

EST. 1993 LOCALLY OWNED
JOSIE'S RISTORANTE
FRESH SCRATCH KITCHEN

ANTIPASTI

- JOSIE'S CALAMARI** 20
Crispy shrimp, calamari, cherry peppers, scampi sauce
- *TUNA NACHOS** 19
Crispy wontons, ahi tuna, avocado, cucumber, tomato, sesame seeds, Matsuhisa dressing, wasabi aioli
- PRIME SHORT RIB MEATBALL** 11
Topped with tomato sauce, ricotta, parmesan and a grilled ciabatta
- SHRIMP BADA BING** 17
Crispy shrimp tossed in a Thai chili sauce
- FRESH BURRATA** 21
Roasted red and gold beets, vine ripe tomatoes, arugula, and a balsamic dressing
- MOZZARELLA DI BUFALA CAPRESE** 18
Heirloom, EVOO, Balsamic, Basil prosciutto 5
- PASTA E FAGIOLI** 13
Rich tomato broth with prosciutto, salami, bacon, garlic, onions, and pasta
- TORTELLINI BRODO** 11
Tortellini, spinach, chicken broth

INSALATA

- 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
- WEDGE SALAD** 17
Iceberg wedge, applewood bacon, tomato, red onion, and Maytag blue cheese 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, panzanella dressing
- MEDITERRANEAN SALAD** 19
arugula, Barolo Pears, Candied Walnut, gorgonzola, balsamic dressing

ADD PROTEIN TO SALAD
CHICKEN..10
SHRIMP..10
FAROE ISLAND SALMON..15

PIZZA

- 14" NY STYLE** 20
- 18" SICILIAN** 25
- 18" GRANDMA** 29
- DETROIT PIZZA** 24
- CALZONE** 18
Ricotta, romano, mozzarella
- TOPPINGS** 3.25
hot peppers, tomato, pineapple, pepperoni, salami, bell 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, 24 month prosciutto, gorgonzola

PASTA

- SEAFOOD VODKA** 45
Maine Lobster, Argentina red shrimp, Rhode island Calamari, Vodka sauce, fresh radiatore
- 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
- EGGPLANT STEPHANIA** 27
grilled eggplant filled with angel hair aglio e olio, finished with marinara & melted mozzarella
- A'LA VODKA** 28
Prosciutto, onions, peas, and a hint of vodka in a light pink cream sauce
- RIGATONI BOLOGNESE** 29
Prime beef, red wine, parmesan, and San Marzano tomato sauce
- PORCINI RAVIOLI** 32
roasted exotic mushroom, pancetta and onions, black truffle, parmesan creme
- SPAGHETTI POMODORO** 28
Traditional tomato basil sauce over spaghetti. Choice of prime short rib meatball or Italian sausage
- CARBONARA** 30
Onions, pancetta, pecorino romano, black pepper, egg yolk, and spaghetti

CARNE AND PESCE

- PARMIGIANA** E-26, C-29, V-39
San Marzano sauce and mozzarella over spaghetti
- MARSALA** C-30, V-38
Exotic mushroom, demi glace, chef's potatoes, seasonal vegetables
- MILANESE** C-28, V-38
Crispy cutlets, 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
- 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
- JOSIE'S SALMON** 37
Sautéed spinach, fregula, salsa crudo, balsamic reduction and cilantro oil
- FRUTTI DI MARE** 49
Calabrian chili, marinara, shrimp, mussels, clams, lobster, and calamari served over house made linguine
- STUFFED BLACK GROUPE** 44
Stuffed with lobster, crab, shrimp, topped with dijon beurre blanc, chef's potatoes and vegetables

- GROUPE PANINI** 31
Served grilled, blackened or crispy on a house brioche bun, with fresh coleslaw, secret sauce, pickle and crispy potato wedges

- WAGYU BURGER** 19, dbl. 24
American Cheese, sautéed onions on a house brioche bun with pickle and crispy potato wedges

SPECIALTY PIZZA

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

WHITE WINE

100 PROSECCO, ZONIN, ITALY (187ML)	12
101 MOSCATO ROSE, VILLA JOLANDA, ITALY (187ML)	13
102 BRUT PASCUAL TOSO, ARGENTINA	??
COASTAL VINES Chardonnay, Pinot Grigio, Sauvignon Blanc	10 33
105 SANCERRE LA PETITE SILEX , LOIRE, FRANCE	49
106 SOAVE ZENI VENETO, ITALY	34
107 PINOT GRIGIO, RUFFINO ACQUA DI VENUS, ITALY	14 48
108 PINOT GRIGIO, SANTA MARGARITA, ITALY	16 58
111 CHARDONNAY, DAOU, PASO ROBLES, CA	12 42
112 CHARDONNAY, LA CREMA, MONTEREY, CA	14 48
113 CHARDONNAY, FAR NIENTE, NAPA VALLEY, CA	129
116 ALBARINO ABADIA DE SAN CAMPO, SPAIN	34
117 VERMENTINO FAMIGLIA CASTELLANI TUSCANY	38
120 SAUVIGNON BLANC, DAOU, PASO ROBLES, CA	12 42
121 SAUVIGNON BLANC, CRAGGY RANGE, NEW ZEALAND	16 59
122 RIESLING, RELAX, MOSEL RIVER VALLEY, GERMANY	12 42
126 ROSE, ALL DAY, LANGUEDOC-ROUSSILLON, FRANCE	12 42
127 ROSE, CHATEAU BARBEBELLE, PROVENCE, FRANCE	12 46
GAVI,	48

