



Arturo Joe's

EST. 1996

FOOD ELEGANTLY PRESENTED BY
RECOGNIZED CHEF

Peter DeSimone

401 · 789 · 3230

www.arturojoes.com

Take Out & Catering Available



ALL DINNERS ARE COOKED TO ORDER. PLEASE ALLOW TIME FOR PREPARATION.

Antipasti

LITTLE NECKS & MUSSELS ZUPPA

Zuppa style little necks & mussels with tomato, clam broth, garlic, olive oil, Romano cheese & red pepper.
Served with Tuscan toast points. 13

BRUSCHETTA ABRUZZO

Italian sausage sautéed with cannellini beans, tomatoes, scallions, garlic, & olive oil.
Finished with mozzarella & Romano cheese, served over grilled Tuscan toast. 10.50

GORGONZOLA BREAD

House-made focaccia bread stacked, then covered with a
garlic & Italian herb gorgonzola cream sauce. 9

BAKED STUFFED MUSHROOMS

Baked mushrooms stuffed with Italian sausage, breadcrumbs & spinach,
finished with a Mornay sauce. 9

SAUSAGE & RABE POTATO SKINS

Italian sausage & Andy Boy Rabe sautéed with olives, diced roasted red peppers, garlic, olive oil, & spices.
Topped with melted fresh mozzarella & Romano cheese, served with a side of sour cream. 11.50

FIG MASCARPONE PHYLLO PURSES

A balsamic vinegar cream sauce with sun-dried tomatoes, scallions,
garlic, tarragon, & dill finished with a balsamic reduction. 12

THREE CHEESE FRIED RAVIOLI

Ravioli stuffed with ricotta, mozzarella, & Romano cheese.
Fried & served over house tomato sauce. 8.50

SMOKED MOZZARELLA

House-made smoked mozzarella, breaded, cooked to a creamy center,
served over our house tomato sauce. 9.50

PESTO FRIES

Crispy fries cooked golden brown then tossed with our pesto sauce & Romano cheese. 8.25

Calamari Corner

LOCAL POINT JUDITH CALAMARI

Tender calamari rings lightly breaded & fried golden brown, then sautéed with one of our own sauces.

ARTURO CALAMARI

A combination of hot peppers, olives,
diced tomatoes, butter, garlic, wine &
finished with Romano cheese. 12

GIOVANNI CALAMARI

Fire roasted red peppers, mushrooms,
scallions, butter, garlic wine sauce, then
finished with Romano cheese &
a splash of soy. 12

BUFFALO CALAMARI

Pete's house made Buffalo sauce,
gorgonzola cheese, celery, served over
mixed baby greens. 12

BALSAMIC CALAMARI

Sun-dried tomatoes, mushrooms,
black olives, artichoke hearts, fire-roasted
red peppers, scallions, garlic, olive oil,
Romano cheese, drizzled with a balsamic
vinegar reduction. 12.50

FRA DIAVOLO CALAMARI

Whole peeled tomatoes, hot peppers,
Kalamata olives. 11.50

Gluten free upon request.

Calamari may be enjoyed over pasta. Add 4.50

Please alert your server or manager of any food allergies.

20% Gratuity may be added for parties.

Insalata & Zuppa

Salmon (8.50) Chicken (4.75) or Gulf Shrimp (5.00) may be added to all salads

ANTIPASTO

Prosciutto, hot capicola, Genoa salami, house made fresh mozzarella, grape tomatoes, roasted red peppers, Bermuda onions, pepperoncini, Italian artichoke hearts, cherry peppers, egg, Mediterranean olives & roasted garlic.
Served over mixed greens. GF 14.50

BABY ARUGULA SALAD

Sweet figs, prosciutto, Italian artichoke hearts, goat cheese, Bermuda onions, roasted pignoli nuts, olive oil & balsamic vinegar reduction. GF 13

WARM BABY SPINACH SALAD

Bermuda onions, hard-boiled eggs, goat cheese, & Kalamata olives, served over a bed of baby spinach & topped with Pete's warm bacon dressing made with cranberries, bacon & red wine vinegar. GF 11.50

