

antipasti

- Calamari** banana pepper, onion, lemon, white wine 10
- Shrimp Scampi** garlic butter, lemon, white wine 10
- Baked Meatballs** tomato basil sauce, cheese 7
- Italian Sausage** banana peppers, onions, e.v.o.o. 8
- Beef Tips*** blackened, gorgonzola zip, crostini 12
- Arancini** fontina, peas, basil, tomato basil sauce 9 v
- Pomodoro Crostini** tomato, basil, balsamic, e.v.o.o. 6 v
- Pesto Brushetta** artichoke, mozzarella, basil pesto 8 v
- La Pera Flat Bread** roasted pear, caramelized onion, goat cheese, blackberry-cabernet gastrique 10 v  **Concha y Toro Carmenere**

insalata e zuppa

- Roasted Beet** goat cheese, baby greens, candied walnuts, citrus vinaigrette, pomegranate glaze 10 v GF  **Le Chardonnay**
- Traverse Salad** mixed greens, almond chicken, dried cherry, almond, tomato, cucumber, three berry vinaigrette 10
- Caesar** romaine, parmigiano-reggiano, crouton, caesar dressing. anchovies upon request 4.5/9 add: chicken 4
- Antipasto Giuseppe** mixed greens, salami, provolone, ham, olive, red onion, peperoncini, house vinaigrette 5/10 GF
- Minestrone** vegetarian soup 4 v
- Soup of the day** ask your server

contorni sides

- Mashed Potato** yukon gold potato, garlic, cream 6 v
- Braised Italian Greens** changes weekly, ask your server 6 v
- Side Risotto** arborio rice, onion, chicken stock, white wine, parmesan 7
- Side Pasta** spaghetti or penne with tomato basil or bolognese 5
- Tini Buca-tini** side bucatini pasta, artchoke, basil pesto 7 v

entrees served with choice of soup or house salad. side penne tomato basil, caesar upgrade 1.5

- Traverse City Chicken** almond crusted chicken, dried cherry, button mushroom, cherry brandy béchamel 17
- Veal Saltimbocca** prosciutto, fontina, lemon sage sauce, chef choice vegetable 22  **Michele Chiarlo Le Orme Barbera d’Asti**
- White Fish Siciliano*** seasoned crumbs, parmesan, ammoglio 17  **Oyster Bay Sauvignon Blanc**
- Salmon Fresca*** basil encrusted, roasted tomato, herb oil, balsamic reduction, braised greens 18
- Grilled Salmon*** lemon, capers, fresh rosemary, risotto 18  **Hob Nob Pinot Noir**
- Old School** yes we can make chicken and veal **picatta, marsala, siciliano** and **parmigiana**

manzo 7oz choice filet mignon, served with choice of soup or house salad. caesar upgrade 1.5

- Filet Trattoria*** sautéed mushroom, onion, house zip sauce, garlic mashed potato 23  **Trefethen Cabernet Sauvignon**
- Joey’s Filet*** roasted tomato madeira demi glaze, risotto 25  **Jacobs Creek Reserve Shiraz**
- Steak Siciliano*** breaded steak, ammoglio, chef choice vegetable 20

pasta served with choice of soup or house salad. caesar upgrade 1.5

- Bucatini** pierced spaghetti, shrimp, braised greens, lemon, white wine, garlic, e.v.o.o. 17  **Pasqua Pinot Grigio**
- Pappardelle Tips*** filet, wild mushrooms, roasted tomato, marsala wine sauce 17
- Gnocchi Palomino** potato-flour dumpling, creamy tomato basil sauce 14 v
- Carbonara*** spaghetti, béchamel, bacon, onion, sweet pea, parmigiano-reggiano, do-it-yourself egg yolk 15
- Meat Ravioli** ground veal and beef, tomato basil or bolognese sauce 14
- Alfredo** pappardelle, béchamel, garlic, parmigiano-reggiano 14 v add: chicken 4, salmon 7
- Cheese Tortellini** basil pesto cream, blistered tomato 14 v  **Biokult Grüner Veltliner**
- Eggplant Parmesan** eggplant, seasoned ricotta, tomato basil sauce, mozzarella 15 v
- Casalinga** baked penne bolognese, mozzarella, meatball, Italian sausage 17  **House Red**
- Lasagna alla Bolognese** pasta sheets, seasoned ricotta, ground beef, bolognese, béchamel, mozzarella 15
- Create-Your-Own-Pasta** create your own pasta bowl with homemade sauce and custom topping choices 12
 - Pasta:** gluten free ziti, bucatini, pappardelle, penne, spaghetti, angel hair
 - Sauce:** tomato basil, bolognese, palomino, spicy fra diavolo, chunky marinara, garlic & oil
 - Customize it:** mushroom, onion, tomato, garlic, basil, banana pepper, bacon 2/item
sausage, meat balls, baked cheese 3/item grilled chicken 4/item

