

# JOEY'S

BOLD FLAVORS

## LONG ISLAND RESTAURANT WEEK

**\$46 Three Course Prix Fixe**

*Available Sunday, April 26<sup>th</sup> Through Sunday, May 3<sup>rd</sup>*

### First Course

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*Choice Of One:*

**LOBSTER BAKED CLAMS**

baked in a pinot grigio & fresh basil sauce, served in a clam shell (no actual clams)

**GRILLED SHORT RIB MEATBALLS**

served with pignoli nuts in pinot grigio & fresh basil

**JOEY'S CAESAR SALAD "SORT OF"**

wild greens & romaine lettuce tossed in caesar dressing with croissant croutons,  
served in a crisp, thin frico cup

**SOUP DU JOUR**

**EGGPLANT MEATBALLS**

served in a light marinara sauce topped with a dollop of ricotta cheese

**SUPER FINE ANTIPASTO SALAD**

finely chopped antipasto salad with salami, olives, tomatoes, cucumbers, artichokes,  
roasted peppers, chickpeas & fresh mozzarella, tossed in a pistachio vinaigrette

### Main Course

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*Choice Of One:*

**SHRIMP LIMONCELLO**

scampi style served over zucchini linguine

**BONELESS SHORT RIBS**

served with zucchini linguine, au gratin potatoes & a veal demi glaze

**GRILLED FILET MIGNON**

served with roasted potatoes & asparagus, coca cola demi glaze

**BEGGAR'S PURSE**

purse-shaped pasta served with prosciutto & asparagus in Joey's signature vodka sauce

**"LIGHTLY" BREADED PORK CHOP**

milanese or parmesan

**GINGER TERIYAKI GLAZED SALMON**

roasted baby vegetables, squash, carrots & haricot verts

### Dessert

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*Choice Of One:*

**Pistachio Tartufo | Crème Brûlée | Toasted Almond Tiramisu**

**No Substitutions / No Sharing / Can not be applied to any other discount or promotion.**  
Please Inform Your Server Of Any Allergies. \*Consuming raw or undercooked meats, fish, shellfish or eggs  
increase your risk of food bourne illness, especially if you have certain medical conditions.