

JOEGATT'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.

CHAR

Pomodora tomato sauce, mozzarella, char pepperoni.

PICANTE (MY FAVORITE!)

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

SALTIMBOCA

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

BIANCO TARTUFO

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

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		