



# ARTURO JOE'S

Food Elegantly Presented By  
Recognized Chef

Peter DeSimone

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[www.arturojoes.com](http://www.arturojoes.com)

# APPETIZERS

## Gorgonzola Bread

House-made focaccia bread stacked, then covered with gorgonzola cheese, a touch of cream, garlic, and Italian herbs. 7.50

## Crustini Bread

Italian bread stuffed with tomato wheels, POLLY-O fresh mozzarella, butter, garlic, and Italian herbs. 7.

## Smoked Mozzarella

Handmade smoked mozzarella, breaded, then cooked to a creamy center, served with our house tomato sauce. 8.

## Fig Mascarpone Phyllo Purses

Balsamic vinegar cream sauce with sun-dried tomatoes, scallions, hints of garlic, tarragon, and dill, finished with a balsamic reduction. 9.50

## Baby Spinach and Native Tomato Bruschetta

Sautéed baby spinach, tomato wheels, black olives, gorgonzola cheese, garlic, and olive oil. Served over grilled Tuscan toast. 7.50 Add chicken or shrimp 3.

## Bruschetta Caprese

Tomato wheels, basil pesto, garlic, pine nuts, olive oil, and POLLY-O fresh mozzarella cheese. Served over grilled Tuscan toast. 7.50 Add chicken or shrimp 3.

## Bruschetta Abruzzo

Mild Italian sausage sautéed with cannellini beans, tomatoes, scallions, garlic, and olive oil. Finished with mozzarella and romano cheeses and served over grilled Tuscan toast. 8.

## Grilled Stuffed Portabella

Grilled Portabella mushrooms with a spinach and bacon stuffing, baked with a creamy mornay sauce. 7.50

## Three Cheese Fried Ravioli

Ravioli stuffed with ricotta, mozzarella, and romano cheese. Fried and served with house tomato sauce. 8.

## Snails Inferno

A spicy combination of tender snails sautéed with hot peppers, celery, black olives, red onions, and whole-peeled tomatoes, served warm over mixed baby greens. 9.50

## Calamari Giovanni

Tender calamari rings breaded then fried, sautéed with scallions, mushrooms, and diced roasted red peppers in a butter wine garlic sauce with a touch of soy. 9.50

## Traditional Calamari

Tender calamari rings breaded then fried, sautéed with a combination of hot peppers, olives, and diced tomatoes in a butter wine garlic sauce. 9.50

## Buffalo Calamari

Tender calamari rings, breaded then fried, sautéed, and tossed in Pete's buffalo sauce, finished with crumbled gorgonzola cheese and crispy celery, served on a bed of baby greens. 9.50

## Calamari Fra Diavolo

Tender calamari rings breaded, fried, then topped with hot peppers and olives, finished with whole-peeled tomato sauce. 9.50

## Calamari and Baby Shrimp Pesto

Tender calamari rings, breaded then fried, sautéed with baby shrimp, fresh basil pesto, black olives, pine nuts, tomatoes, romano cheese, and garlic oil. 9.50

## Calamari Balsamic

Tender calamari rings, breaded then fried, sautéed with sun-dried tomatoes, mushrooms, black olives, artichoke hearts, fire-roasted red peppers, scallions, garlic, and olive oil. Finished with a balsamic vinegar reduction. 9.50

Calamari may be enjoyed over pasta. Add 4.50

Please alert your server or manager of any food allergies.

20% Gratuity may be added for parties.

# INSALATA & ZUPPA

## Antipasto

Prosciutto, hot cappicola, Genoa salami, POLLY-O fresh mozzarella, grape tomatoes, roasted red peppers, red onions, pepperoncini peppers, Italian artichoke hearts, cherry peppers, sliced egg, and roasted garlic. Served over mixed greens. 12.50

## Exotic Mixed Greens

Mixed baby greens, grape tomatoes, black olives, and red onions tossed with gorgonzola cheese. Drizzled with a house-made raspberry vinaigrette dressing. 7.50

## Caesar Salad

A healthy portion of crisp Romaine lettuce tossed with Peter's Caesar dressing and finished with imported romano cheese. 8.

