

# JOE BADALI'S

RISTORANTE ITALIANO & BAR

LUNCH  
WINTER 2010

EXECUTIVE CHEF ~ NORMAN K. WONG

## SOUP (ZUPPA)

<b>ZUPPA DEL GIORNO</b> - made fresh daily.....	5
<b>ROASTED SWEET RED PEPPER AND ASIAGO CHEESE</b> - a Joe Badali signature soup.....	5

## APPETIZERS (ANTIPASTI) COMBINE FOR A NICE LUNCH, SHARE OR ADD TO ANY ENTRÉE

<b>BRUSCHETTA</b> - 3 pieces of toasted country bread, classic tomato basil, romano .....	6
<b>CRISPY CALAMARI</b> - served with spicy tomato sauce and lemon garlic aioli .....	6
<b>MEATBALLS</b> - three veal ricotta meatballs, simple tomato sauce .....	6
<b>MUSSELS</b> - 1 lb fresh steamed P.E.I. mussels, white wine, san marzano, anchovy, fresh herbs .....	10
<b>GRILLED CALAMARI</b> - fresh puttanesca salsa .....	6
<b>RISOTTO AND MOZZARELLA FRITTERS</b> - served with spicy tomato basil sauce .....	6
<b>TIGER SHRIMP COCKTAIL</b> - no nonsense shrimp cocktail with 6 juicy jumbo gulf shrimp .....	11
and our own cocktail sauce	
<b>QUATTRO FORMAGGIO GARLIC BREAD</b> - baked focaccia, garlic butter, .....	11
fontina, asiago, mozzarella and romano cheeses	
<b>BADALI SAUSAGE</b> - grilled Italian sausage, grainy dijon-pommery mustard .....	3/piece
<b>SEASONAL GREENS SALAD</b> - <i>lemon herb vinaigrette</i> or <i>buttermilk pepper ranch</i> or <i>balsamic vinaigrette</i> .....	5
<b>CAESAR SALAD</b> - crisp romaine, house made roasted garlic dressing, lemon and toasted croutons .....	5

## SALADS (INSALATA)

<b>INSALATA DI POLLO</b> - Seasonal greens or Caesar salad .....	13
topped with sliced grilled chicken breast and roasted portobello mushrooms	
<b>BLUE CHEESE &amp; STEAK SALAD</b> - thinly sliced flat iron steak, crumbled blue cheese, .....	14
red onion and fresh California greens in a buttermilk pepper ranch dressing	
<b>GRILLED VEGETABLE AND ROASTED MUSHROOM SALAD</b> - grilled eggplant, zucchini, .....	14
mixed mushrooms, roasted red sweet peppers served warm with roma tomatoes and goat cheese over mixed California greens, balsamic vinaigrette	
<b>CAPRESE SALAD</b> - fresh mozzarella, sweet red onion, sliced ripe tomato, fresh basil, .....	14
E.V.O.O. and aged Balsamic	
<b>NIAGARA SALAD</b> - sliced grilled chicken breast or sautéed shrimp, baby spinach, .....	15
sundried cranberries, seasonal berries, candied pecans with raspberry vinaigrette	
<b>CRISPY PARMESAN CRUSTED CHICKEN SALAD</b> - Mixed seasonal greens, crispy chicken breast, .....	13
grated Romano, Ranch dressing	

## SANDWICHES (PANINI) ALL SANDWICHES INCLUDE: SOUP OR SALAD OR FRIES

ADD ROASTED RED SWEET PEPPERS OR CARMELIZED ONIONS OR SAUTEED BUTTON MUSHROOMS FOR JUST .75 EACH.

