



- APPETIZERS -

Meatballs <i>Veal, beef, pork, ricotta, pomodoro sauce, parmigiano-reggiano.</i>	9
Crusted Fresh Mozzarella (G) <i>Tomato salad, fresh basil, pesto, basil-infused EVOO.</i>	12
Shrimp Ceviche (G*) <i>Avocado, tomato, red onion, cilantro, crostini.</i>	15
Stuffed Artichoke Dip <i>Artichoke Hearts, seasoned bread crumbs, white wine, asiago. Our version of the classic stuffed artichoke.</i>	11
Pan Seared Scallops (G) <i>Panchetta remoulade, U10 scallops, charred corn succotash.</i>	17
Charred Octopus (G) <i>Pine nut romesco, lemon vinaigrette.</i>	18
Eggplant Fritta "Pancake" <i>Roasted peppers, fresh mozzarella, roasted garlic cream, basil oil.</i>	12
Calamari <i>Crispy calamari, chipotle-parm aioli, marinara.</i>	15
Soup De Jour <i>Chef's daily soup selection.</i>	MP

- SALADS -

Joe Bella's House Salad (G) <i>Mixed greens, fried chickpeas, red onion, tomato, carrots, balsamic vinaigrette.</i>	9
Burrata Caprese Salad (G) <i>Heirloom tomatoes, fresh basil, EVOO, balsamic glaze.</i>	15
Classic Caesar Salad <i>Garlic croutons, parmigiano-reggiano.</i>	12
Beef Carpaccio (G) <i>Raw, thinly sliced filet mignon, arugula, lemon vinaigrette, truffle aioli.</i>	16
Roasted Pear Salad (G) <i>Arugula, candied walnuts, gorgonzola, white honey balsamic vinaigrette.</i>	13
Crispy Goat Cheese Salad (G) <i>Panko crusted goat cheese, arugula, roasted golden beets, figs, balsamic vinaigrette.</i>	15

- SALAD ADDITIONS -
Free Range Grilled Chicken + 7
Grilled Shrimp + 8 Grilled Salmon + 12

- FOR THE TABLE -

Italian Charcuterie Board - 18
Mortadella, prosciutto, soppressata, sharp provolone, gorgonzola, fresh truffle honey, dijon mustard, olives, crostini.

- PASTA -

Our homemade pastas are made with both semolina and durum flour

Penne Vodka <i>Pancetta, peas, roasted garlic, shallots. 18</i>	Rigatoni Pomodoro <i>San Marzano tomatoes, basil, fresh mozzarella. 19</i>	Ziti, Escarole & Beans <i>Sauteed escarole, white beans, pecorino romano, pancetta. 20</i>
Tagliatelle Mushroom Truffle <i>Tagliatelle pasta, locally grown mushrooms, truffle shavings, parmigiano-reggiano. 22</i>	Gemelli with Sweet Fennel Sausage <i>Light tomato cream sauce, sundried tomatoes. 22</i>	Pappardelle Bolognese <i>Veal, beef, pork, soffrito, whipped ricotta. 22</i>
Linguini alla Aragosta <i>Lobster, cream sauce, roasted cherry tomato, parmigiano-reggiano, chive oil. 26</i>	Penne with Broccoli Rabe <i>Sausage, EVOO, garlic, broccoli rabe, cherry tomato, parmigiano-reggiano. 23</i>	Gnocchi alla Siciliana <i>Roasted eggplant, pomodoro, ricotta salata. 22</i>
		Risotto Del Giorno <i>Chef's daily choice. MP</i>

