

Restaurant Joanina

35A Gerard St 11743-2704 · +16315492727 · Updated: Jan 14, 2026

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ANTIPASTI 8

Melanzane al Pomodoro e Basilico \$10.95

Thinly sliced eggplant baked with fresh tomato basil sauce, topped with ricotta salata

Burrata \$14.00

Filled fresh mozzarella, roasted peppers, arugula, cherry tomatoes & toasted bread

Zuppa di Cozze e Vongole \$13.95

Mussels & baby clams sauteed with tomato sauce, basil & fresh garlic

Calamari Fritti \$10.95

Fried calamari with spicy tomato sauce

Insalata di Mare \$12.95

Marinated cold seafood salad

Escarola e Fagioli \$7.95

Tuscan escarole and bean soup

Polpettine di Agnello \$10.00

Lamb meatballs, tomato basil sauce, shaved parmigiano

Carciofi alla Griglia \$12.00

Pan seared artichokes, balsamic, shaved parmigiano

INSALATE 3

Beet Salad \$8.95

Mesclun greens, goat cheese, beets, candied pecans, raspberry vinaigrette

Insalate di Caesar \$8.95

Traditional Caesar salad with shaved parmigiano

Capricciosa di Gorgonzola \$8.95

Arugula, radicchio, crumbled gorgonzola & toasted walnuts with creamy gorgonzola dressing

AFFETTATI 8

Prosciutto \$6.00

Mortadella \$6.00

Coppa \$6.00

Sopressata	\$6.00
Speck	\$6.00
Bresaola	\$6.00
Marinated Olives	\$5.00
Fire Roasted Peppers	\$5.00

FORMAGGI 6

Robiola Bosina	\$6.00
Sheep & cows milk cheese. Creamy texture with an earthiness	
Drunken Goat	\$6.00
Semi soft, smooth, sweet & mild. Bathed in red wine	
Bianco Sardo	\$6.00
A sharp, full flavored Sardinian pecorino	
Roomano Pradera	\$6.00
3 year aged gouda cheese with intense caramel flavor	
Moliterno al Tartufo	\$6.00
Aged Sardinian pecorino with black truffles	
Reggiano Parmigiano	\$6.00

PIZZA 6

Pizza Margherita	\$13.95
Homemade mozzarella, tomato & basil	
Pizza con Prosciutto e Arugula	\$14.95
Homemade mozzarella, tomato sauce, prosciutto di Parma and arugula	
Pizza Buon Gusto	\$14.95
Grilled Chicken, grilled vegetables, homemade mozzarella & fresh tomato sauce	
Pizza ai Funghi Misti	\$14.95
Homemade mozzarella, tomato sauce mixed wild mushrooms	
Mozzarella di Bufala e Pomodorini	\$14.95
Buffalo mozzarella, cherry tomatoes, fresh basil	
Pizza Bianca con Speck	\$15.95
White pizza with speck, mushrooms & white truffle oil drizzle	

PASTA 8

Cavatelli Bolognese	\$18.95
Fresh ricotta cavatelli with meat sauce	
Tortelloni Rosa	\$18.95
Homemade ricotta filled tortelloni with a creamy filetto di pomodoro sauce	
Fusilli con Carciofi e Gamberi	\$19.95
Fresh fusilli Calabrese, shrimp, artichoke hearts, cherry tomatoes, garlic & oil, pesto	
Orecchiette con Salsiccia	\$18.95
Orecchiette pasta, house made sausage, broccoli rabe, garlic & virgin oil	
Linguine Vongole	\$21.95
Sautéed baby clams, in shell, with garlic & oil or tomato basil	
Lasagna	\$18.95
Homemade lasagna with ricotta & meat sauce	
Agnolotti di Zucca	\$17.95
Homemade butternut squash ravioli, butter sage	
Rigatoni Caprese	\$16.95
Rigatoni pasta, tomato basil sauce, chopped fresh mozzarella	

POLLO 4

Polleto al Forno	\$21.00
Semi-boneless baby chicken roasted in the wood burning oven with garlic and rosemary	
Pollo Scarpariello	\$23.00
Chicken on the bone roasted in the wood burning oven with garlic, lemon, homemade sausage, potatoes & spicy cherry peppers	
Pollo Joanina	\$19.95
Breast of chicken, sautéed artichokes, sweet baby peas white wine, lemon, topped with prosciutto di Parma	
Pollo Valdostano	\$22.00
Breast of chicken stuffed with prosciutto, spinach & mozzarella, sautéed with wild mushrooms & marsala wine	