FRESH MOZZARELLA TOMATO SALAD

House made fresh mozzarella, vine-ripe tomatoes, Mediterranean olives, mixed baby greens, & basil leaves. Finished with olive oil & balsamic vinegar demi-glaze. GF 12

GRILLED VEGETABLE SALAD

Wood-grilled eggplant, zucchini, summer squash, portabella mushrooms marinated with a balsamic, teriyaki & dijon dressing. Finished with roasted red peppers, grape tomatoes, basil & fresh mozzarella. Served over exotic mixed greens. GF 12.50

CAESAR SALAD

Crisp Romaine lettuce tossed with Peter's Caesar dressing, anchovies & garlic parmesan croutons, finished with imported Romano cheese. GF 8.50

EXOTIC MIXED GREENS

Mixed baby greens, grape tomatoes, Kalamata olives, Bermuda onions & gorgonzola cheese. Topped with a house-made raspberry vinaigrette dressing. GF 8.50

ZUPPA DEL GIORNO CUP... 4.50 BOWL... 5.50

Wood - Grilled Pizzas 12.75

- #1 - Pesto, diced tomatoes, roasted pignoli nuts, garlic, fresh mozzarella, goat & Romano cheese.
- #2 - Prosciutto, figs, caramelized onions, goat cheese, mozzarella cheese, Romano cheese, arugula, balsamic demi glaze, & olive oil. 13.75
- #3 - Mozzarella, Romano, ricotta cheese & fresh herb pizza topped with Caesar salad.
- #4 - Grilled chicken, spinach, roasted red peppers, gorgonzola, mozzarella & Romano cheese.
- #5 - Grilled chicken with a spicy Buffalo sauce, Bermuda onions, mozzarella & gorgonzola cheese.
- #6 - Chopped clams, bacon, scallions, mozzarella & Romano cheese.
- #7 - Diced tomatoes, fresh mozzarella, Romano cheese finished with fresh basil & infused garlic oil.
- #8 - Marinated grilled vegetables, black olives, roasted red peppers, scallions, mozzarella & Romano cheese. Finished with a balsamic vinegar reduction.
- #9 - Housemade pizza sauce, pepperoni, Italian sausage, mozzarella & Romano cheese.
- #10 - Prosciutto, hot capicola, Genoa salami, pepperoni, hot pepper rings, tomatoes, Bermuda onions, mozzarella, Romano, Provolone cheese, topped with a balsamic Italian dressing. 13.75

Gluten-free pizza shells add 2.25

GF = Gluten Free Option Available

*Consumption of raw or under-cooked foods of animal origin will increase your risk of food borne illness. Consumers who are vulnerable to food borne illness should only eat food from animals thoroughly cooked. It is the consumer's responsibility to notify staff of any food allergies prior to ordering.

Pollo

CHICKEN LUCIA

San Marzano tomatoes, Italian artichoke hearts, garlic, olive oil & fresh basil. GF 17.50

CHICKEN BALSAMIC

Sun-dried tomatoes, mushrooms, artichoke hearts, Kalamata olives, roasted red peppers, scallions, Romano cheese, garlic & olive oil, finished with a balsamic vinegar reduction. GF 18

CHICKEN & SAUSAGE ANTHONY

A slightly spicy dish with sautéed pepperoncini peppers, roasted red peppers, artichoke hearts, Kalamata olives, mushrooms, Romano cheese & scallions in a butter, white wine & garlic sauce. Served over choice of pasta. GF 18.50

CHICKEN PARMIGIANA

Tender breaded chicken with mozzarella & Romano cheese baked with house tomato sauce. Served with choice of pasta. 17

CHICKEN JOSEPHINE

Sweet figs, caramelized onions, roasted garlic & balsamic vinaigrette reduction. 17.50

CHICKEN MASCARPONE

Caramelized onions, mushrooms, roasted red peppers, butter, white wine & garlic finished with sweet mascarpone cheese. GF 17.50

CHICKEN FRA DIAVOLO

A spicy whole-peeled tomato sauce with hot peppers & Kalamata olives. GF 17.50

CHICKEN MARSALA

(CHEF'S VERSION)

Wild mushrooms, dry Marsala wine & brown gravy made from veal demi glace. Finished with a sweet mascarpone cheese, served over fettuccine. 17.50

CHICKEN ARUGULA

Egg battered chicken in a lemon butter wine sauce with baby arugula. 17.50

Chicken dishes served over your choice of pasta.

