

# JOSIE'S RISTORANTE

## APPETIZERS

<b>Chef's Soup</b>	5.00
Soup of the Day	
<b>Pasta Fagioli</b>	7.00
Ditalini pasta, white cannellini beans, olive oil, onions, and seasonings simmered to perfection	
<b>Josie's Calamari</b>	12.00
Crispy shrimp, calamari, garlic scampi sauce and hot peppers	
<b>Mozzarella Caprese</b>	8.00
Fresh mozzarella, vine ripe tomato, EVOO and balsamic dressing...add prosciutto... 5.00	
<b>Chicken Wings</b>	MKT
Buffalo Style, blue cheese	
<b>Prime Short Rib Meatball</b>	7.00
Tomato sauce, topped with ricotta, parmesan and grilled cibatta	
<b>Shrimp Bada Bing</b>	12.00
Crispy shrimp tossed in a thai chilli sauce	
<b>Ahi Tuna Wonton</b>	12
Avocado, cucumber, sesame seeds, pistachio dust, ginger soy vinaigrette	

## PANINI

<b>Wagyu Burger</b>	
American Cheese, sautéed onions, and pickles on a brioche bun with crispy potato wedges..12.00...Double 16	
<b>Wagyu Truffle Burger</b>	
Black truffle pecorino, sautéed onions, shaved lettuce, and black truffle oil on a brioche bun with crispy potato wedges...16.00... Double 19.50	
<b>Panini Caprese</b>	11.00
Fresh mozzarella, prosciutto, tomato, arugula, balsamic, olive oil	
<b>Pollo Parmigiana Panini</b>	11.00
Breaded chicken, with san Marzano sauce topped with mozzarella	
<b>Black Grouper Reuben</b>	17.00
Grilled, Blackened or Crispy beer battered with coleslaw, thousand island, brioche	
<b>Capo torre</b>	14.00
Sliced prime ribeye, caramelized onions, provolone, arugula, baguette	
<b>Grilled Chicken Club</b>	11.00
Bacon, avocado, provolone, lettuce, tomato, brioche	
<b>NY Cutlet Sandwhich</b>	11.00
Pickles, chili aioli, brioche	
<b>Smoked Salmon Baguette</b>	15.00
Goat cream cheese, red onion, arugula, matsusuki dressing	

## Sunday Brunch served 10-3:30

<b>Avocado Toast</b>	9.00
Toasted multi-grain, Avocado, Poached Egg, Everything Seasoning...add Smoked Salmon...5.00	
<b>Zeppoli</b>	8.00
Powdered Sugar and Nutella Mousse	
<b>Challah French Toast</b>	10.00
Berries, Yogurt Whipped Cream, Maple	
<b>Crab and Lobster Cake Benedict</b>	20.00
English Muffin, Old Bay Hollandaise, Crisp Potatoes	
<b>Eggs Benedict</b>	15.00
English Muffin, Canadian Bacon, Hollandaise, Crisp Potatoes	
<b>Greek Omelet</b>	12.00
Ham, Spinach, Feta, Olives with a Petite Salad	
<b>Frittata</b>	10.00
Broccoli Rabe, Sausage, Cherry Tomatoes with a Petite Salad	
<b>Chicken and Waffles</b>	15.00
Belgium Waffle, Crispy Chicken, Chipotle Aioli, Dill Pickles, Maple	

## SALADS

<b>Beet Salad</b>	12.00
Red and yellow beets, gem lettuce, cherry tomatoes, marcona almonds, pine nuts, and maytag blue cheese dressing	
<b>Chicken Cobb Salad</b>	15.00
Chicken, avocado, egg, gorgonzola, olives, tomatoes, corn, balsamic vinaigrette	
<b>Fresh Burrata</b>	12.00
Red and gold beets, vine ripe tomatoes, arugula, and a balsamic dressing	
<b>Chopped Antipasti</b>	14.00
Mixed greens, ham, salami, capicola, provolone, cucumber, tomato, chickpeas, olives, and balsamic dressing	
<b>Noce Bianco</b>	10.00
Dried cranberries, candied walnuts, goat cheese, local mixed greens and panzanella dressing	
<b>Mediterranean Salad</b>	11.00
Arugula, endive, radicchio, pears, candied walnuts, and gorgonzola, mixed in balsamic dressing	
<b>Caesar Salad</b>	8.00
Crisp romaine hearts, EVOO, garlic, lemon, house made croutons, parmesan	
<b>Add Chicken</b>	4
<b>Add Shrimp</b>	5
<b>Add Salmon</b>	6

T (561)364-9601 | 650 E Woolbright Rd | Boynton Beach, FL

A COPY OF OUR HEALTH CERTIFICATE IS AVAILABLE UPON REQUEST. CONSUMING RAW, UNCOOKED MEATS,POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOOD BORNE ILLNESS