pizza pie individual, round or square. upgrade to gluten free crust add 3

- JoJo’s Tuscan** prosciutto, artichokes, tomato, kalamata olive, mozzarella, basil pesto 12
- Margherita** mozzarella di bufala, tomato, basil, light pizza sauce, e.v.o.o. 10 v  **Rombauer Zinfandel**
- Andrea** breaded eggplant, spinach, ricotta, mozzarella, pizza sauce 11 v
- Jonathon** pepperoni, ham, sausage, ground beef, mozzarella, pizza sauce 12
- Mee-tá-Ball** meatball, ricotta, mozzarella, pizza sauce 12
- JB Classic** seasoned tomato, sausage, banana peppers, onion, mozzarella, parmesan 12
- Danny** double pepperoni, mozzarella, pizza sauce 10  **Villa Antinori Toscana Blend**
- Olivia** gluten free dough, goat cheese, caramelized onion, roasted garlic, mushroom, e.v.o.o. 13 v GF
- Create-Your-Own-Pizza** round or square, individual 8...large 14
pepperoni, ham, sausage, bacon, mushroom, onion, red onion, green pepper, tomato, garlic, jalapeño, black olive, green olive, pineapple, banana pepper 1/item...2/item
roasted garlic, chicken, meatball, extra cheese, ricotta, bufala mozzarella, anchovy 2/item...4/item

dolce

- Creme Brûlée** vanilla bean, egg, sugar, heavy cream 6 v GF
- Bread Pudding** almond bread pudding, vanilla ice cream, Amaretto zabaglione 6 v
- Cannoli** cream filled pastry dipped in candied ground walnuts and chocolate chips 4 v
- Spumoni Ice Cream** vanilla, chocolate, pistachio, cherry 4 v

Pairing:  
Gluten Free: GF
Vegetarian: V

“Ask your server about menu items that are cooked to order. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.”

ON
VIN
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B

By The Glass

House Red

Citra Montepulciano d’Abruzzo

6 glass - 13 1/2 carafe - 24 carafe

Cabernet Sauvignon

HandCraft 7

Cabernet Sauvignon, Seven Falls 9

Chianti, Folonari 7

Chianti Classico, Villa Nozzole 10

Merlot, Raymond R Collection 8

Pinot Noir, Hob Nob 7

House White

Citra Trebbiano d’Abruzzo

6 glass - 13 1/2 carafe - 24 carafe

Chardonnay

Le 7

Chardonnay, J. Lohr 8

Pinot Grigio, Pasqua 7

Riesling, Brengman Brothers 8

Sauvignon Blanc, Oyster Bay 7

Italian Whites

Gavi, Principessa Gavia, Gavi 35
Orvieto, Antinori Santa Cristina, Orvieto 29
Pinot Grigio, Principato, Venezie 27
Pinot Grigio, Pasqua, Umbria 28

Chardonnay

Brengman Brothers Reserve, Leelanau 45 unoaked
Kendall-Jackson Vintners Reserve, Coastal Region 35
J. Lohr, Monterey 35
Le, France 28

Riesling

Riesling Reserve, Brengman Brothers, Leelanau 38
Dry Reserve Reserve, Brengman Brothers, Leelanau 42

Sparkling

Asti Spumante, Tosti 187ml 9
Moscato, Villa Pozzi 28
Prosecco, Zardetto 25

Sauvignon Blanc

Mohua, Marlborough 35
Villa Maria, Marlborough 35
Oyster Bay, Marlborough 28

Alternative Whites

Grüner Veltliner, Biokult, Austria 25
Chenin Blanc + Viognier, Pine Ridge, California 35
Gewürtztraminer, Brengman Brothers, Leelanau 42

