

## Appetizers

### Joe's Fried Meatballs \$10

Served with Tomato Sauce, Fresh Ricotta

### Buffalo Mozzarella \$16

Served with Prosciutto di Parma, Beefsteak Tomatoes, Roasted Peppers, Drizzled with Extra Virgin Olive Oil

### Portobello Mushroom \$12

Served over Polenta with Spinach, Pomegranate Seeds, Crumbled Goat Cheese, Pomegranate Reduction

### Sweet or Hot Italian Sausage \$14

Broccoli Rabe, Garlic and Oil

### Charred Grilled Octopus \$18

Boston Lettuce, Fingerling Potatoes, White Onions, Extra Virgin Olive Oil, Lemon, Harris Sauce

### Fried Calamari \$14

Your Choice of Sweet or Hot Tomato Sauce

### Jumbo Lump Crabmeat \$18

Served with Remoulade Sauce

### Prince Edward Island Mussels \$14

Served with a Plum Tomato Sauce

### Little Neck Clams \$14

Steamed in a Light Clam flavored Plum Tomato Sauce

### Tuna Tartare \$18

Marinated Tuna with Avocado and Seaweed Salad

### Filet Mignon Carpaccio \$16

Caper Berries, Baby Arugula, Shaved Parmigiano Reggiano, White Truffle Oil

## Raw Bar

### Littleneck Clams on the Half Shell (6 Pieces) \$10

### Colossal Shrimp Cocktail \$6 per Piece

### East & West Coast Oysters

Served with Mignonette, Horseradish and Cocktail Sauce (Min. 6 Oysters)

### Blue Point (East Coast) \$2.75 per Piece

### Kumamoto (West Coast) \$3.25 per Piece

## Salads

### Caesar Salad \$10

Hearts of Romaine Lettuce Tossed with Caesar Dressing, Garlic Croutons

### Spinach Salad \$11

Hearts of Palm, Strawberries, Double Smoked Bacon Crisps, Pomegranate Acai Vinaigrette

### Baby Arugula \$11

With Pears, Gorgonzola Cheese, Champagne Dressing

### Roasted Beet Salad \$11

String Beans, Red Onion, Crumbled Bleu Cheese in an Italian Vinaigrette

### House Salad \$9

Romaine Lettuce, Tomato, Onion, Cucumber, Olives with House Dressing

### SHI Wedge Salad \$11

Iceberg Lettuce, Onion, Tomato, Grilled Thick-Cut Smoked Bacon with Blue Cheese Dressing

**Add Grilled Chicken for \$6, add Shrimp for \$10, or add Steak for \$11 to any Salad**

## Pasta

### Joe's Linguine Aglio e Olio \$19

Tossed with Garlic, Onion and Pine Nuts topped with Crisp Prosciutto in Extra Virgin Olive Oil

### Rigatoni Norma \$19

Eggplant, Heirloom Cherry Tomatoes, House Made Mozzarella, Garlic, Extra Virgin Olive Oil, Shaved Parmigiano Reggiano

### Four Cheese Ravioli \$19

Tomato Sauce, Basil

### Classic Fettuccine Carbonara \$19

Diced Bacon and Peas in a Creamy Sauce

### Pappardelle Bolognese \$19

Hearty Meat Sauce Made of Veal, Beef and Vegetables, Pecorino Romano And Grana Padano

### Fusilli all'Amatriciana \$19

Prosciutto di Parma, Vidalia Onions, Fresh Herbs, Extra Virgin Olive Oil, Tomatoes

### Cavatelli Tuscany \$20

Sausage, Broccoli, Sundried Tomatoes, Garlic, in Extra Virgin Olive Oil

### Linguini Vongole \$22

Fresh Chopped Clams with White or Red Sauce

**100% Gluten Free and Organic Whole Wheat Pasta Available**

**WE WELCOME SPECIAL REQUESTS**

Parties of 8 and more subject to a 20% gratuity.

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illness. Please advise us of any food allergies prior to ordering.

## Entrées

### Chicken

#### **Chicken Matone \$24**

Boneless Chicken Under the Brick, Tuscan Beans and Escarole

#### **Chicken Parma Prosciutto \$24**

Chicken Breast Sautéed with Parma Prosciutto, Asparagus, Fontina Cheese, Madeira Wine Sauce

#### **Country Style Chicken \$24**

On the Bone, Sweet or Hot Italian Sausage, Roasted Potatoes, Garlic, Rosemary, White Wine Sauce

#### **Chicken Cordon Bleu \$26**

Stuffed with Ham and Swiss Cheese

**Chicken Dishes are Available Grilled, Francese, Milanese, Marsala, Piccata or Parmigiana**

### Meat

#### **Boneless Short Ribs of Beef Braised \$29**

Braised in Red Wine, Balsamic Glazed Cippolini Topped with Horseradish Chive Butter

#### **Prime Angus Hand Cut 16 oz., New York Strip \$38**

Char-Broiled

#### **Prime Angus 12 oz., Center Cut Grilled Filet Mignon \$38**

With Herb Truffle Butter, Red Wine Balsamic Sauce

#### **Sizzling 12oz Filet Mignon \$38**

#### **Veal Chop Arrabbiata \$45**

Sautéed Peppers, Onions and Mushrooms

#### **Veal Osso Bucco \$45**

Braised Veal Shank Simmered in a Vegetable Demi Glaze With Mushroom Risotto

#### **Veal Scallopine with Porcini and Forest Mushrooms \$28**

Thyme, Lemon, White Wine Sauce

#### **16 oz., Prime Organic Pork Chop \$29**

Maple Glazed Served with Sweet Potato Fries

#### **Half Long Island Roasted Duck \$29**

Port Wine Sauce, with Figs, Orange Grappa Flavor Compote, Glazed with Truffle Honey

**Veal Dishes are Available Grilled, Francese, Milanese, Marsala, Piccata or Parmigiana**

### Fish

#### **Grilled Salmon \$28**

Roasted Fennel, Oyster Mushrooms, Leeks, Pinot Noir Sauce

#### **Sole Francese \$28**

Sautéed Spinach

#### **Pepper Encrusted Sushi Grade Tuna Steak \$30**

Served over Sautéed Broccoli Rabe, Port Wine Sauce

#### **Jumbo Shrimp Scampi \$31**

Garlic, Butter and White Wine Sauce

#### **Scallops Limoncello \$31**

Shallots, Black Truffles, Spinach with Fresh Tagliolini in a Limoncello Cream Sauce

#### **Twin Lobster Tails \$44**

6 oz. Lobster Tails Served with Sweet Drawn Butter

### Side Dishes

#### **Italian Long Hot Peppers & Potatoes \$10**

#### **Italian Long Hot Peppers \$15**

Stuffed with Crumbled Sausage and Parmigiana Cheese

#### **Broccoli Rabe \$8**

Sautéed or Steamed

#### **Broccoli \$8**

Sautéed or Steamed

#### **Spinach \$8**

Sautéed or Steamed

#### **Asparagus Parmesan or Steamed \$8**

#### **String Beans \$8**

#### **Edamame \$9**

#### **Wild Mushrooms \$8**

Sautéed

#### **Zucchini Fries with Tomato Sauce \$9**

#### **Sweet Potato Fries \$8**

#### **Truffle Fries \$8**

#### **French Fries \$8**

#### **Mashed Potatoes \$8**

#### **Baked Potato \$8**

#### **Lori's Famous Meatballs \$12**

#### **Baked Mac & Cheese \$9**