## Fresh Mozzarella Tomato Salad

House-made fresh mozzarella, vine-ripe tomatoes, Mediterranean olives, mixed baby greens, and basil leaves, finished with olive oil and balsamic vinegar demi-glaze. 8.50

## Grilled Veggie Salad

Balsamic, teriyaki, and dijon marinated portabella mushrooms, eggplant, zucchini, and summer squash, wood-grilled, finished with roasted red peppers, grape tomatoes, basil, and fresh mozzarella. Served over exotic mixed greens. 8.50

## Warm Baby Spinach Salad

Bermuda onions, hard-boiled eggs, goat cheese, and black olives, served over a bed of baby spinach and topped with Pete's warm bacon dressing made with cranberries, bacon, and red wine vinegar. 8.50

## Panzanella Bread Salad

Cubed Tuscan bread tossed with Genoa salami, cannellini beans, diced tomatoes, black olives, Bermuda onions, mixed baby greens, and romano cheese. Finished with infused garlic oil, red wine vinegar, and balsamic vinegar. 8.50

## Snail Salad

Thinly sliced tender snails, onions, celery, and olives marinated with a perfect blend of imported olive oil and vinegar, served over mixed baby greens. 9.

Chicken or Shrimp may be added to all salads 3.50  
Cajun style add 1.25

Zuppa del Giorno...cup 3.75 bowl...4.75

## WOOD-GRILLED PIZZAS 10.50



#1 - Pesto, tomato wheels, roasted pignoli nuts, garlic, fresh mozzarella, goat and romano cheeses.

#2 - Espresso BBQ sauce, grilled chicken, bacon, caramelized onions, and mozzarella cheese.

#3 - Andy Boy broccoli rabe, sausage, cannellini beans, fire-roasted red peppers, black olives, mozzarella, and romano cheeses with infused garlic oil.

#4 - Grilled chicken, spinach, roasted red peppers, gorgonzola, mozzarella and romano cheeses.

#5 - Grilled chicken tossed with a spicy buffalo sauce with mozzarella, gorgonzola and romano cheeses.

#6 - Prosciutto, wild mushrooms, scallions, mozzarella and romano cheeses, brushed with soy sauce and garlic butter.

#7 - Tomato wheels, fresh mozzarella, romano cheese, basil, and infused garlic oil.

#8 - Marinated grilled vegetables, black olives, roasted red peppers, scallions, mozzarella and romano cheeses. Finished with balsamic vinegar and infused garlic oil.

#9 - Pepperoni, sweet sausage, prosciutto, mozzarella, romano cheese, and tomato sauce.

#10 - Pepperoni, caramelized onions, mozzarella, infused garlic oil, and spices.

#11 - Mozzarella, ricotta, and romano cheese pizza, topped with Peter's own Caesar salad 12.00

Gluten-free pizza shells add 2.00

# POLLO

## Chicken San Marzano

Chicken breast sautéed with whole-peeled tomato, Italian artichoke hearts, garlic, and olive oil. 13.50

## Chicken Giovanni

Chicken breast sautéed with mushrooms, roasted red peppers, and scallions in a garlic, butter, white wine, soy sauce. 13.50

## Chicken Portabella

Chicken breast sautéed with portabella mushrooms, caramelized onions, a pinch of pepper relish, and roasted garlic in a butter white wine garlic sauce with a touch of soy. 14.

## Chicken Mascarpone

Chicken breast sautéed with caramelized onions, mushrooms, fire-roasted red peppers, sweet mascarpone cheese, butter, garlic, and white wine. 14.50

## Chicken Fra Diavolo

Chicken breast sautéed in a spicy Valoroso whole-peeled tomato sauce with hot peppers and olives. 13.50

## Chicken Marsala

Chicken breast sautéed with wild mushrooms, in a sweet Marsala gravy. 14.

## Chicken Balsamic

Chicken breast sautéed with mushrooms, artichoke hearts, sun-dried tomatoes, olives, roasted red peppers, scallions, garlic, and olive oil, finished with balsamic vinegar reduction. 14.50

## Chicken Boca

Chicken breast sautéed with white wine, garlic, and mushrooms, finished with a romano cheese cream sauce. 14.

## Chicken Anthony

Chicken breast sautéed with pepperoncini peppers, roasted red peppers, artichoke hearts, black olives, mushrooms, and scallions in a butter, wine, and garlic sauce. 14.

## Chicken Piccata

Chicken breast, mushrooms, capers, and scallions sautéed with a lemon, butter, and white wine sauce. 13.50

## Chicken Parmigiana

Tender chicken breast cooked golden brown then topped with our house tomato sauce and mozzarella cheese. Served with your choice of pasta or vegetable. 13.50

Shrimp may be substituted for chicken add 3.

Chicken dishes served over your choice of pasta.

Gluten-free pasta add 2.50

# VITELLO

## Veal Saltimbocca (Chef's Version)

Veal medallions with tomatoes, prosciutto, oregano, and thyme, topped with mozzarella cheese, sprinkled with bread crumbs, then baked with a creamy mornay sauce. 17.