Italian Reds

Amarone, Pasqua, Veneto 59
Barbera d'Asti, Michele Chiarlo Le Orme, Piedmont 32
Blend, Villa Antinori, Tuscany 38
Campofiorin Ripasso, Masi ,Veneto 46
Cabernet + Primitivo, if you see kay, Lazio 30
Chianti, Folonari Tuscany \$28
Chianti Classico, Villa Nozzole, Tuscany 39
Chianti Classico, Antinori Peppoli, Tuscany 45
Chianti Classico, Castello D'Albola, Tuscany 35
Chianti Classico Riserva, Rocca Macie, Tuscany 45
Chianti Classico Riserva, Ruffino Oro, Tuscany 59
Montepulciano, Sabazio, Tuscany 32
Nero D'Avola, Villa Pozzi, Sicily 28
Passimento (like a baby amarone), Pasqua 35
Sangiovese, Santa Cristina, Tuscany 27
Valpolicella, Tommasi, Veneto 35

Cabernet

Artesa Elements, Napa 32
Caravan Estate, Darioush, Napa 70
HandCraft, California 28
Justin, Paso Robles 44
Markham, Napa 46
Oberon, Napa 2011 42
Seven Falls, Wahluke Slope 35
Silver Palm, North Coast 35
Trefethen, Oak Knoll District Napa 55

Merlot

Oberon, Napa 35
Raymond R Collection, St Helena 32

Pinot Noir

Etude Lyric, Santa Barbara 45
Hob Nob, France 28
Lucky Star, California 24
Rodney Strong, Russian River 35

Shiraz

Jacobs Creek Reserve, Australia 32
Hope Estate "the Ripper", Australia 29

Alternative Reds & Blends

Blend, Tenacious Celani, Napa 90
Blend, Stags Leap Wine Cellars, Hand of Time, Napa 49
Carmenere, Concha y Toro, Chile 35
Malbec, Santa Julia organic, Argentina 32
Malbec, Tamari Reserva, Mendoza 24
Meritage, Leyth Red, Sonoma 28
Zinfandel, Joel Gott, St. Helena 28
Zinfandel, Rombauer, Napa 45

Draft

Moretti
Italian Euro Lager 4/16oz 5.50/22oz
Fat Tire
Amber Ale 5/16oz 6.50/22oz
Norm’s Raggedy Ass
IPA, Griffin Claw 5/16oz 6.50/22oz
Rotating Tap
Ask your server

Bottle Domestic

Budweiser 3
Bud Light 3
Coors Light 3
Miller Lite 3
Sam Adams 4 (seasonal)
Siren Amber Ale 4 (Michigan)
Diabolical IPA 4 (Michigan)
O’Douls Amber 3 (non-alcoholic)

Bottle Import

Beck’s Dark 4.25
Corona 4
Heineken 4.25
Labatt 3.50
Labatt Light 3.50
Moretti Dark 4 (Italy)
Peroni 3.75 (Italy)
Stella Artois 4
Stella Cidre 4 (Gluten Free)

Joe Bologna’s EST. NOVEMBER 12TH, 1985

How I Remember...

I remember when I was a small boy, my family and I would go to my Nonna’s house every Sunday for dinner. She would start her sauce in the morning from scratch and the aromas of simmering tomatoes, fresh garlic, sweet basil, parsley and fresh grated parmesan would filter throughout the house.
My aunts and uncles would settle at Nonna’s dining room table discussing current events and family matters, while my cousins and I would give chase throughout the house, occasionally slowing down to oblige a parent’s warning. I can still visualize a sort of “organized confusion” among my relatives until dinner would descend upon us and quiet our song and play. Above all, I remember best, the generous meals Nonna lovingly served.

“Mangia, mangia” Nonna would say.
“Mangia, mangia” eat, eat.
“Oh Joey, you make me so happy”
So I get bigger and BIGGER, but Nonna is happy.

I wanted to learn to cook like Nonna.
So now its my turn.
Nonna would say “Do it this way”
I would say “what about this way?”
She’d say “Ok Joey, I not teach you”
I’d say “Ok Nonna, YOUR way”
How I remember...

Joe Bologna

TAKE THE UNFINISHED BOTTLE HOME WITH YOU.
CORK IT, BAG IT, PUT IT IN YOUR TRUNK.