

Before placing your order, please inform your server if a person in your party has a food allergy  
Please be advised that eating raw or undercooked animal foods increases your risk of a food-borne illness



\$13.99

## Joe's North End Specials

INCLUDES A GLASS OF:  
PINOT GRIGIO OR CHIANTI

Choice of:

Pinot Grigio, 2010 Montasolo (Veneto) *or*  
Chianti DOCG, 2009 Antane (Tuscany)

~ ENTRÉE ~

**Calamari con Aglio Limone e Olio d'Oliva** ~ Point Judith, R.I. calamari rings sautéed in extra virgin olive oil with garlic, scallions, parsley, lemon, and white wine over linguine

**Pollo Vesuvio** ~ breast of chicken sautéed in olive oil with garlic, scallions, tomato, basil, white wine, and fresh lemon over linguine

**Pollo Parmigiano** ~ breaded chicken cutlets covered with our classic marinara and mozzarella cheese baked over linguine

**Toscanini** ~ hot Italian sausage, caramelized onions, and sweet peppers with our classic marinara baked with penne and mozzarella

**e Polpette** ~ 3 of our hand rolled meatballs made with ground pork, veal, and beef, flavored with onions and spices, simmered in our classic marinara with linguine

**Bolognese** ~ our slowly simmered meat sauce jazzed up with hot & sweet sausage and Black Angus beef over penne

**Primavera** ~ garden vegetables sautéed with garlic and fresh basil, finished with cream and parmesan cheese over penne

**Alfredo** ~ classically prepared with cream, percorino Romano & fresh black pepper over fettucine

**Pesto Genovese** ~ assorted mushrooms and penne tossed with our special no-nut pesto cream with Pecorino Romano

# Tonight's Additions

THURSDAY, FEBRUARY 02, 2012

Please note: we are unable to list every ingredient used in every menu item -  
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## ~ STARTERS ~

- Southwestern bean soup** Joe's mug 4.99 bowl 5.99  
**Raw Bar** ~ on the half shell over ice with cocktail sauce and lemon  
**Wellfleet oysters** ½-Doz 13.99  
**Chatham littleneck clams** Doz 13.99 – ½-Doz 8.99  
**Shark bites** ~ Cajun spiced swordfish on skewers with Creole remoulade 12.99  
**Sweet beet salad** ~ red & yellow beets on baby spinach, with shaved red onion, crumbled bleu cheese, candied pecans, and cranberry vinaigrette 9.50  
**Thai fried pickles** ~ dill pickle spears fried crispy, served with ponzu sauce 7.99

## ~ MAIN COURSE ~

- Thai basil shrimp** ~ spicy baby shrimp with basil, broccoli, scallions, and cashew nuts in our Chef's secret sweet & spicy sauce, served with jasmine rice 19.99  
**Grilled calves liver** topped with apple smoked bacon, caramelized onions, and Madeira sauce, served with fluffy white mashed potatoes, and broccoli florets 19.99  
**Jumbo shells stuffed with five cheese** topped with mozzarella and baked with our slowly simmered Bolognese sauce jazzed up with hot & sweet sausage and Black Angus beef; served with broccoli florets 15.99  
**Joe's Mile-High lasagna** ~ layers of hot and sweet Italian sausage, ground Angus beef, and blend of 5 cheeses with our marinara sauce 15.99  
**Joe's classic baseball steak** ~ 8 oz center certified Black Angus sirloin grilled, served with fluffy white mashed potatoes, broccoli florets, and bearnaise sauce 21.99

## ~ DESSERT ~

- Creamy egnog cheesecake** with fresh whipped cream 6.99

## ~ FREE LIVE ENTERTAINMENT EVERY WEEKEND ~

Friday: The Rips @ 8 P.M.  
Saturday: The Rip It Ups @ 10 P.M.