## Veal Valoroso

Veal medallions sautéed with Portabella mushrooms, and caramelized onions in a Burgundy wine Valoroso whole-peeled tomato sauce, topped with provolone cheese. 16.50

## Veal Parmigiana

Veal cutlet cooked golden brown then topped with our house tomato sauce and mozzarella cheese. 14.50

## Veal Rosemary (Florentine)

Veal medallions layered with baby spinach and tomato wheels, then baked with a creamy mornay sauce. 16.50

## Veal Asparagia

Veal medallions sautéed in an asparagus cream sauce finished with romano cheese and asparagus. 17.

## Veal Guiseppe

Veal medallions sautéed with a combination of sweet and hot peppers, olives, mushrooms, and scallions in a butter garlic white wine sauce with a splash of soy. 17.

## Veal Brandy

Veal medallions sautéed then baked with a brandy cream sauce, prosciutto, bacon, mushrooms, and mozzarella cheese. 17.

## Veal Piccata

Veal medallions sautéed with mushrooms, capers, and scallions in a lemon butter white wine sauce. 16.50

## Veal and Peas

Tender veal, cubed and simmered with mushrooms and peas in a Burgundy wine tomato sauce. Guaranteed to melt in your mouth, served over your choice of pasta. 15.50

## Veal Marsala

Veal medallions sautéed with wild mushrooms, in a sweet Marsala gravy. 17.

Veal dishes served with pasta or vegetable.

# CARNE

## Pork Tenderloin Cream Pesto

Grilled pork tenderloin topped with sun-dried tomatoes, artichoke hearts, roasted pine nuts, and mushrooms, finished with a basil pesto cream sauce. 17.50

## Pork Tenderloin Asparagia

Grilled pork tenderloin topped with an asparagus cream sauce with romano cheese and asparagus. 17.50

## Espresso BBQ Pork Tenderloin

Grilled pork tenderloin topped with Peter's own espresso BBQ sauce with caramelized onions, diced bacon, and scallions. 17.50

## Steak Guiseppe

NY Sirloin pan-seared with a spicy combination of sweet and hot peppers, olives, mushrooms, and scallions in a garlic, butter, white wine, soy sauce. 20.

## Steak Gorgonzola

NY Sirloin pan-seared and served over a bed of sautéed cajun spinach, finished with a gorgonzola cream sauce. 21.

## Steak Asparagia

NY Sirloin pan-seared in an asparagus cream sauce with romano cheese and asparagus. 20.

## Steak Alla Pappa

NY Sirloin pan-seared with wild mushrooms, scallions in garlic butter wine sauce finished with a splash of soy. 20.

## Steak Vito (Pizziola)

NY Sirloin pan-seared and finished with a whole-peeled tomato sauce with mushrooms, scallions, black olives, and a splash of soy. 20.

## Steak Portabella

NY Sirloin pan-seared with portabella mushrooms, caramelized onions, a pinch of pepper relish and roasted garlic cloves in a butter white wine sauce with a splash of soy. 21.

Served with your choice of pasta or vegetable.  
Sorry, we are not responsible for meats ordered well done.

# PESCE

## Shrimp and Italian Artichokes

Shrimp, Italian artichoke hearts, and tomatoes sautéed in butter, white wine, garlic, and romano cheese. Served over your choice of pasta. 16.50

## Shrimp Scampi

Shrimp, roasted red peppers, and scallions sautéed in butter, garlic, white wine, and romano cheese. Served over your choice of pasta. 16.

## Shrimp Giada (Pesto)

Shrimp sautéed with sun-dried tomatoes, mushrooms, artichoke hearts, roasted pignoli nuts, and aglio olio. Served over your choice of pasta. 16.50

## Shrimp and Broccoli Alfredo

Shrimp and broccoli in a creamy alfredo sauce. Served over your choice of pasta with hints of garlic, red pepper, and a touch of clam juice. 16.50

## Shrimp Fra Diavolo

Shrimp sautéed in a whole-peeled tomato sauce with hot peppers and olives. Served over your choice of pasta. 16.50

## Red Or White Clam

Tender chopped clams sautéed in either red or white clam sauce. Served over your choice of pasta. 14.

## Sole Vito (Pizziola)

Fresh sole and a whole-peeled tomato sauce with mushrooms, scallions, and black olives, finished with a splash of soy. (Also offered Fra Diavolo style.) 16.50

## Baked Sole

Fresh sole with seasoned bread crumbs, baked golden brown with garlic, butter, and white wine. 16.

## Sole Balsamic

Fresh sole with mushrooms, artichoke hearts, sun-dried tomatoes, olives, roasted red peppers, scallions, garlic and olive oil, finished with balsamic vinegar reduction. 16.50

## Sole Piccata

Fresh sole, mushrooms, capers, and scallions, sautéed with a lemon butter white wine sauce. 16.

