ANTIPASTI

Josie's Calamari *20*
Crispy shrimp, calamari, cherry peppers, scampi sauce

Mozzarella Caprese *18*
Fresh mozzarella, vine ripe tomato, extra virgin olive oil, and balsamic dressing

Chopped Antipasti Salad *22*
Romaine, ham, salami, capicola, provolone, cucumber, tomato, chickpeas, olives and balsamic dressing

Beet Salad *22*
Red and yellow beets, gem lettuce, cherry tomatoes, marcona almonds, Danish blue cheese crumbles, panzanella and maytag blue cheese dressing

****Tuna Nachos*** *19*
Crispy wontons, ahi tuna, avocado, cucumber, tomato, sesame seeds, ginger soy vinaigrette, wasabi aioli

Wedge Salad *17*
Iceberg wedge, applewood bacon, tomato, red onion, and Maytag blue cheese dressing

Prime Short Rib Meatball *11*
Topped with tomato sauce, ricotta, parmesan and a grilled ciabatta

Pasta e Fagioli *13*
Rich tomato broth with prosciutto, salami, garlic, onions, and pasta

Shrimp Bada Bing *17*
Crispy shrimp tossed in a Thai chili sauce

Fresh Burrata *21*
Red and gold beets, vine ripe tomatoes, arugula, and a balsamic dressing

Caesar Salad *17*
Crisp romaine hearts, extra virgin olive oil, garlic, lemon, housemade croutons, and parmesan

Noce Bianco *19*
Dried cranberries, candied walnuts, goat cheese, local mixed greens and panzanella dressing

Tortellini Brodo *11*
Tortellini, spinach, chicken broth

Add Chicken or Shrimp...10 Add Faroe Island Salmon...15

PIZZA

14" NY Style *20*

16" Sicilian *25*

16" Grandma *29*

Detroit Pizza *24*

Calzone *18*
Ricotta, romano, and mozzarella

Toppings *3.25*
Hot peppers, fresh tomato, pineapple, pepperoni, salami, green peppers, onion, fresh mushroom, spinach, garlic

Premium Topping *4*
Extra cheese, artichoke, anchovy, eggplant

Specialty Toppings *6*
Bacon, sausage, chicken, meatball, ricotta, goat cheese, arugula, proscuitto

JOSIE'S SIGNATURE PIZZA

12" Rapini *22*
Broccoli rabe, fennel sausage, roasted garlic, and mozzarella

12" Caprino *20*
Oven roasted cherry tomatoes, fresh mozzarella, goat cheese, caramelized red onions

12" Garda *20*
Prime meatball, ricotta, and parmesan cheese

12" Milano *21*
Ricotta, arugula, caramelized red onion, prosciutto, balsamic reduction

12" Bianca *21*
Ricotta, romano, and mozzarella

12" Sebastiano *21*
Mushroom, spinach, and garlic

PASTA

Beggars Purse *32*
Stuffed with four cheeses and pears, and served with truffle taleggio cream

Chicken Rigatoni *31*
Roasted garlic, chicken, and a light pink tomato cream sauce

Lasagna *29*
Layered pasta, prime beef bolognese, Romano, parmesan, ricotta, mozzarella, and San Marzano tomato sauce

Rigatoni Bolognese *29*
Prime beef, red wine, parmesan, and San Marzano tomato sauce

Porcini Ravioli *32*
In a creamy demi with wild mushroom, pancetta, black truffle and onion

Spaghetti Pomodoro *28*
Traditional tomato basil sauce over spaghetti. Choice of prime short rib meatball or Italian sausage

Eggplant Stephania *27*
Grilled eggplant stuffed with angel hair garlic and oil and served with marinara and melted mozzarella

A'La Vodka *28*
Prosciutto, onions, peas, and a hint of vodka in a light pink cream sauce

Carbonara *30*
Onions, pancetta, pecorino romano, black pepper, egg yolk, and spaghetti

CARNE AND PESCE

Milanese *C-28, V-38*
Crispy scaloppine, arugula, lemon, tomato, parmesan, with balsamic reduction and panzanella dressing

Valdostana *C-28, V-39*
Scaloppine, onions, scallions, touch of marinara, eggplant, and mozzarella over spaghetti

Parmigiana *E-26, C-29, V-39*
San Marzano sauce and mozzarella over spaghetti

Stuffed Black Grouper *44*
Stuffed with lobster, crab, shrimp, topped with dijon beurre blanc, chef's potatoes and vegetables

Piccata *C-30, V-38*
Lemon, capers, white wine sauce, chef's potatoes and vegetables

Francese *C-30, V-38. Snapper-41*
Egg battered and served with lemon, white wine, chef's potatoes and vegetables

Wagyu Burger *19, dbl. 24*
American Cheese, sautéed onions and pickles on a brioche bun with crispy potato wedges

Marsala *C-30, V-38*
Mushroom, demi glace, chef's potatoes, seasonal vegetables

Josie's Salmon *37*
Sautéed spinach, fregula, salsa crudo, balsamic reduction and cilantro oil

Grouper Panini *31*
Served grilled, blackened or crispy on a brioche bun, with fresh coleslaw, secret sauce and crispy potato wedges

Frutti Di Mare *49*
Calabrian chili, marinara, shrimp, mussels, clams, lobster, and calamari served over house made linguine

SIDES

Broccoli Rabe *10*

Spinach *10*

Vegetable Medley *9*

Chef's Potatoes *9*

Potato Wedges *8*

***Consumer Advisory:** 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
A 2.81% surcharge will be added to all credit card transaction. Debit card transactions will not be surcharged.