RED WINE

201 LAMBRUSCO SETTECANI	??
COASTAL VINES Pinot Noir, Cabernet, Merlot	10 33
CHIANTI, OPICI, TUSCANY	9 gl
201 CHIANTI, CASTELLANI CLASSICO RISERVA	13 44
202 CHIANTI, GABBIANO CLASSICO	11 38
203 CHIANTI, RUFFINO DUCALE GOLD	50
205 PINOT NOIR, NOAH RIVER, CALIFORNIA	15 54
206 MERLOT BLEND CHATEAU VIEILLE TOUR COTES DE BORDEAUX	33
207 MERLOT BLEND CHATEAU LYONNAT BORDEAUX FRANCE	45
208 MONTEPULCIANO, CASTORANI, CADETTO, ITALY	11 36
215 CABERNET, FREELANDER, NAPA VALLEY, CA	16 54
217 CABERNET, JUSTIN, PASO ROBLES	20 58
218 CABERNET, AUSTIN HOPES, NAPA, CA 1 LITER	25 99
219 CABERNET, STAGS LEAP, ARTEMIS, NAPA VALLEY, CA	145
220 CABERNET, CAYMUS, NAPA	149
221 CABERNET SHIRAZ, PENFOLDS "389", AUSTRALIA	88
223 MALBEC, LUIGI BOSCA, ARGENTINA	13 44
224 MALBEC BODEGA TORO CENTENARIO ARGENTINA	33
230 SUPER TUSCAN, MURALIA BABONE	60
231 SUPER TUSCAN TENUTA DI CEPPIANO	49
233 BORDEAUX, CHATEAU GLORIA, FRANCE	125
235 AMARONE DELLA VALPOLICELLA VECCHIO MARONE VENETO, ITALY	69
240 BAROLO COOPERATIVE PRODUTTORI DEL BAROLO PIEDMONT, ITALY	57
241 BRUNELLO DI MONTALCINO, LA LECIAIA, ITALY	75
242 BRUNELLO PETRAIOLO TUSCANY	58
301 PINOT NOIR, TWOMEY, ANDERSON VALLEY	100
302 RED BLEND, PRISONER, NAPA	90
303 RED BLEND, NV14, NAPA	115
304 CABERNET, SILVER OAK, ALEXANDER VALLEY, CA	175
305 CABERNET, CAIN FIVE, NAPA, CA	190
306 CABERNET, PINE RIDGE VINEYARDS, NAPA	125

RIPASSO, ZENI, ITALY	62
SHIRAZ, BAROSSA, VALLEY ESTATE, AUSTRALIA	11 34
AMARONE, ZENI, VENETO, ITALY	81
BAROLO, TERRE DEL BAROLO, ITALY	89

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

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

COCKTAILS

WATERMELON MARTINI Tito's, watermelon, lime	16
MIST OVER COMO Effen cucumber vodka, St. Germaine, lime	16
ELDERFLOWER FIZZ Gray Whale Gin, St. Germaine, lemon, mint, soda	16
THE NOMAD Malibu coconut rum, amaretto, pineapple, cranberry	15
HIBISCUS PINEAPPLE MULE Tito's vodka, pineapple juice, fresh lime, hibiscus ginger beer, mint	16
ESPRESSO MARTINI Kahlua, Espresso, 3 olives vanilla vodka	16
POMEGRANATE GINGER PALOMA Espolon reposado, grapefruit juice, pomegranate juice, lime, ginger beer	16
SMOKED OLD FASHION Tin Cup Bourbon, Amarena Cherries, Orange, Bitters	19
BLOOD ORANGE MARTINI Tito's's. Blood Orange	16
FRENCH MARTINI Grey Goose, Chambord, Pineapple	18
CHOCOLATE MARTINI Three olives vanilla vodka, Bailsy, chocolate, creae di cocoa	15

BEER

PERONI DRAFT	7
DRAFT Yuengling, Miller Lite, Coors Lite, Seasonal IPA	6
BOTTLED BEER Corona, Corona Lt, Peroni 0.0, Birra Moretti	7
SEASONAL DRAFT	MK

DESSERTS

WARM BANANA FOSTER'S BREAD PUDDING Served with candied almonds, powdered sugar, butterscotch, creme anglaise	14
ITALIAN CREAM CAKE Coconut and butter pecan cake with salted caramel and cinnamon cream cheese icing	13
CANNOLI Traditional house made impastata cannoli filling topped with chocolate chips	10
TIRAMISU Traditional Italian tiramisu served in a glass	13
SIXTEEN LAYER CHOCOLATE CAKE Devil's food cake with ganache and chocolate mousse	17
PEANUT BUTTER OREO BAR	13
CAPPUCCINO	6
SINGLE ESPRESSO	4
DOUBLE ESPRESSO	7
CAFFE AMERICANO	6
HOT OR ICED TEA	4
AMERICAN COFFEE Regular or Decaf	4
FOUNTAIN SODA Coke, Diet Coke, Sprite, GINGER Ale, Lemonade	4
BOTTLED ITALIAN WATER 750 ml glass Still or Sparkling	7

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