## Grilled Salmon

Grilled salmon served Piccata style or with a light dill cream sauce. 16.50

## Grilled Salmon with Rabe

Grilled salmon served topped with Andy Boy broccoli rabe sautéed with garlic, olive oil, roasted red peppers and black olives, topped with romano cheese. Choice of starch only. 16.50

Sole and Salmon served with your choice of starch and vegetable.

# PASTAS

Gluten-free pasta available. 2.50

## Angel Hair Aglio Olio

A delicate blend of garlic, olive oil, and spices, with diced roasted red peppers, scallions, and black olives. Served with or without anchovies. 11.50

## Penne Pink Alfredo

Creamy pink alfredo sauce with a splash of pepper vodka. 12.50

## Penne Gorgonzola

Baby spinach and grape tomatoes in a gorgonzola cream sauce. 13.50

## Tortellini Alfredo

Cheese filled tortellini tossed with an alfredo sauce made from butter, heavy cream, and pecorino romano cheese. 13.

## Tortellini Carbonara

Cheese filled tortellini sautéed with prosciutto, bacon, mushrooms, and peas in a creamy alfredo sauce. 14.

## Pasta Bolognese

Ground beef, pork, and veal in a tomato sauce with a splash of cream topped with Pecorino romano cheese. Served over your choice of pasta. 13.50

## Garden Pasta

Seasonal garden vegetables sautéed with garlic, olive oil and chicken stock. 12.50

## Jumbo Lobster Filled Ravioli

Sweet lobster meat and ricotta cheese filled ravioli cooked al dente and topped with a pink vodka cream sauce. 16.50

## Pasta and Meatballs

Meatballs with ground beef, pork, and veal with Italian seasoning and romano cheese then cooked in our house tomato sauce 12.

## Ravioli

Cheese ravioli cooked al dente then topped with your choice of sauce: pesto cream, pesto, pink alfredo, alfredo, san marzano or house tomato sauce. 13.

## Penne Rabe w/Sweet Italian Sausage

Andy Boy broccoli rabe and crumbled sweet sausage sautéed in garlic and olive oil, with diced roasted red peppers, and black olives. Finished with pecorino romano cheese. 16.50

## Artichoke Stuffed Gnocchi w/ Basil Pesto Cream Sauce

Artichoke hearts, mushrooms, and sun-dried tomatoes in a basil pesto cream sauce with roasted pine nuts. 14.50

## Artichoke Stuffed Gnocchi Puttanesca

Mushrooms, roasted red peppers, scallions, spinach, artichoke hearts, black olives, olive oil, garlic, and whole-peeled tomatoes. With or without anchovies. 13.50

## Eggplant Parmigiana

Peeled, breaded eggplant cooked golden brown, topped with mozzarella cheese and house tomato sauce. Served with your choice of pasta. 13.50

## Eggplant Piccata

Peeled eggplant, mushrooms, and capers sautéed with lemon, butter, and white wine. Finished with romano cheese and served with your choice of pasta. 13.50

## Eggplant Vincenza

Peeled, breaded eggplant layered with spinach, wild mushrooms, ricotta, mozzarella, and romano cheese, then baked in our house tomato sauce. Served with your choice of pasta. 14.50

Shrimp or Chicken may be added to all pasta dishes. 3.50

# SANDWICHES (GRINDERS)

## Veal Parmigiana

Tender veal baked golden brown topped with mozzarella cheese and house tomato sauce. 8.50

## Chicken Parmigiana

Tender chicken breast baked golden brown topped with mozzarella cheese and house tomato sauce. 8.

## Eggplant Parmigiana

Peeled, breaded eggplant, cooked golden brown then topped with mozzarella cheese and house tomato sauce. 8.

## Frankie Burger

Grilled 1/2 pound Black Angus burger topped with lettuce, tomato, and red onion. 8.50

## Meatball Grinder

House meatballs with provolone cheese and dinner sauce 8.

## Arturo Chicken Sandwich

Chicken breast topped with crispy bacon, mozzarella cheese, and Russian dressing. 8.

## Grilled Chicken & Rabe Sandwich

Andy Boy broccoli rabe and chicken breast sautéed in aglio olio with diced roasted red peppers, romano cheese, and black olives. 8.50

## “The Wise Guy” Steak Sandwich

Shaved steak sautéed with mushrooms, caramelized onions, and roasted red peppers in a butter garlic white wine sauce with a touch of soy. Topped with provolone cheese. 9.

## Joe’s Classic Italian Grinder

Prosciutto, cappicola, Genoa salami, hot peppers, provolone cheese, lettuce, tomato, onion, olive oil, and vinegar. Served oven toasted. 9.

**Served with a mix of Regular and Sweet Potato Fries.  
Please alert your server or manager of any food allergies.**

Rhode Island law requires us to inform you that consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.