CABERNET

House	10 | 33
Spring Street, Paso Robles, CA	13 | 42
Freelander, Napa Valley, CA	16 | 54
Justin, Paso Robles, CA	20 | 58
Hall, Napa Valley, CA	109
Stags Leap, Artemis, Napa Valley, CA	145
Caymus, Napa Valley	149

PINOT NOIR

House	10 | 33
Noah River, Napa Valley, CA	15 | 54
Etude, Carneros, CA	38
Martinelli, Sonoma Coast, CA	68

CHIANTI

Opici, Tuscany, Italy	Glass | 9
Gabbiano Classico, Italy NEW	11 | 38
Castellani, Tuscany, Italy	13 | 44
Ducale Gold, Tuscany, Italy	96

FANTASTIC REDS

Montepulciano D'Abruzzo, Carletto, Italy	11 | 36
Malbec, Luigi Bosca, Mendoza, Argentina	13 | 44
Merlot, Francis Coppola, Sonoma Coast, CA	13 | 44
Super Tuscan, Muralia "Manolibera," Italy	14 | 48
Nero D'Avola Blend, La Segreta, Sicily, Italy	13 | 44
Super Tuscan, Ruffino Modus, Italy	59
Amarone, Zeni, Veneto, Italy	81
Vino Nobile Di Montepulciano, Carpineto, Italy	64
Valpolicella Ripasso Superiore, Zeni, Italy	58
Brunello Di Montalcino, La Lecciaia, Tuscany, Italy	108
Borolo, Tere Del Barolo, Piedmont, Italy	64
Cabernet Shiraz, Penfolds, Southern Australia	75
Bordeaux, Chateau Gloria, France	159

SAUVIGNON BLANC

House	10 | 33
Daou, Paso Robles, CA NEW	12 | 42
Craggy Range, New Zealand	16 | 59

PINOT GRIGIO

House	10 | 33
Ruffino Acqua Di Venus, Fruili, Italy	14 | 48
Santa Margherita, Alto Ridge, Italy	16 | 58

CHARDONNAY

House	10 | 33
Daou, Paso Robles, CA	12 | 42
La Crema, Monterey, CA	14 | 48
Far Niente, Napa Valley, CA NEW	129

SPARKLING

Prosecco, Zonin, Italy (187mL)	12
Moscato Rose, Villa Jolanda, Italy (187ml)	13
Brut, Chandon, Napa Valley, CA	54

FANTASTIC WHITES

Riesling, Relax, Mosel River Valley, Germany	12 | 42
Rose, A to Z, Oregon	12 | 42
Rose, Chateau Barbabelle, Provence, France	14 | 48
Gavi, Massone, Piedmont, Italy	48
Fume Blanc, The Estates, Oakville, CA NEW	78

DESSERT WINE

Porto Reserve, Six Grapes, Norte, Portugal NEW	12
Quady Elysium Black, CA NEW	12

DESSERT AND COFFEE

Warm Banana Fosters Bread Pudding *14*
Served with candied almonds, powdered sugar, butterscotch, creme anglaise

Italian Cream Cake *13*
Coconut and butter pecan cake with salted caramel and cinnamon cream cheese icing

Cannoli *10*
Traditional house made impastata cannoli filling topped with chocolate chips

Tiramisu *13*
Traditional Italian tiramisu served in a glass

Sixteen Layer Chocolate Cake *17*
Devil's food cake with ganache and chocolate mousse

Single Espresso *4*

Double Espresso *7*

Cappuccino *6*

Caffe Americano *6*
Fresh brewed espresso & water

Hot Tea by Harney & Son's *4*
Earl Grey Supreme, Chamomile, Japanese Sencha, Pomegranate Oolong, Mint Verbena, English Breakfast, Dragon Pearl Jasmine

American Coffee *4*
Regular or Decaf

DESSERT COCKTAILS

Cavaletto *15*
Tuaca, creme de cocoa, creme de menthe, cream

Tiramisu Martini *15*
Vanilla vodka, tiramisu liquor, espresso, cream

Chocolate Martini *15*
Vanilla vodka, baileys, chocolate, creme de cocoa

SPECIALTY COCKTAILS

Reserva Italiana *17*
Reserva De La Familia Platino, Amaretto, orange, fresh lime, and agave

Mist Over Como *16*
Effen cucumber vodka, St. Germaine, lime

Blood Orange Negroni *17*
Hendricks Gin, Campari, blood orange puree, sweet vermouth

Elderflower Fizz *16*
Gray Whale Gin, St. Germaine, lemon, mint, soda

The Great Garibaldi *15*
Aperol apertivo, Chinola passion fruit liquor, orange juice

The Nomad *15*
Malibu coconut rum, amaretto, pineapple, cranberry

Chai Espresso Martini *16*
Vanilla vodka, Kahlua, espresso, chai tea, cream of coconut

Hibiscus Pineapple Mule *16*
Tito's vodka, pineapple juice, fresh lime, hibiscus ginger beer, mint

Godfather Pt. II *16*
Dewars scotch, Drambuie, bitters

Pomegranate Ginger Paloma *16*
Espolon reposado, grapefruit juice, pomegranate juice, lime, ginger beer

POM 75 *16*
Caravella limoncello, pomegranate juice, brut

BEER

Peroni Draft *7*

Yeungling, Miller Lt Draft *6*

Bottled Beer *7*
Corona, Corona Lt, Peroni 0.0, Birra Moretti, Menabrea Bionda

Seasonal IPA Draft *mkt*

High Noon Seltzer *8*
Vodka Peach, Vodka Pineapple, Tequila Lime