<b>CIABATTA CLUB SANDWICH</b> - peameal bacon, grilled chicken breast, mozzarella, .....	13
lettuce, beefsteak tomato, mayonaise on an Italian ciabatta	
<b>BADALI'S STONE BAKED VEAL OR CHICKEN PARMIGIANA FLAT BREAD PANINO</b> .....	12
veal or chicken baked with tomato basil sauce, mozzarella on a baked herb flatbread	
<b>MEATBALL PANINO</b> - veal ricotta meatballs, classic tomato basil sauce, grated Romano.....	12
<b>CHICKEN CAPRESE SANDWICH</b> - Grilled chicken breast, sundried tomato tapenade, mozzarella, .....	13
roma tomatoes, fresh basil, Ciabatta bun, E.V.O.O.	
<b>STONE BAKED ITALIAN PANINI</b> - Mortadella, salami, capicola, sundried tomato tapenade, .....	13
quattro formaggio, lettuce	

## SMALL PASTAS

THESE ARE LUNCH SIZE SERVINGS OF SOME OF OUR GUESTS FAVOURITE PASTAS.

ADD A SEASONAL GREEN SALAD OR CAESAR SALAD FOR \$3 EXTRA

<b>PENNE POLLO ALL'OLIO</b> - grilled chicken, sundried tomatoes, mushrooms, .....	8
fresh herbs, garlic, white wine, tossed with E.V.O.O	
<b>SPAGHETTI AND MEATBALLS</b> - spaghetti with veal ricotta meatballs in a classic tomato basil sauce .....	7
<b>RIGATONI BOLOGNESE</b> - house made meat and tomato basil sauce .....	7
<b>PENNE PUGLIESE</b> - rapini, Italian sausage, pepperoncini & E.V.O.O., garlic, white wine .....	8
<b>PENNE ALLA NORMA</b> - whole wheat penne, roasted eggplant, portabella mushrooms, .....	8
tomato basil sauce, herb toasted breadcrumbs	
<b>BUTTERNUT SQUASH RAVIOLI</b> - large fresh ravioli stuffed with sweet butternut squash, .....	9
blush sauce, baby spinach	



## PIZZAS HOUSE MADE DOUGH USING IMPORTED ITALIAN "00" FLOUR.

AVAILABLE AS FULL SIZE PIZZA (ADD SIDE SEASONAL GREENS OR CAESAR SALAD \$3.00 EXTRA) OR LUNCH SIZE WHICH INCLUDES SIDE SEASONAL GREENS OR CAESAR SALAD.

<b>TUSCAN CHICKEN</b> - grilled chicken breast, kalamata olives, red onions, spinach, roma tomatoes, with feta and mozzarella	14
<b>MARGHERITA</b> - san marzano tomatoes, mozzarella, E.V.O.O., onion, fresh basil, roasted garlic	14
<b>CLASSIC NEW YORK</b> - pepperoni, mushrooms, sweet peppers, onions, tomato sauce, mozzarella	14
<b>ITALIAN MEAT AND CHEESE</b> - cacciatore salami, capicollo spicy Italian sausage, tomato sauce and mozzarella	14
<b>GRILLED AND ROASTED VEGETABLE</b> - caramelized onions, slow roasted tomato, roasted peppers, grilled portobello mushrooms, roasted garlic, sundried tomato, kalamata olive tapenade, goat cheese, fresh herbs	14
<b>SMOKED CHICKEN, CHIPOTLE AND ASIAGO CHEESE</b> - smoked grilled chicken breast, caramelized onions, mozzarella, asiago, roasted chipotle pepper sauce	14
<b>GARLOTTA</b> - Mozzarella, Italian sausage, rapini, roasted garlic, E.V.O.O.	14

