(THE BEST JERRY)

A 14 oz bone-in brined and grilled French cut pork chop, baked potato, glazed carrots. **32**

#### CHICKEN PARMESAN

Free-range chicken breast, Italian breadcrumbs, Joe's sauce, mozzarella, over pappardelle pasta. **27**

#### CHICKEN SALTIMBOCCA

Free range chicken breast, prosciutto, kalamata olives, pecorino romano, over sautéed escarole in a sherry wine sauce. **28**

#### CHICKEN MILANESE

Free range chicken breast, lightly breaded, house citrus vinaigrette, and grilled lemon over arugula. **27**

#### CHICKEN FRENCH

Lightly egg dipped free range chicken breast, lemon, butter, sherry wine sauce over spinach. **27**

#### CHICKEN MARSALA

Free range chicken breast, Marsala wine sauce, pecorino romano, and sautéed mushrooms over linguine pasta. **27**

#### CHICKEN PIZZIOLA

Free range chicken breast, Italian breadcrumbs, Joe's sauce, peppers, onions, mushrooms, and mozzarella over pappardelle pasta. **28**

#### HADDOCK MEDITERRANEAN

12 oz haddock in a fresh pomodora marinara sauce over linguine and spinach topped with feta and Kalamata olives. **28**

#### LASAGNA

Home-made pasta, bolognese meat, ricotta, mozzarella, Joe's sauce. **25**

#### GREENS, BEANS, & SAUSAGE

Escarole, cannellini beans, whole link Italian sausage. **19**

Add penne pasta **+8**

#### UTICA GREENS

White beans, pecorino, hot cherry peppers, topped with seasoned panko breadcrumbs. **19**

Add penne pasta **+8**

#### GNOCCHI

Home-made with ricotta, pecorino romano, and Joe's sauce. **24**

### MY SIGNATURE VEAL CHOPS

18-20 oz on-the-bone, scallopini, breaded in our house made Italian breadcrumbs. **MKT**

#### Parmigiana

Joe's sauce and mozzarella cheese over pappardelle pasta

#### Milanese

Over arugula with house citrus vinaigrette (and, no, you can't have the recipe!)

#### Pizziola

Joe's sauce, peppers, mushrooms, onion, and mozzarella over pappardelle pasta

### ON THE SIDE

SKIN ON FRENCH FRIES **8** LOCAL SPINACH **8**

PARMESAN TRUFFLE FRENCH FRIES **8** PASTA & JOE'S SAUCE **8**

GLAZED CARROTS **8** KID'S PASTA & MEATBALLS **8**

SAUTÉED MUSHROOMS **8**