

ANTIPASTI & INSALATA

PRIME SHORT RIB MEATBALL Topped with tomato sauce, ricotta, parmesan and a grilled ciabatta... 9...

MOZZARELLA CAPRESE Fresh mozzarella, vine ripe tomato, extra virgin olive oil, and balsamic dressing... 14... with Prosciutto...17

JOSIE'S CALAMARI Crispy shrimp, calamari, garlic, scampi sauce and hot peppers... 18

SHRIMP BADA BING Crispy shrimp tossed in a thai chili sauce... 16

CROSTINI SALMONE Smoked salmon, goat cheese, grilled ciabatta, topped with ginger soy vinaigrette... 15

CHOPPED ANTIPASTI SALAD Mixed greens, ham, salami, capicola, provolone, cucumber, tomato, chickpeas, olives and balsamic dressing... 18

FRESH BURRATA Red and gold beets, vine ripe tomatoes, arugula, and a balsamic dressing... 18

GARDEN SALAD Local greens topped with tomato, red onion, cucumber, honeycrisp apple, kalamata olives and balsamic dressing... 9

MEDITERRANEAN SALAD Arugula, endive, radicchio, pears, candied walnuts and gorgonzola, mixed in balsamic dressing... 16

CAESAR SALAD Crisp romaine hearts, extra virgin olive oil, garlic, lemon, housemade croutons, and parmesan... 14

NOCE BIANCO Dried cranberries, candied walnuts, goat cheese, local mixed greens and panzanella dressing... 16

BEET SALAD Red and yellow beets, gem lettuce, cherry tomatoes, marcona almonds, pine nuts, Danish blue cheese crumbles, panzanella and maytag blue cheese dressing... 17

PASTA FAGIOLI Ditalini pasta, white cannellini beans, olive oil, onions, and seasonings simmered to perfection... 11

Add Chicken...8 Shrimp...9 Salmon...14

**MEATBALL MONDAYS
VETERAN WEDNESDAYS
SUNDAY BRUNCH**

PESCE

JOSIE'S SALMON Sautéed spinach, fregula, salsa crudo, balsamic reduction and cilantro oil... 32

SHRIMP SCAMPI Garlic, white wine, and lemon butter sauce over linguine... 34

LINGUINE WITH SEBASTIAN INLET CLAMS Inlet clams in a red or white sauce over linguini with toasted breadcrumbs... 34

SNAPPER FRANCESE Egg battered and served with lemon, white wine, chef's potatoes, and vegetables... 36

EGGPLANT, CHICKEN & VEAL

EGGPLANT STEPHANIA Grilled eggplant stuffed with angel hair garlic and oil and served with marinara and melted mozzarella... 25

MILANESE Crispy scaloppine, arugula, lemon, tomato, parmesan, with balsamic reduction and panzanella dressing... Chicken 26 Veal 34

VALDOSTANA Scaloppine, onions, scallions, touch of marinara, eggplant, and mozzarella over spaghetti... Chicken 25 Veal 31

PARMIGIANA San marzano sauce and mozzarella over spaghetti... Eggplant 22 Chicken 26 Veal 32

MARSALA Mushroom, demi glace sauce, chef's potatoes, and vegetables... Chicken 26 Veal 32

PICCATA Lemon, capers, white wine sauce, chef's potatoes, and vegetables... Chicken 25 Veal 32

FRANCESE Egg battered and served with lemon, white wine, chef's potatoes, and vegetables... Chicken 26 Veal 32

FROM THE BROILER

Served with Porcini Demi and Lobster Mac & Cheese
(Add Jumbo Shrimp...3)

7oz Wagyu Filet Mignon... 70

14oz Center Cut Veal Chop... 60

PASTA

PENNE VODKA Prosciutto, onions, peas, and a hint of vodka in a light pink cream sauce... 25

LASAGNA Layered pasta, prime beef bolognese, romano, parmesan, ricotta, mozzarella, and san marzano tomato sauce... 25

CARBONARA Onions, pancetta, pecorino romano, black pepper, egg yolk, and spaghetti... 28

RIGATONI BOLOGNESE Prime beef, red wine, parmesan, and san marzano tomato sauce... 26

PORCINI RAVIOLI In a creamy demi with wild mushroom, pancetta, black truffle and onion 28

SPAGHETTI POMODORO traditional tomato basil sauce over spaghetti...18
add house made meatball or sausage... 23

FOUR CHEESE RAVIOLI with San marzano tomato sauce, garlic, and basil... 23

BEGGARS PURSE Stuffed with four cheeses and pears, and served with truffle taleggio cream... 30

CHICKEN RIGATONI Roasted garlic, chicken, and a light pink tomato cream sauce... 28

LOBSTER FETTUCCINE Maine lobster, divers scallops, pancetta, corn, scampi butter... 40

PANINIS

WAGYU BURGER American Cheese, sautéed onions and pickles on a brioche bun with crispy potato wedges... 15 Double...20

WAGYU TRUFFLE BURGER Black truffle pecorino, sautéed onions, shaved lettuce, and black truffle oil on a brioche bun with crispy potato wedges... 19 Double...23

GROUPER PANINI Served Grilled, Blackened, or Crispy on a brioche bun, with fresh coleslaw, secret sauce, and crispy potato wedges... 25

PIZZA

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

14" MEDIUM... 17

16" LARGE... 18.75

16" SICILIAN... 23

16" GRANDMA... 25

TOPPINGS Hot peppers, Fresh tomato, pineapple, pepperoni, salami, green peppers, onion, fresh mushroom, spinach, garlic... Med...2... Lg...2.50

PREMIUM TOPPINGS Extra cheese, fresh broccoli, black Tuscan olives, artichoke, anchovy, eggplant... Med...2.50... Lg...3.25

SPECIALTY TOPPINGS Bacon, sausage, chicken, meatball, ricotta, goat cheese, arugula, prosciutto... Med...3... Lg...3.95

STROMBOLI Ham, salami, sausage, mozzarella, mushroom, and pepperoni... 17

CALZONE Ricotta, romano, and mozzarella... 14

-----JOSIES SIGNATURE PIZZAS-----

RAPPINI 12" Broccoli rabe, fennel sausage, roasted garlic, and mozzarella... 19

CAPRINO 12" Oven roasted cherry tomatoes, fresh mozzarella, goat cheese, and caramelized red onion... 17

GARDA 12" Prime meatball, ricotta, and parmesan... 17

MILANO 12" Ricotta, arugula, caramelized red onion, prosciutto, and balsamic... 17

BIANCA Ricotta, romano, and mozzarella... 18.50... 21

SEBASTIANO Mushroom, spinach, and garlic... 18.50... 22

CRUSTY CHEESE Deep dish (allow 35 minutes)... 20



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Email any comments related to parking to: josiesparking@gmail.com