

# Joelle

## APPETIZERS

House Marinated Olives Mixed Olives. Taralli.	8
Polenta Fries Roasted Garlic & Lemon Aioli.	11
Antipasto Salumi & Cheese. House Marinated Vegetables & Olives. Croccantini.	28
Frito Misto Fried Mixed Seafood. Vegetables. Cherry Peppers. Aioli.	18



## SALADS

Add Chicken (7) or Shrimp (7)

Chopped Romaine Marinated Anchovies. Focaccia Croutons. Creamy Lemon Parmesan Dressing.	13
Local Greens Baby Heirloom Tomatoes. Shaved Fennel. Pancetta. Blood Orange Citronette.	14

## SANDWICHES

Served with Green Salad or Taralli

Godfather Genoa Salami. Capicola. Pepperoni. Provolone. Lettuce. Tomato. Roasted Garlic. Balsamic. Hoagie.	13
Mortadella Confit Tomato. Broccolini. Fontina. Grilled Focaccia.	12
Prosciutto Burrata. Basil Pesto. Arugula. Focaccia.	13
Porchetta Slow Roasted Pork. Sauteed Spinach. Roasted Peppers. Provolone. Ciabatta.	14

## PIZZAS

Margherita Confit Tomato. Fresh Mozzarella. Basil.	14
Salsiccia House Made Sausage. Roasted Peppers. Caramelized Onions. Ricotta.	18
Calabrese Spicy Salami. Pepperoni. Provolone. Mozzarella.	16

Panzanella Tomato. Cucumber. Shallot. Basil. Focaccia. Red Wine Vinaigrette.	12
Pig and Fig Culatello. Chopped Figs. Arugula. Vin Cotto. Pecorino.	18

Caprese Crispy Chicken Cutlet. Fresh Mozzarella. Pesto. Tomato. Balsamic. Ciabatta.	13
Sausage Tomato Sauce. Roasted Peppers. Provolone. Pecorino. Hoagie.	12
Grilled Vegetable Seasonal Grilled Vegetables. White Bean Puree. Baby Kale. Salsa Verde. Ciabatta.	10
Tonno Italian Tuna. Arugula. Capers. Pickled Onion. Grilled Focaccia.	13

Bosco Mushrooms. Spring Onion. Roasted Peppers. Tomato.	15
Roman Porchetta. Provolone. Roasted Garlic. Arugula. Pickled Onion.	18
Bolognese Mortadella. Prosciutto. Spinach. Balsamic.	16

## BY THE GLASS

### SPUMANTE

Prosecco Mirabello	10/38
Lambrusco Denny Bini	12/46
Brut Nature I Clivi RBL	16/70
Sparkling Riesling (NA) Leitz 1-2-Zero	10

### BIANCO / ROSATO

Rose Ioppa	13/50
Pinot Grigio Zuani	14/54
Soave Classico Inama	13/50
Pecorino Jasci	12/46
Arneis Giovanni Almondo Sparse	15/58
Ribolla Gialla Ronchi di Cialla	14/54
Verdicchio Le Salse	12/46

### ROSSO

Chianti Salcheto	13/50
Brachetto Angelo Negro	12/46
Montepulciano Atilia 1L	12/54
Nero d'Avola Ciello Rosso	10/38
Dolcetto Ca Del Baio	12/46
Barbera Luigi Giordano	15/58



## COCKTAILS

Negroni	12
Gin. Campari. Sweet Vermouth. Orange Twist.	
Italian Daquiri	12
Mint Infused Rum. Fernet. Lime.	
Tuscan Crush	14
Gin. Orange Oleo. Suze.	
Jack Rudy G&T on Draft	12

## BEER

### DRAFT

Peroni	7
Munkle Brewing Wit	8
Service Freedom Machine IPA	8

### BOTTLES / CANS

Coors Banquet	6
Creature Comforts Tropicalia IPA	7
Blackberry Farms Classic Saison	7
Victoria Mexican Lager	6
Edmunds Oast Something Cold	8
Athletic Brewing Upside Dawn (NA)	6



JoJo's Fuego	14
Tequila. Chili Infused Mezcal. Aperol. Chili. Strawberry.	
Tiny Tini	12
Vodka or Gin. Up or Rocks. Dirty or Dry. Olives or Twist.	
Boulevardier	14
Whiskey. Campari. Sweet Vermouth. Orange Twist.	
Phony Negroni (NA)	10
St. Agrestis	



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