

EST. 1993 LOCALLY OWNED

JOSIE'S RISTORANTE

FRESH SCRATCH KITCHEN

STARTERS

PASTA FAGIOLI	12
TORTELLINI BRODO	10
JOSIE'S CALAMARI crispy shrimp & calamari, cherry peppers, scampi	16
10 CHICKEN WINGS buffalo or korean bbq, maytag blue cheese	14
PRIME SHORT RIB MEATBALL slow-simmered in tomato sauce, whipped ricotta, grilled ciabatta	9
SHRIMP BADA BING crispy shrimp in sweet chili glaze, balsamic drizzle	15
AHI TUNA WONTON avocado, cucumber, sesame seed, Matsuhisa, wasabi aioli	17
MUSSELS FRA DIAVOLO P.E.I mussels in calabrian chili marinara	16

INSALATA

MOZZARELLA DI BUFALA CAPRESE heirloom tomatoes, balsamic, basil, evoo prosciutto 5	11
FRESH BURRATA roasted beets, barolo pears, tomatoes, arugula, balsamic vinaigrette	16
ROASTED BEET SALAD artisan greens, danish blue cheese, tomatoes, marcona almonds, panzanella, maytag blue cheese dressing	17
CHOPPED ANTIPASTI romaine, salami, capicola, provolone, cucumbers, tomatoes, chickpeas, olives, balsamic vinaigrette	17
NOCE BIANCO cranberries, candied walnuts, goat cheese, mixed local greens, garlic shallot vinaigrette	16
MEDITERRANEAN SALAD arugula, barolo pears, candied walnuts, gorgonzola, balsamic vinaigrette	16
ITALIAN CAESAR romaine hearts, herbed croutons, parmesan, caesar dressing	12

ADD PROTEIN TO ANY DISH
chicken...9 shrimp... 10 salmon...14

BEVERAGES

SINGLE ESPRESSO	4
DOUBLE ESPRESSO	6
CAPPUCCINO	6
CAFE AMERICANO	4
HOT TEA	4
ICED TEA	4
SODA coke, diet coke, sprite, ginger ale, lemonade	4
FERRARELLE ITALIAN WATER 750ml glass bottle still or sparkling	7
BEER	
PERONI	7
YUENGLING, COORS LIGHT, MILLER LIGHT	6
BOTTLED BEER corona, corona lt, coors lt, peroni 0.0, birra moretti, heineken	7

HANDHELDS*served with seasoned potato wedges or petit house salad*

MORTADELLA PANINI pistachio mortadella, burrata, roasted garlic pesto, house focaccia	16
CHICKEN CUTLET A'LA VODKA SANDO	18
WAGYU BURGER american cheese, sauteed onions, pickle, housemade bun	single 17 double 22
SMOKED SALMON FOCACCIA* goat cream cheese, red onion, arugula, capers, Matsuhisa dressing	18
PANINI CAPRESE fresh mozzarella, prosciutto, tomato, arugula, balsamic, olive oil, house focaccia	16
PARMIGIANA PANINI choice of: prime meatball, breaded chicken, or breaded eggplant tomato, mozzarella, house made focaccia	16
BLACK GROUPER PANINI grilled, blackened, or panko crusted, coleslaw, thousand island dressing	25
CAPO TORRE sliced prime ribeye, caramelized onion, provolone, arugula, truffle aioli, house focaccia	20
GRILLED CHICKEN CLUB bacon, provolone, lettuce, tomato, avocado	15

