

Arturo Joe's

LATE NIGHT • LUNCH MENU

WOOD - GRILLED PIZZAS 12.75

- #1 - Pesto, diced tomatoes, roasted pignoli nuts, garlic, fresh mozzarella, goat & Romano cheese.
- #2 - Prosciutto, figs, caramelized onions, goat cheese, mozzarella cheese, Romano cheese, arugula, balsamic demi glace & olive oil. 13.75
- #3 - Mozzarella, Romano, ricotta cheese & fresh herb pizza topped with Caesar salad.
- #4 - Grilled chicken, spinach, roasted red peppers, gorgonzola, mozzarella & Romano cheese.
- #5 - Grilled chicken with a spicy Buffalo sauce, Bermuda onions, mozzarella & gorgonzola cheese.
- #6 - Chopped clams, bacon, scallions, mozzarella & Romano cheese.
- #7 - Diced tomatoes, fresh mozzarella, Romano cheese finished with fresh basil & infused garlic oil.
- #8 - Marinated grilled vegetables, black olives, roasted red peppers, scallions, mozzarella & Romano cheese. Finished with a balsamic vinegar reduction.
- #9 - Housemade pizza sauce, pepperoni, Italian sausage, mozzarella & Romano cheese.
- #10 - Prosciutto, hot capicola, Genoa salami, pepperoni, hot pepper rings, tomatoes, Bermuda onions, mozzarella, Romano, Provolone cheese, topped with a balsamic Italian dressing. 13.75

Gluten-free pizza shells add 2.25

Grinders & Burgers

Sandwiches are served with a mix of regular and sweet potato fries

CHICKEN PARMIGIANA

Tender chicken breast baked golden brown topped with mozzarella cheese & house tomato sauce 9.50

VEAL PARMIGIANA

Tender veal baked golden brown topped with mozzarella cheese & house tomato sauce. 10.50

EGGPLANT PARMIGIANA

Peeled, breaded eggplant, cooked golden brown then topped with mozzarella cheese & house tomato sauce 9

ARTURO'S CAPRESE

Grilled chicken breast with tomato, mesclun greens, fresh mozzarella & basil, drizzled with roasted garlic oil & balsamic demi glace 10.50

CHICKEN MASCARPONE

Chicken breast with fire-roasted red peppers, mushrooms, caramelized onions, sweet mascarpone cheese, butter, garlic white wine. 10

THE WISE GUY

Shaved steak sautéed with mushrooms, caramelized onions & roasted red peppers in a butter, garlic white wine sauce with a touch of soy. Topped with provolone cheese 10.50

JOE'S ITALIAN CLASSIC

Prosciutto ham, capicola, Genoa salami, hot peppers, provolone cheese, lettuce, tomato, onions, olive oil & vinegar. Served oven toasted 10.50

FRANKIE BURGER*

Grilled 1/2 pound house made burger topped with lettuce, tomato & red onions. 9.50

PESTO BURGER *

Grilled 1/2 pound house made burger topped with our own pesto sauce, sliced tomato & fresh Mozzarella cheese. 10

SMOKY GORGONZOLA BURGER *

Grilled 1/2 pound house made burger topped with gorgonzola cheese, fresh arugula & tomato with a touch of smoked paprika. 10.50

CHICKEN OR SAUSAGE & RABE

Chicken or Italian Sausage, Andy Boy Rabe & Romano cheese sautéed with fire-roasted red peppers, black olives & aglio. 11

MEATBALL GRINDER

House meatballs with provolone cheese & house tomato sauce. 9

20% gratuity may be added for parties.

Advisory: Consumption of raw or under-cooked foods of animal origin will increase your risk of food borne illness. Consumers who are vulnerable to food borne illness should only eat food from animals thoroughly cooked. It is the consumer's responsibility to notify staff of any food allergies prior to ordering.

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Appetizers & Salads

BRUSCHETTA ABRUZZO

Italian sausage sautéed with cannellini beans, tomatoes, scallions, garlic & olive oil.
Finished with mozzarella & Romano cheese, served over grilled Tuscan toast. 10.50

PESTO FRIES

Crispy fries cooked golden brown then tossed with our pesto sauce & Romano cheese. 8.25

BAKED STUFFED MUSHROOMS

Baked mushrooms stuffed with Italian sausage, breadcrumbs & spinach,
finished with a Mornay sauce. 9

SAUSAGE & RABE POTATO SKINS

Italian sausage, Andy Boy Rabe sautéed with olives, diced fire-roasted red peppers, garlic, olive oil & spices.
Topped with melted fresh mozzarella & Romano cheese, served with a side of sour cream. 11.50

THREE CHEESE FRIED RAVIOLI

Ravioli stuffed with ricotta, mozzarella & Romano cheese.
Fried & served over House tomato sauce. 8.50

BONELESS BUFFALO WINGS

House made chicken tenders cooked golden brown, tossed with Pete's Buffalo sauce,
served with celery sticks & blue cheese. 9.50

SMOKED MOZZARELLA

House-made smoked mozzarella, breaded, cooked to a creamy center,
served with our house tomato sauce. 9.50

ARTURO CALAMARI

Tender calamari rings lightly breaded then sautéed with a combination of hot
peppers, olives & diced tomatoes in a butter, wine, garlic sauce. 12.

CALAMARI GIOVANNI

Tender calamari rings lightly breaded then sautéed with mushrooms, scallions
fire-roasted red peppers, butter, wine, garlic & soy. 12.

BUFFALO CALAMARI

Tender calamari rings, lightly breaded, & tossed in Pete's Spicy Buffalo sauce,
finished with crumbled gorgonzola cheese & crispy celery, served on a bed of baby greens. 12.

ANTIPASTO

Prosciutto, hot capicola, Genoa salami, house made fresh mozzarella,
grape tomatoes, fire-roasted red peppers, Bermuda onions, pepperoncini peppers,
Italian artichoke hearts, cherry peppers, sliced egg, Mediterranean olives & roasted garlic.
Served over mixed greens. GF 14.50

BABY ARUGULA SALAD

Sweet figs, Prosciutto, Italian artichoke hearts, goat cheese,
Bermuda onions, roasted pignoli nuts, olive oil & balsamic vinegar reduction. GF 13.

CAESAR SALAD

Crisp Romaine lettuce tossed with Pete's Caesar dressing, anchovies &
garlic parmesan croutons, finished with imported Romano cheese. GF 8.50

EXOTIC MIXED GREENS

Mixed baby greens, grape tomatoes, Kalamata olives, Bermuda onions & gorgonzola cheese.
Topped with a house-made raspberry vinaigrette dressing. GF 8.50

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