

JOEGATT'S

FOOD & COCKTAILS

SMALL PLATES

BOLOGNESE MEATBALL 14

Joe's sauce, ricotta dollop

FRIED CALAMARI 17

Flour dusted tossed with peppercini, kalamata olives, cherry tomatoes and Marinara sauce

ARANCINI DI ROSO 14

Ground beef, Italian cheeses and pea risotto balls, w/roasted red pepper sauce

SHRIMP ALEXANDER 26

Feta, bacon wrapped over fresh sautéed spinach (additional shrimp +8 ea.)

ARTICHOKE FRANCHISE 14

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

OLIVE BOWL 16

Marinated olives with aged sharp provolone and garlic crustinis

LOLLYPOP LAMB CHOPS 25

Served over cannellini ragu, porcini mushroom demi-glaze

SOUPS

CHICKEN & WHITE BEAN CHILI 12

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

FRENCH ONION 10

Salt bread toast, provolone, shredded gruyere cap

LOBSTER BISQUE 14

With a sherry float

SALADS

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

HOUSE 8

Artisan blend greens, pepperoncini, kalamata olives, red onion, carrot, garbanzos, house-made Italian (add 8 oz. chicken breast +10)

WEDGE 12

Iceberg, hearts of palm, tomato, bacon, prosciutto crisps, crumbled bleu, buttermilk ranch (add 8 oz. chicken breast +10)

BETWEEN THE BREAD

All served on salt bread with hand cut fries and dill pickle

BEEF ON SALT BREAD 19

Certified Angus roast beef, piled high, horsey sauce, au jus

JOE BURGER (10 OZ.) 19

Certified Angus beef, bacon jam, provolone cheese, mixed greens, cherry tomatoes

WOODFIRED PIZZA

All baked in our 100% wood fire Marra Forni oven (Cauliflower gluten free available +4)

MARGHERITA 16

Pomodora tomato sauce, fresh mozzarella, basil

CHAR 16

Pomodora tomato sauce, mozzarella, char pepperoni

ARTICHOKES FRENCH 16

Spinach, mozzarella, pecorino-romano

PICANTE (MY FAVORITE!) 16

Pomodora tomato sauce, mozzarella, spicy soppressata, honey drizzle

SALTIMBOCA 16

Mozzarella, pecorino-romano, escarole, prosciutto, kalamata olives (slightly salty)

BIANCO TARTUFO 16

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

FULL PLATES

Some of my favorite recipes from over the years (add house salad +6) All entrees served with salt bread

HADDOCK MEDITERRANEAN 28

12 oz. Haddock in a fresh pomodora marinara sauce over linguini and spinach, topped with Feta cheese and kalamata olives

GNOCCHI 20

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

CHICKEN MARSALA 25

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

GREENS, BEANS & SAUSAGE 17

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

CHICKEN MILANESE 25

Free range chicken breast, pounded thin, house citrus vinaigrette, lightly breaded, grilled lemon, over arugula

CHICKEN PIZZIOLA 26

Free range chicken breast, Italian bread crumbs, Joe's sauce, peppers, onions, mushrooms, mozzarella, over peppandelle pasta

UTICA GREENS 18

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

CHICKEN SALTIMBOCCA 26

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

KANSAS CITY SHELL STEAK (16 OZ.) Market

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

LASAGNA 22

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

CHICKEN FRENCH 25

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

PORK CHOP (The Best Jerry) 28

Brined bone-in French cut 14 oz. grilled chop, potato of the day, glazed carrots

PENNE ALA GATT'S 23

Short rib, muffaletta olive mix, Joe's sauce

CHICKEN PARMESAN 25

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

VEAL CHOP OF THE DAY Market

My signature dish, always something special!

ON THE SIDE

HOME CUT FRIES 6

PARMESAN TRUFFLE FRIES 8

RICE PILAF 6

GLAZED CARROTS 7

LOCAL SPINACH 7

PASTA & JOE'S SAUCE 7

KIDS PASTA & MEATBALLS 8

*"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*