## PASTA & SPECIALTIES

<b>Penne Vodka</b>	12.00
Prosciutto, onions, peas, and a hint of vodka in a light pink cream sauce	
<b>Four Cheese Ravioli</b>	11.00
San marzano tomato, garlic, basil, sauce	
<b>Linguini with Sebastian Inlet Clams</b>	15.00
Inlet clams in a red or white sauce over linguini with toasted breadcrumbs	
<b>Shrimp Scampi</b>	15.00
Garlic, white wine, lemon, butter sauce, over linguini	
<b>Carbonara</b>	15.00
Onions, pancetta, pecorino romano, black pepper, egg yolk, with spaghetti	
<b>Chicken Rigatoni</b>	14.00
Roasted garlic, chicken, light pink tomato cream sauce	
<b>Rigatoni Bolognese</b>	12.00
Prime beef, red wine, parmesan, san marzano tomato sauce	
<b>Lasagna</b>	13.00
Layered pasta, prime meat bolognese, romano, parmesan, ricotta, mozzarella, and san marzano tomato sauce	
<b>Beggars Purse</b>	15.00
Stuffed with four cheeses, pears, and topped with truffle taleggio cream	
<b>Porcini Ravioli</b>	15.00
Pancetta, onion, and wild mushroom cream	
<b>Chicken Milanese</b>	13.00
Crispy scaloppini, arugula, lemon, tomato, parmesan, with balsamic reduction	
<b>Eggplant Stephania</b>	11.00
Grilled eggplant stuffed with angel hair garlic & oil, marinara & melted mozzarella	
<b>Grilled Chicken Breast</b>	13.00
Local greens, red onion, olives, cucumbers, tomato, feta, panzanella dressing	
<b>Pan Roasted Salmon Filet</b>	17.00
Wilted Spinach, fresh tomato and herb salsa cruda	
<b>Chicken Scaloppini</b>	17.00
Parmigiana, Francese or Marsala, with pasta	
<b>Black Grouper</b>	25.00
Pan roasted, Maine lobster, scampi sauce, wilted spinach	
<b>Snapper Milanese</b>	24
panko crusted, marinated tomatoes, arugula, shaved parmesan, balsamic reduction	

## PIZZA

Allow a minimum of 25 minutes for pizza, longer if busy, and may not be served at the same time as kitchen items

<b>14" Medium</b>	13.75
<b>16" Large</b>	15.75
<b>16" Sicilian</b>	19.75
<b>16" Grandma</b>	21.00
<b>Toppings</b>	2.00 2.50
Hot peppers, Fresh tomato, pineapple, pepperoni, salami, green peppers, onion, fresh mushroom, spinach, garlic	
<b>Premium Toppings</b>	2.50 3.25
Extra cheese, fresh broccoli, black Tuscan olives, artichoke, anchovy, eggplant	
<b>Specialty Toppings</b>	3.00 3.95
Bacon, sausage, chicken, meatball, ricotta, goat cheese, arugula, prosciutto	

## Josie's Signature Pizzas

<b>Rappini</b>	18.00
12" Broccoli rabe, fennel sausage, roasted garlic, mozzarella	
<b>Caprino</b>	16.00
12" Oven roasted cherry tomatoes fresh mozzarella, goat cheese, caramelized red onion	
<b>Garda</b>	16.00
12" Prime meatball, ricotta, parmesan	
<b>Milano</b>	16.00
12" Ricotta, arugula, caramelized red onion, prosciutto, and balsamic	
<b>Bianca</b>	18.50 20.50
Ricotta, romano, and mozzarella	
<b>Sebastiano</b>	18.50 20.50
Mushroom, spinach, and garlic	
<b>Crusty Cheese</b>	17.00
Deep dish (allow 35 minutes)	
<b>Calzone</b>	13.00
Ricotta, romano, mozzarella	
<b>Stromboli</b>	17.00
Ham, salami, sausage, mozzarella, mushroom, pepperoni	

## LUNCH SPECIALS

<b>Soup &amp; Salad</b>	10.00
Choice of chef soup or pasta fagioli and garden salad	
<b>1/2 Panini &amp; Salad</b>	10.00
Choice of Chicken or Meatball Parm and garden salad	
<b>(2) Meatball Sliders &amp; Potato Wedges</b>	10.00
<b>12" Individual Pizza</b>	10.00
Includes one regular topping of your choice	
<b>Tortellini Bolognese</b>	10.00
Prime Beef, Red Wine, Parmesan and San Marzano Tomato Sauce	

MEATBALL MONDAYS  
TORTELLINI TUESDAYS  
VETERAN WEDNESDAYS  
SUNDAY BRUNCH



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