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. *Seasonal*
$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.
$13

Fried Mozzarella
Breaded mozzarella cheese, deep-fried. Served with marinara sauce.
$13

Appetizer Sampler
Assortment of Arancini, Calamari, and Eggplant Bella Melanzane.
$18

Arancini
Golden-fried risotto served over vodka sauce, finished with fresh basil and herbs.
$13

Fried Calamari
Lightly fried calamari served with marinara sauce.
$14

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

Insalata Dolce Vita
Fruit and nut salad with artichokes, olives and diced apples on a bed of greens.
$16

Greek
Garden fresh greens, feta cheese, red onion, tomatoes, cucumber, artichoke hearts, roasted red bell pepper and Kalamata olives served with greek dressing.
$14

Classic Caprese
Fresh tomato & buffalo mozzarella, balsamic glaze, basil.
$14

Black & Bleu Steak
Perfectly seasoned and grilled blackened steak on top of chopped romaine, bleu cheese.
$18

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

Grilled Salmon
Grilled salmon atop a bed of fresh spinach with pesto olio. Served with spaghetti with tomato sauce.
$28

Pinon Pesto Salmon
Grilled salmon served over angel hair pasta tossed with pine nut pesto sauce.
$28

Green Chile Chicken Ravioli
Cheese ravioli topped with sautéed chicken and (NMcertified) green chile alfredo sauce.
$22

Halibut Alla Capri
Halibut in a skillet with roasted tomatoes, garlic, capers, and grilled veggies in a butter sauce.
MKT

Frutti Di Mare
Clams, Shrimp and Mussels in a rich garlic, white wine and lemon sauce.
MKT

Bistecca Caprese
Top sirloin center cut with sautéed Italian style potatoes, fall squash, mozzarella, cherry tomatoes, pesto, balsamic glaze.
$42

Black Mussels with Shrimp
Shrimp and mussels in garlic white wine sauce, with marinara over linguine.
$25

Scampinelli
Jumbo shrimp sautéed with garlic, olive oil, butter, tomatoes and scallions nestled over linguine pasta.
$28

Lobster Ravioli with Shrimp
Lobster and ricotta filled ravioli topped with sautéed shrimp in a Romano cream sauce.
$26

Seafood Trio
Salmon filet, lobster ravioli, shrimp and veggies in a white wine butter sauce over angel hair pasta.
$29

White Clams & Linguini
Atlantic Cherry stone clams sautéed in lemon white garlic sauce.
$27

Marsala
Chicken breast sautéed with fresh mushrooms in a marsala wine sauce over spaghetti.
Chicken $23 / Veal $33

Picatta
Chicken breast or jumbo shrimp sautéed with capers in a lemon butter white wine sauce over spaghetti.
Chicken $23 / Shrimp $24
Veal $33

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.
$26

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 $20 / Eggplant $20 / Shrimp $23

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 $20
Chicken $20 / Broccoli $18 / Fettucine $18

Chicken or Shrimp Pesto
Spaghetti with pine nuts, fresh basil, Romano cheese and garlic.
Chicken $20 / Shrimp $23

Baked Cheese Ravioli
Cheese ravioli with marinara sauce, baked with mozzarella.
$18

Lasagna
Made with beef and Italian sausage topped with house tomato sauce, ricotta and melted mozzarella.
$20

Mediterranean Pasta
Artichoke hearts, Kalamata olives, garlic, fresh tomatoes and feta cheese sautéed in a white wine butter sauce atop linguine.
Chicken $20 / Shrimp $23

Traditional Gnocchi
Potato gnocchi with sausage, meatballs, and tomato sauce.
$20

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.
$19 / Chicken $20 / 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.
$27

Seniors $20

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 $6

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.