Veal may be substituted for chicken with choice of side. add \$4

GF = Gluten Free Option Available

Gluten Free Pasta Add \$2.00

Vitello

VEAL SALTIMBOCCA

(CHEF'S VERSION)

Tomatoes, prosciutto ham, oregano, & thyme, sautéed then baked with a creamy Mornay sauce lightly sprinkled with breadcrumbs. 21

VEAL BRANDY

Prosciutto ham, bacon, mushrooms, mozzarella cheese & scallions sautéed then baked in a brandy cream sauce. 21

VEAL & PEAS

(SPEZZATO)

Tender stew veal, peas, mushrooms, & whole peeled tomatoes, served over fresh fettuccine. GF 18

VEAL GIUSEPPE

A spicy combination of sweet & hot peppers, olives, mushrooms, Romano cheese & scallions in a butter, garlic, white wine sauce with a splash of soy sauce. 20

VEAL ROSE

Tender veal, tomato wheels, baby spinach, baked with a creamy Mornay sauce. 20

VEAL PARMIGIANA

Tender breaded veal with mozzarella & Romano cheese baked with house tomato sauce. Served with choice of pasta. 18.50

Veal dishes served with pasta, vegetable or potato.

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Frutti Di Mare

LITTLE NECKS, MUSSELS & SAUSAGE ZUPPA

Local little necks, mussels, & Italian sausage sautéed with tomatoes, clam broth, garlic, olive oil, hot pepper relish, Romano cheese & spices. Served over fettuccine. 23

SEAFOOD NICOLA

(FRUTTI DI MARE)

Gulf shrimp, scallops, clams, squid, mussels & white fish sautéed in a spicy red or white clam sauce, served over fettuccine. 28.50

SHRIMP SCAMPI

Gulf shrimp, fire-roasted red peppers, scallions sautéed in a butter, garlic, Romano cheese white wine sauce. Served over choice of pasta. GF 18.50

SHRIMP GIADA

Gulf shrimp sautéed with sun-dried tomatoes, mushrooms, artichoke hearts, roasted pignoli nuts, heavy cream & Romano cheese & basil pesto. Served over choice of pasta. GF 19

RED OR WHITE CLAM SAUCE

Tender chopped clams & local little necks sautéed in red or white clam sauce. Served over choice of pasta. GF 17

SCALLOPS FLORENTINE

Sea scallops sautéed with baby spinach, mushrooms, butter, white wine & garlic. Baked with a creamy Mornay sauce sprinkled with Ritz cracker & breadcrumb combination. Served over choice of pasta. Mkt \$

SCALLOPS ALLA PAPA

Sea scallops baked with mushrooms, scallions, Ritz cracker, breadcrumbs, butter, white wine, garlic, soy, Romano cheese & spices. Served over choice of pasta. Mkt \$

GRILLED SALMON & RABE

Faroe Island Atlantic salmon, topped with Andy Boy Rabe sautéed with garlic, olive oil, diced roasted red peppers, olives, Romano cheese & spices. Choice of side. GF Mkt \$

GRILLED SALMON BALSAMIC

Faroe Island Atlantic salmon, mushrooms, artichoke hearts, sun-dried tomatoes, olives, roasted red peppers, scallions, garlic, olive oil, Romano cheese & spices. Finished with a balsamic vinegar reduction. Choice of side. GF Mkt \$

BAKED FISH

Fresh fish baked with garlic, butter & white wine topped with seasoned bread crumbs. Choice of side. Mkt \$