PASTA, CARNE, PESCE

BEGGAR'S PURSE stuffed with four cheese, pears, truffle taleggio cream	20
ALLA VODKA 24 month prosciutto, onions, peas, creamy tomato vodka, rigatoni	16
CARBONARA onions, bacon, pecorino, egg yolk, spaghetti	20
CHICKEN RIGATONI roasted garlic, chicken, light pink tomato cream sauce	18
RIGATONI BOLOGNESE prime beef, red wine, san marzano tomatoes, parmesan	16
LASAGNA layered pasta, prime meat bolognese, romano, ricotta, mozzarella, san marzano tomatoes	20
PORCINI RAVIOLI roasted onions pancetta and wild mushroom, parmesan creme	20
EGGPLANT STEFANIA grilled eggplant stuffed with angel hair garlic and oil, marinara, melted mozzarella	15
EGGPLANT PARMESAN crispy eggplant, tomato, mozzarella, spaghetti	18
JOSIE'S SALMON wilted spinach, fregola, salsa cruda, balsamic	25
PARMESAN PICCATA FRANCESE MARSALA chicken or veal served on bed of spaghetti	20 30
CHICKEN OR VEAL MILANESE panko crusted, arugula, lemon, tomato, parmesan, garlic shallot vinaigrette, balsamic	17 30
CLAMS WHITE evoo and garlic, sicilian muddica, parsley, fresh linguine	29
SEAFOOD PASTA P.E.I. mussels, clams, maine lobster, red shrimp, rhode island calamari, marinara, fresh linguine	40
SEAFOOD A'LA VODKA P.E.I mussels, maine lobster, red shrimp, rhode island calamari, vodka sauce, fresh radiator	40
YELLOWTAIL SNAPPER francese or milanese	36
STUFFED BLACK GROUPER maine lobster and jumbo crab, roasted shallot and dijon beurre blanc, served with asparagus and yukon puree	40
U.S.D.A PRIME 7 OZ FILET MIGNON pittsburgh style on broiler, red wine demi, yukon puree and asparagus	52

At our restaurant, we believe great food starts with great ingredients. That's why we partner with local farmers and suppliers to bring the freshest, best quality and organic products. Every fried dish is cooked in 100% grass feed beef tallow, resulting in unmatched flavor and crispiness.

PIZZA

14" NY STYLE	20	TOPPINGS	3.25
16" SICILIAN	25	hot peppers, tomato,	
16" GRANDMA	29	pineapple, pepperoni,	
DETROIT PIZZA	24	salami, bell peppers, onion,	
CALZONE	18	fresh mushroom, spinach,	
ricotta, romano, and		garlic	
mozzarella			

SPECIALTY PIZZA

RAPINI 12"	22	MILANO 12"	21	SEBASTIANO 14"	22
Broccoli Rabe, sausage,		24 month prosciutto,		sauteed mushroom,	
marinara, mozzarella		ricotta, arugula, tomato		spinach and garlic, tomato,	
CAPRINO 12"	20	caramelized red onion,		mozzarella	
fresh mozzarella,		balsamic			
caramelized red onion, goat		GARDA 12"	20		
cheese, marinara		prime meatball, ricotta,			
		marinara,			

COCKTAILS

WATERMELON		ELDERFLOWER FIZZ	16	MIMOSA	13
MARTINI	15	gray whale gin, st.		HIBISCUS PINEAPPLE	
tito's, watermelon		germain, lemon, mint,		MULE	15
BLOOD ORANGE		soda		tito's vodka, pineapple	
MARTINI	16	THE NOMAD	15	juice, fresh lime, hibiscus	
tito's. blood orange		malibu, coconut rum,		ginger beer, mint	
FRENCH MARTINI	18	amaretto, pineapple,		POMEGRANATE	
grey goose, chambord,		cranberry		GINGER PALOMA	16
pineapple		ESPRESSO MARTINI	16	espolon reposado,	
MIST OVER COMO	16	kahlua, espresso, 3 olives		grapefruit juice,	
effen cucumber vodka, st.		vanilla vodka		pomegranate juice, lime,	
germaine, lime		SMOKED OLD FASHION	15	ginger beer	
		tin cup bourbon, amarena			
		cherries, orange, bitters			

WHITE WINE

SPARKLING

Prosecco Zonin, Italy (187ml)	12	RIESLING	
Moscato Rosé Villa 187ml)	13	112 Relax, Mosel, Germany	12 42
100 Pascual Toso, Mendoza	54	ROSÉ	

CHARDONNAY

101 DAOU, Paso Robles, CA	12 42	120 Rosé All Day,	
102 La Crema, Monterey	14 48	Languedoc Roussillon	
105 Far Niente, Napa Valley	129	France	12 42