## PASTAS TOSS IN: SLICES OF GRILLED CHICKEN BREAST 5 | SAUTÉED TIGER SHRIMP 5 | BADALI ITALIAN SAUSAGE 5

INCLUDES SEASONAL GREENS OR CAESAR SALAD

<b>PENNE POLLO ALL'OLIO</b> - grilled chicken, sundried tomatoes, mushrooms, fresh herbs, garlic, white wine, tossed with E.V.O.O	14
<b>FETTUCINE ALFREDO</b> - classic egg fettuccine with romano cheese and black pepper	12
<b>SPAGHETTI AND MEATBALLS</b> - spaghetti with veal ricotta meatballs in a classic tomato basil sauce	13
<b>PAPPARDELLE JAMBALAYA</b> - grilled chicken breast with black tiger shrimps, hot Italian sausage, black olives, baby spinach, scallions, and pappardelle noodles in a spicy tomato basil sauce	17
<b>LINGUINI CON SCAMPI</b> - black tiger shrimp, rapini, sundried and plum tomatoes, red onions, grilled eggplant with linguini tossed in E.V.O.O., garlic, white wine	17
<b>RIGATONI BOLOGNESE</b> - house made meat and tomato basil sauce	12
<b>PENNE POLLO DI FORMAGGIO PECORA</b> - whole wheat penne, grilled chicken, button mushrooms, roasted red peppers, spinach and goat cheese in E.V.O.O., garlic, and white wine	16
<b>CHEESE TORTELLONI</b> - ricotta cheese and fresh herb stuffed tortelloni with a sundried tomato and pesto cream sauce baked in its own dish	15
<b>PENNE PUGLIESE</b> - rapini, Italian sausage, pepperoncini & E.V.O.O., garlic, white wine	15
<b>MEDITERRANEAN PASTA</b> - grilled chicken breast, kalamata olives, sweet peppers, oregano, caramelized onions, plum tomatoes, crumbled feta and tri-coloured fusilli	16
<b>SPAGHETTI CARBONARA</b> - Spaghetti, crispy double smoked bacon, parmesan cream sauce	12
<b>PENNE ALLA NORMA</b> - whole wheat penne, roasted eggplant, portabella mushrooms, tomato basil sauce, herb toasted breadcrumbs	14
<b>SALMON RIGATONI</b> - Atlantic salmon, dill, capers in a pernod cream sauce	16

### PARMIGIANO

**VEAL OR CHICKEN** ..... 19  
with pasta, tomato basil sauce, fresh vegetables

### FRUTTI DI MARE DEL GIORNO

**TODAY'S FRESH SEAFOOD SELECTION**  
(market priced)

### PIATTI DEL GIORNO

**MONDAYS** ..... Pizza  
**TUESDAYS** ..... Risotto  
**WEDNESDAYS** ..... Gnocchi  
**THURSDAYS** ..... Pasta  
**FRIDAYS** ..... A second fresh fish offering  
**SATURDAYS** ..... Grill Feature

### JOE'S OPEN WINES

**RED** (BY THE GLASS) **6 oz.**      **9 oz.**

E & Julio Sierra Valley Cab. Sav.	\$6.95	\$10.25
Trapiche Astica Merlot/Malbec	\$6.95	\$10.25
Montresor Valpolicella	\$8.95	\$13.25
R.H. Phillips Night Harvest Merlot	\$8.95	\$13.25
Marchesi Mazzei Badiola Sangiovese	\$9.50	\$14.25
Angus the Bull Cabernet Sauvignon	\$9.50	\$14.25
Masi Modello Rosso Delle Venezie	\$8.95	\$14.25
Wonambi Limestone Coast Shiraz	\$9.50	\$14.25

**WHITE** (BY THE GLASS) **6 oz.**      **9 oz.**

Penninsula Ridge Estate Chardonnay	\$6.95	\$10.25
Trapiche Astica Sauvignon Blanc	\$6.95	\$10.25
Montresor Soave Classico	\$8.95	\$13.25
Trius Dry Riesling V.Q.A.	\$9.50	\$14.25
Stoneleigh Sauvignon Blanc	\$9.50	\$14.25
Wyndham Binn 222 Chardonnay	\$9.50	\$14.25
Collavini Pinot Grigio	\$9.50	\$14.25
E & Julio Sierra Valley White Zinfandel	\$6.95	\$10.25

*Ask your server for our full wine list.*

We're proud to have a "Heart Friendly Menu". Please ask your server and they will be pleased to bring one for you.

**E.V.O.O.** = Extra Virgin Olive Oil | **00** = Imported Traditional Italian Pizza Dough Flour

*We are independent and proud of it!*



**CARRY-OUT**  
Our entire menu is available for Carry-out



**FESTE RISERVATI**  
Private parties of all sizes



**WINE**  
Goes great with lunch



**JOE'S LIFE LESSONS**  
Never eat more than you can lift