GF = Gluten Free Option Available

Gluten Free Pasta Add \$2.00

Carne

NY Sirloin Choice Cut steak

STEAK VITO

(PIZZAIOLA)

Whole-peeled tomato sauce with mushrooms, scallions, Kalamata olives & a splash of soy. GF 25

STEAK GIUSEPPE

A spicy combination of sweet & hot peppers, olives, mushrooms & scallions in a garlic, butter, white wine soy sauce. GF 25

STEAK GORGONZOLA

Pan seared & served over a bed of sautéed Cajun baby spinach, finished with a gorgonzola cream sauce. GF 26

STEAK PORTABELLA

Portabella mushrooms, caramelized onions, roasted garlic, sautéed in butter & white wine with a splash of soy sauce. GF 25

GRILLED STEAK DOMINIC

Grilled to your liking, topped with a splash of garlic & butter wine sauce GF 25

Served with your choice of pasta with house sauce, vegetable or potato.

Sorry, we are not responsible for meats ordered well-done.

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Pasta

ANGEL HAIR AGLIO e OLIO

A delicate blend of garlic, olive oil, spices, diced roasted red peppers, scallions, black olives & Romano cheese. Served with or without anchovies. GF 13

PASTA PRIMAVERA

Seasonal vegetables sautéed in a creamy Alfredo, Aglio e Olio or San Marzano sauce. Served with choice of pasta. GF 16

RABE & ITALIAN SAUSAGE

Andy Boy Rabe & Italian sausage sautéed in a garlic, olive oil, diced roasted red peppers, black olive sauce. Finished with Pecorino Romano cheese over cavatelli pasta. GF 18.50

BAKED CAVATELLI BOLOGNESE

Fresh cavatelli pasta, ricotta, mozzarella & Romano cheese baked with Pete's classic Bolognese sauce made from beef, pork, & veal. 16.50

PENNE PINK ALFREDO

Creamy pink Alfredo sauce with a splash of pepper vodka. GF 14

TORTELLINI ALFREDO

Cheese filled tortellini tossed with traditional Alfredo sauce. 16

FETTUCCHINE CARBONARA

Prosciutto ham, bacon, mushrooms & peas tossed in a creamy Alfredo sauce. 16

LOBSTER RAVIOLI

Sweet lobster meat & ricotta cheese filled ravioli topped with a pink Alfredo vodka sauce. 18.50

RAVIOLI

Cheese ravioli topped with your choice of sauce:
Pesto cream, pink Alfredo, Alfredo, San Marzano or house tomato sauce. 14.50

PASTA & MEATBALLS OR ITALIAN SAUSAGE

Meatballs made with beef, pork, veal, Italian seasoning & Romano cheese. 13
Italian sausage cooked in our house tomato sauce. 15
Served with choice of pasta.

EGGPLANT PARMIGIANA

Breaded eggplant, mozzarella & Romano cheese baked with house tomato sauce. Served with choice of pasta. 15.50

EGGPLANT VINCENZA

Breaded eggplant, baby spinach, mushrooms, ricotta, mozzarella, & Romano cheese baked in our house tomato sauce. 17.50
Served with choice of pasta.

Add Chicken Shrimp or Sausage to your pasta 4.75

GF = Gluten Free Option Available

Gluten Free Pasta Add \$2.50

Contorni

MEATBALLS (2)	4.00	BABY SPINACH WITH GARLIC & OIL	7.50
ITALIAN SAUSAGE (2)	4.75	SIDE PASTA (HOUSE TOMATO SAUCE)	3.00
RABE AGLIO e OLIO	7.50	POTATO	5.50
MIXED VEGETABLES	5.00	MIXED FRENCH FRIES	5.25
STEAMED BROCCOLI	5.00	SIDE SALAD	4.00
BROCCOLI AGLIO e OLIO	5.75	SIDE CAESAR SALAD	4.50

All dishes are prepared fresh to order please allow ample time for preparation.

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