

JOE’S ON HOLLY DINNER MENU

Appetizers

Spicy Steamed Mussels Fresh mussels steamed in a light spicy tomato garlic broth. Served with toasted garlic bread. <i>Seasonal</i> \$20	Eggplant Bella Melanzane Hand-breaded eggplant fries, crispy and perfectly seasoned. \$13	Flatbreads Margherita or BBQ Chicken with mozzarella on a crispy flatbread. \$11	Garlic Bread Fresh made bread with garlic butter and melted mozzarella cheese. \$12
Fried Mozzarella Breaded mozzarella cheese, deep-fried. Served with marinara sauce. \$12	Appetizer Sampler Assortment of Arancini, Calamari, and Eggplant Bella Melanzane. \$17	Arancini Golden-fried risotto served over vodka sauce, finished with fresh basil and herbs. \$13	Fried Calamari Lightly fried calamari served with marinara sauce. \$13
Eggplant Stack Roasted Eggplant, fresh mozzarella and roasted tomatoes, topped with balsamic glaze and olive oil. \$14	Jumbo Shrimp & Oysters Tray Atlantic wild caught jumbo shrimp & blue oysters. \$27	Cheese Board Imported Olives, cheeses, Artichokes, Fig Jam, Roasted peppers, Toasted Crostinis, Pecans and more. \$32	

Soup & Salad

Add to Any Salad: Grilled Chicken Breast \$6.95 6 Grilled Shrimp \$9.95 Grilled Salmon \$10.95

Caesar Romaine lettuce, parmesan cheese, served with crostinis and garnished with red bell pepper tossed with caesar dressing. \$12	Greek Garden fresh greens, feta cheese, red onion, tomatoes, cucumber, artichoke hearts, roasted red bell pepper and Kalamata olives served with greek dressing. \$14	Black & Bleu Steak Perfectly seasoned and grilled blackened steak on top of chopped romaine, bleu cheese. \$18
Insalata Dolce Vita Fruit and nut salad with artichokes, olives and diced apples on a bed of greens. \$16	Classic Caprese Fresh tomato & buffalo mozzarella, balsamic glaze, basil. \$14	SOUP \$7 / \$10 Mama Diana’s Tortellini & Meatball White Bean Seasonal

House Specialties and Seafood

Add Garden Salad with Entree for \$3.95

Parmesan Crusted Mahi with fresh grilled vegetables and a side of garlic & rosemary roasted potatoes. \$28	Frutti Di Mare Clams, Shrimp and Mussels in a rich garlic, white wine and lemon sauce. MKT	Seafood Trio Salmon filet, lobster ravioli, shrimp and veggies in a white wine butter sauce over angel hair pasta. \$28
Grilled Salmon Grilled salmon atop a bed of fresh spinach with pesto olio. Served with spaghetti with tomato sauce. \$26	Bistecca Caprese Top sirloin center cut with sautéed Italian style potatoes, fall squash, mozzarella, cherry tomatoes, pesto, balsamic glaze. \$42	White Clams & Linguini Atlantic Cherry stone clams sautéed in lemon white garlic sauce. \$27
Pinon Pesto Salmon Grilled salmon served over angel hair pasta tossed with pine nut pesto sauce. \$26	Black Mussels with Shrimp Shrimp and mussels in garlic white wine sauce, with marinara over linguine. \$25	Marsala Chicken breast sautéed with fresh mushrooms in a marsala wine sauce over spaghetti. Chicken \$23 / Veal \$33
Green Chile Chicken Ravioli Cheese ravioli topped with sautéed chicken and (NMcertified) green chile alfredo sauce. \$21	Scampinelli Jumbo shrimp sautéed with garlic, olive oil, butter, tomatoes and scallions nestled over linguine pasta. \$27	Picatta Chicken breast or jumbo shrimp sautéed with capers in a lemon butter white wine sauce over spaghetti. Chicken \$23 / Shrimp \$24 Veal \$33
Halibut Alla Capri Halibut in a skillet with roasted tomatoes, garlic, capers, and grilled veggies in a butter sauce. MKT	Lobster Ravioli with Shrimp Lobster and ricotta filled ravioli topped with sautéed shrimp in a Romano cream sauce. \$26	12 Ounce Ribeye Steak A well-marbled favorite, served with your choice of veggies or pasta. \$42
Rio Grande Surf & Turf Sautéed jumbo shrimp, Cajun chicken & Italian sausage with onions, bell peppers, and red pepper in a creamy southwest sauce, over penne pasta. \$25	Salmon Florentine Fresh grilled salmon served atop angel hair pasta with sautéed spinach, mushrooms and tomatoes in a garlic butter white wine sauce. \$28	

There is a \$3 surcharge for splitting or sharing an entrée.