VITELLO 4

Scaloppine Rustica	\$24.95
Veal scaloppini sautéed with long stem artichokes, wild mushrooms & Marsala wine reduction	
Scaloppine Parmigiano	\$24.95
Breaded veal scaloppini topped with fresh mozzarella & fresh tomato basil sauce	
Scaloppine Paillard	\$24.95
Veal scaloppini pan seared & served over broccoli rabe & cannellini beans	
Scaloppine Milanese	\$24.95
Breaded veal scaloppini pan fried, topped with mixed greens, tomatoes, onions, capers & balsamic vinaigrette	

CARNI 3

Anatra Arrosto* **\$25.00**

Roasted duck breast, caramelized onions, balsamic reduction drizzle

Bistecca alla Griglia* **\$26.95**

Grilled sirloin steak topped with sauteed onions and mushrooms

Maiale Sorrentino **\$25.95**

Pork chop pounded, lightly breaded topped with eggplant, prosciutto & fresh mozzarella finished with marsala wine

PESCE 4

Salmone al Pistacchio **\$22.95**

Baked pistachio crusted salmon served over sautéed spinach

Whole Roasted Seasonal Fish

De-boned and roasted in our wood burning brick oven

Sogliola Francaise **\$23.95**

Filet of sole in a lemon wine sauce

Gamberi e Fagioli **\$24.95**

Jumbo shrimp & Italian butter beans sauteed in garlic, virgin olive oil & rosemary

ZUPPE 2

Escarola e Fagioli **\$6.95**

Tuscan escarole and bean soup

Stracciatella **\$6.95**

Italian egg soup with spinach & parmigiano

INSALATA 4

Insalata di Gamberi e Carciofi **\$14.95**

Balsamic grilled shrimp & artichoke hearts over mixed greens with cherry tomatoes and lemon vinaigrette

Insalata di Cesare **\$10.95**

Traditional Caesar with homemade Caesar dressing

Insalata di Campo **\$11.95**

Mixed greens with dried cranberries, toasted pecans, beets, goat cheese crostini, & raspberry vinaigrette

Insalata d'Estate **\$11.95**

Mixed greens with gorgonzola, sliced apples, grapes, dried cranberries, candied walnuts & balsamic vinaigrette

PASTE 4

Orecchiette con Rucola **\$14.95**

Ear shaped pasta, sauteed pancetta, arugula, hot cherry peppers, garlic & virgin oil

Penne Integrale	\$14.95
Whole wheat penne pasta, tomato basil sauce, topped with fresh ricotta	
Rigatoni alla Melanzane	\$14.95
Rigatoni pasta, diced eggplant, sauteed cherry tomatoes, garlic & virgin oil, shaved ricotta salata	
Pappardelle Bolognese	\$14.95
Fresh pasta with meat sauce	

PANINI 4

Panini Caprese	\$9.95
Fresh mozzarella, tomato, sweet roasted peppers & artichoke pesto on homemade focaccia bread	
Panini Pago	\$10.95
Grilled chicken breast, fresh mozzarella, artichoke hearts & arugula with basil pesto mayo on ciabatta bread	
Panini Classico	\$10.95
Grilled chicken breast, brie cheese, grilled eggplant, sliced tomatoes & homey mustard on pita bread	
Panini Verdura	\$9.95
Grilled eggplant, grilled zucchini & grilled carrots with balsamic vinaigrette on homemade focaccia bread	

ENTREE 4

Sogliola Oreganato	\$17.95
Filet of Sole with light bread crumbs, chopped tomatoes & fresh basil baked with white wine & lemon	
Maiale Milanese	\$17.95
Pork chop breaded & pan fried topped with arugula, cherry tomatoes, lemon vinaigrette & shaved parmigiano	
Salmone Primavera	\$16.95
Salmon filet with Dijon sauce & julienned Vegetables over sauteed greens	
Pollo Paillard	\$16.95
Pan seared breast of chicken over sauteed broccoli rabe & cannellini beans	

CONTORNI 3

Broccoli di Rabe	\$8.95
Tregusti Salad	\$8.95
Tri-color salad with balsamic vinaigrette & chopped cherry tomatoes	
Fries	\$5.95

APPETIZER 5

Carciofi alla Griglia
Pan seared artichokes, balsamic, shaved parmigiano

Insalata di Campo

Mixed greens, sliced apples, cherry tomatoes & toasted walnuts with raspberry vinaigrette

Bresaola

Air cured beef, mixed arugula, lemon vinaigrette, shaved parmigiano

Cavatelli Bolognese

Homemade ricotta cavatelli with meat sauce

Escarole e Fagioli

Tuscan escarole & bean soup

DESSERT & COFFEE ²

Selection of Desserts

American Coffee or Tea