SAUVIGNON BLANC

108 DAOU, Paso Robles, CA	12 42	121 Château BareBelle,	
109 Craggy Range, N Zealand	16 59	Provence, France	12 46
110 Fumé Blanc, Estates, CA	78	GAVI	

RED WINE

PINOT NOIR

201 Noah River, Napa Valley	15 54	ITALIAN REDS	
203 Twomey, Anderson Valley	100	230 Montepulciano,	

CABERNET SAUVIGNON

205 Spring Street Paso Robl	13 42	Castorani Cadetto	11 36
207 Freeland, Napa Valley	16 54	232 Super Tuscan, Muralia	14 48
208 Justin, Paso Robles	20 58	233 Super Tuscan, Muralia	
209 Austin Hope (1L), Napa	25 99	Babone	60
210 Hall, Napa Valley	109	235 Ripasso, Zeni, Veneto	62
212 Pine Ridge, Napa Valley	125	236 Super Tuscan, Ruffino	
213 Stags' Leap "Artemis",		Modus	75
Napa Valley	145	237 Amarone, Zeni, Veneto	81
215 Caymus, Napa Valley	149	MALBEC	

216 Silver Oak, Alex Valley	175	240 Luigi Bosca, Argentina	13 44
217 Cain Five, Napa Valley	190	241 Toro, Argentina	45
CHIANTI		SHIRAZ	

Opici, Tuscany	9 9	250 Barossa Valley Estate,	
220 Gabbiano Classico, Tusc	11 38	Australia	11 34
221 Castellani, Tuscany	13 44	COASTAL VINES	10 33
222 Ruffino Ducale	50	Chardonnay, Pinot Grigio, Sauvignon Blanc,	
224 Classico, Monsanto	75	Pinot Noir, Cabernet, Merlot	

BRUNCH

Saturday and Sunday 11-3:30

EGGS BENEDICT	16
english muffin, ham, poached egg,	
hollandaise, breakfast potatoes	
crab and lobster...5 smoked salmon...5	
FRENCH OMELET	16
choice of: sausage, pepper & onion, or	
ham & cheese	
served with breakfast potatoes	
CHICKEN AND WAFFLES	18
belgian waffle, crispy chicken, maple	
syrup	
BLUEBERRY WAFFLE PLATER	14
served with scrambled eggs and bacon	
AVOCADO TOAST	14
poached egg, cheddar cheese, spinach,	
everything seasoning	
CRÈME BRÛLÉE CHALLAH	
FRENCH TOAST	14
berries and maple syrup	
BROWN DERBY COBB SALAD	18
chicken, tomatoes, avocado, bacon,	
blue cheese, poached egg,	
MAINE LOBSTER CROISSANT	26
lettuce, tomato, celery, mayo, served	
with seasonal fruit	
BREAKFAST SANDWICH	14
croissant, smoked ham, egg, cheddar	
cheese, served with seasonal fruit	
ITALIAN FRITTATA	16
roasted sausage, broccoli rabe, eggs,	
topped with ricotta and evoo, served	
with petite salad	
ZEPPOLI	10
warm italian pastry dusted with	
powdered sugar, served with nutella	
mousse	
BOWL OF SEASONAL FRUIT	10
MAPLE AND BLACK PEPPER	
BACON	8

DESSERTS

TIRAMISU	11
WARM BANANA FOSTER'S BREAD	
PUDDING	14
candied almonds, butterscotch, creme	
anglaise	
ITALIAN CRÈME CAKE	13
coconut and butter pecan cake, salted	
caramel and cinnamon cream cheese	
icing	
CANNOLI	10
SIXTEEN LAYER CHOCOLATE	
CAKE	17
PEANUT BUTTER OREO	

Consumption of undercooked meat, poultry, eggs, or seafood may increase the risk of food-borne illnesses.

Alert your server if you have special dietary requirements.

\$5 Split Plate Fee—\$25 Wine Corkage Fee (2 bottle max)—2.81 % surcharge will be added to all credit card transactions

Item modifications require a minimum change fee and during peak hours, changes to any items may be temporarily unavailable to ensure timely service for all guests