- PASTA ADDITIONS -

Free Range Grilled Chicken + 7 Grilled Shrimp + 8

- MAIN COURSE -

14 oz. New York Strip - <i>Smashed fingerling potato, sauteed broccoli rabe, compound butter.</i>	36
Asiago Chicken - <i>Crispy chicken, Asiago cheese, pesto, oven roasted tomato, garlic cream sauce, potato croquette.</i>	26
Pepper Crusted Ahi Tuna (G) - <i>Romanesco wasabi puree, sauteed bok choy, teriyaki glaze.</i>	29
Veal Milanese - <i>Veal scallopini, organic baby arugula, tomato, red onion, shaved reggiano, lemon vinaigrette.</i>	29
14 oz. Berkshire Pork Chop (G) - <i>Smashed fingerling potato, sauteed escarole, pork and wild mushroom crema.</i>	26
Spicy Garlic Wild Salmon (G) - <i>Smashed fingerling, sauteed broccoli rabe, spicy tomato garlic brodo.</i>	28
Braised Short Rib (G) - <i>Risotto, red wine demi.</i>	28
Pan Seared Halibut (G) - <i>Roasted parsnip puree, sauteed broccoli rabe, lemon wine beurre blanc.</i>	30
Grilled Filet Mignon - <i>Gorgonzola, port wine, asparagus, potato croquette.</i>	38
"Free Range" Chicken - <i>Parmigiano. Served with penne marinara or potato croquette.</i>	24

- DESSERT -

Tiramisu <i>Espresso, lady fingers, mascarpone, cocoa.</i>	8
Pressed Flourless Chocolate Cake <i>served with vanilla bean gelato & Belgian chocolate sauce.</i>	8
Warm Banana Bread Pudding <i>with caramel and vanilla bean gelato.</i>	8
Crème Brûlée <i>served with short bread and orange zest cookies.</i>	8
Cannolis <i>One traditional and one chocolate peanut butter cannoli.</i>	8
Zeppoles <i>served "street style" loaded with powdered sugar.</i>	7
Scoop of Gelato	4

- KIDS MENU -

Spaghetti & Meatball - 8
Cheese Ravioli - 8
Flatbread Pizza - 8
Chicken Fingers & Fries - 8
Pastina with Butter - 8

- KIDS DRINKS -

Joey's Shark Bite - 3
<i>Blue Raspberry, Sprite, Gummy Sharks</i>
Berry Bella - 3
<i>Lemonade, Strawberry Purée, Strawberry Gummies</i>

SIDES -

Potato Croquette	7
Grilled Asparagus (G)	7
Broccoli Rabe (G)	8
Lobster Mac & Cheese	12
Escarole & White Beans (G)	7
Smashed Fingerling Potatoes (G)	7

G - Gluten Free G* - Gluten Sensitive

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase the risk of foodborne illness.

COCKTAILS

781 SPRITZ - 12

Prosecco, Aperol, Starlino Rose Aperitif, Club Soda.

AMALFI COAST - 12

Stoli Blueberi Vodka, Blue Curacao, Limoncello, Lemon Juice, Club Soda.

THE FIG'N MULE - 14

Ketel One Botanicals Peach-Orange Blossom Vodka, Fig Vodka, Ginger Beer.

UP AND DOWN THE BOULEVARD - 12

Empress Gin, Strawberry Purée, Lemon Juice, White Tea.

RIVER RUN MANHATTAN - 14

Redemption Rye, Redemption Bourbon, Starlino Rosso, Lucano Amaro, Angostura Bitters.

PALM'S OLD FASHIONED - 14

Sagamore Rye, Redemption Bourbon, Triple Syrup, Orange Bitters, Chocolate Bitters.

LIMONCELLO MARTINI - 14

Ketel One Citroen Vodka, Fabrizia Limoncello, Lemon Juice, Vanilla Syrup.

ORANGECELLO MARTINI - 14

Ketel One Vodka, Fabrizia Blood Orange, Lemon Juice, Vanilla Syrup.

STICK UP - 12

Botanist Gin, Carpano Bitters, Starlino Rosso.

PICANTE PALOMA - 12

Don Julio Blanco, Ancho Reyes Verde Liqueur, Triple Syrup, Ruby Red Grapefruit Juice, Club Soda.

POMPEII'S ESCAPE - 14

Tanteo Jalapeño Tequila, Montelobos Mezcal, Triple Syrup, Fresh Lime Juice, Pineapple Juice.

DESSERT COCKTAILS

ALL SKREWED UP - 14

Skrewball Peanut Butter Whiskey, Lemon Juice, Cinnamon Simple Syrup, & Cabernet Floater garnished with a mini Peanut Butter Cannoli.