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have a medical condition.

All our recipes are made to exact specifications, thank you for not requesting changes.

Traditional & Local Flavors

Add Garden Salad with Entrée for \$3.95

Traditional Parmigiana

Your choice of lightly breaded all natural chicken breast or eggplant topped with tomato sauce and mozzarella, served with a side of spaghetti with Joe’s tomato sauce.

Chicken \$19 / Eggplant \$19 / Shrimp \$22



Southwestern Alfredo

Chicken breast or shrimp with fettuccine pasta with our house parmigiano cream sauce, certified NM Hatch green chile, and topped with crushed red peppers.

Chicken \$19 / Fettuccini \$18

Alfredo

Fettuccine tossed with house parmigiana cream sauce.

Shrimp \$23 / Chicken & Broccoli \$19

Chicken \$18 / Broccoli \$17 / Fettucine \$17

Chicken or Shrimp Pesto

Spaghetti with pine nuts, fresh basil, Romano cheese and garlic.

Chicken \$19 / Shrimp \$23

Baked Cheese Ravioli

Cheese ravioli with marinara sauce, baked with mozzarella.

\$17



Lasagna

Made with beef and Italian sausage topped with house tomato sauce, ricotta and melted mozzarella.

\$19

Mediterranean Pasta

Artichoke hearts, Kalamata olives, garlic, fresh tomatoes and feta cheese sautéed in a white wine butter sauce atop linguine.

Chicken \$19 / Shrimp \$23

Traditional Gnocchi

Potato gnocchi with sausage, meatballs, and tomato sauce.

\$19

Pasta Alla Norma

Sicilian pasta with fried eggplant, rich tomato sauce, fresh basil, and savory pecorino romano.

\$17

Fra Diavolo

Chicken sautéed with garlic in a spicy marinara sauce tossed with linguine pasta.

\$19

Penne Florentina

Penne pasta with fresh spinach, mushrooms, and tomatoes in a garlic white wine butter sauce.

\$18 / Chicken \$19 / Shrimp \$23

Joe’s Carbonara

Fettuccine pasta, green peas, red onions and bacon in a tomato cream sauce.

Chicken \$18 / Fettuccine \$17 / Shrimp \$23

Penne Alla Vodka

Penne pasta with bacon, red onions, and green onions in our vodka pink sauce.

\$18

Baked Penne

Penne pasta baked with house meat sauce, seasoned ricotta and mozzarella cheese.

\$18

Spaghetti

Spaghetti with your choice of the following:

Tomato Sauce \$13 / Meat Sauce \$18

Italian Sausage \$18 / Meatballs \$19

Meatballs & Sausage \$20

Baked Ravioli Alfredo

Cheese ravioli topped with our parmigiano cream sauce and mozzarella cheese.

\$18

Manicotti Bolognese

Cheese manicotti with traditional meat sauce.

\$19

The Tour of Joe’s

A generous sampling of Fettuccine Alfredo, Chicken Parmesan, and our famous Lasagna.

\$26

Seniors \$19

For guests 60 and over, includes salad and ice tea or coffee.

Chicken or Eggplant Parmigiana

Breaded chicken or eggplant topped with tomato sauce and mozzarella cheese.

Baked Ravioli

Cheese ravioli filled pasta topped with tomato sauce and mozzarella cheese.

Fettuccine Alfredo

Fettuccine pasta tossed in our parmigiano cream sauce.

Add Chicken \$5

Spaghetti & Meatballs or Meat Sauce

Spaghetti with meatballs or meat sauce and tomato sauce.

Lasagna

Homemade beef and sausage lasagna with tomato sauce and mozzarella cheese.

Bambini \$10

For guests 10 years and younger. Includes soft drink and ice cream novelty.

Penne Pasta with
Alfredo Sauce

Penne Pasta with
Chicken & Alfredo Sauce

Lasagna

Spaghetti & Meatballs

Chicken Strips & Fries

Macaroni & Cheese

Ravioli with Red Sauce

All our dishes are prepared fresh, your patience is appreciated. A 20% gratuity will be added to parties of 6 or more.

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have a medical condition.