ESPRESSO MARTINI - 14

Dark: Ketel One Ohranj Vodka, Lucano Coffee Liqueur, Espresso.

Light & Creamy: Ketel One Vanil Vodka, Baileys Deliciously Light, Espresso.

NO TELLA LIKE NUTELLA - 12

Ketel One Vodka, Frangelico, Lucano Coffee Liqueur, & Baileys Deliciously Light garnished with a cocoa powder rim.

FLUFF ENUFF - 12

Skrewball Peanut Butter Whiskey, Vanilla Simple Syrup, & Baileys Deliciously Light garnished with a toasted marshmallow.

AFFOCATO SWIRL - 14

Frangelico, Espresso & 2 Scoops of Gelato garnished with a pirouette straw and chocolate drizzle.

BEER

BEER ON TAP

Miller Lite | Sam Adams Seasonal | Leinenkugel Summer Shandy
Kane Head High | Battle River Brewing | Icarus

(Ask about current offering for Battle River & Icarus)

BOTTLED BEER

Coors Light | Blue Moon | Corona | Yuengling | Peroni

SPIRITS

BOURBON/WHISKEY

Jameson	Redemption Bourbon
Maker's Mark	Redemption Rye
Jack Daniel's	Blanton's
Jack Daniel's Fire	Knob Creek Smoked Maple
Jack Daniel's Apple	Skrewball Peanut Butter Whiskey
Crown Royal	Sagamore Rye
Woodford Reserve	Seagram's 7
	Seagram's VO

TEQUILA

Don Julio Silver
Don Julio Añejo
Don Julio Reposado
Don Julio 1942
Patrón Silver
Patrón XO Cafe
Tanteo Jalapeño
Casamigos
Jose Cuervo
Mezcal
Clase Azul Reposado

VODKA

Ketel One
Ketel One Ohranj
Ketel One Citroen
Ketel One Botanicals
Tito's
Absolut
Belvedere
Stoli Blueberi
Stoli Ohranj
Stoli Vanil
Feigling Fig
Cherry 360

SCOTCH

Johnnie Walker Black
Johnnie Walker Red
Johnnie Walker Blue
Dewar's
Glenlivet
Glenfiddich
The Macallan 12 Year
Chivas Regal
Glenmorangie
Laphroaig



WINES

CHIANTI

	G	B
Ruffino	10	40
Tenuta di Nozzole	12	45
Da Vinci	10	

PORT

Fonseca Bin 27	12	
Taylor Fladgate	10	
Warres	15	

ROSÉ

Fleurs de Prairie	10	40
Roscato Rosé Dolce Sweet Rosé	9	27

CHARDONNAY

Gen 5	8	
Chloe	10	
J. Lohr	10	
Joseph Carr	14	55
Cakebread		80
William Hill	12	40
The Calling Dutton Ranch		60

PINOT GRIGIO

Chloe	10	
Ruffino	8	40
Barone Fini	12	42
Santa Margherita	16	55 (750ml) 20 (375ml)
Bollini	14	45

SAUVIGNON BLANC

Chloe	10	38
Bollini	14	45
J. Lohr	10	38
The Crossings	9	
Josh	10	38
Cakebread		70

RIESLING

Relax	9	38
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INTERESTING REDS

Michele Chiarlo (Barbera)	14	60
Orin Swift Palermo		60
Machete		60
Roscato Rosso Dolce Sweet Red	9	27

CABERNET SAUVIGNON

Chloe	10	38
Josh	12	40
J. Lohr	10	38
Caymus		160
Cakebread		110
Jordan		99
J. Lohr Hilltop		55

MERLOT

Chloe	10	35
Sterling	10	
Edna Valley	10	
William Hill	12	40

PINOT NOIR

Chloe	10	40
J - Black Label	14	45
The Calling Russian River		60
Rodney Strong	14	45
Menage a Trois	9	35

MALBEC

Alamos	10	40
Broquel	10	40

CHAMPAGNE

La Marca Prosecco	14	40 (750ml) 20 (375ml)
Josh Prosecco	9	35
Chloe Prosecco Rosé	9	38
Veuve Clicquot		95
Caposaldo Prosecco	7	
Moët & Chandon		100