

JOE BADALI'S

RISTORANTE ITALIANO & BAR

LUNCH
2010

EXECUTIVE CHEF ~ NORMAN K. WONG

SOUP (ZUPPA)

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

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

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

SALADS (INSALATA)

INSALATA DI POLLO - Seasonal greens or Caesar salad	13
topped with sliced grilled chicken breast and roasted portobello mushrooms	
BLUE CHEESE & STEAK SALAD - thinly sliced flat iron steak, crumbled blue cheese,	14
red onion and fresh California greens in a buttermilk pepper ranch dressing	
GRILLED VEGETABLE AND ROASTED MUSHROOM SALAD - grilled eggplant, zucchini,	14
mixed mushrooms, roasted red sweet peppers served warm with roma tomatoes and goat cheese over mixed California greens, balsamic vinaigrette	
CAPRESE SALAD - fresh mozzarella, sweet red onion, sliced ripe tomato, fresh basil,	14
E.V.O.O. and aged Balsamic	
NIAGARA SALAD - sliced grilled chicken breast or sautéed shrimp, baby spinach,	15
sundried cranberries, seasonal berries, candied pecans with raspberry vinaigrette	
CRISPY PARMESAN CRUSTED CHICKEN SALAD - mixed seasonal greens, crispy chicken breast,	13
grated Romano, Ranch dressing	
GRILLED AHI TUNA SALAD - grilled sushi grade tuna on radicchio leaves and mesclun greens,,	17
hot house tomato with a cucumber buttermilk and Wasabi dressing	

SANDWICHES (PANINI)

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

CIABATTA CLUB SANDWICH - peameal bacon, grilled chicken breast, mozzarella,	13
lettuce, beefsteak tomato, mayonaise on an Italian ciabatta	
BADALI'S STONE BAKED VEAL OR CHICKEN PARMIGIANA FLAT BREAD PANINO	12
veal or chicken baked with tomato basil sauce, mozzarella on a baked herb flatbread	
GRILLED TUNA SANDWICH - sushi grade tuna, mesclun greens, black and white sesame seeds,	16
with a cucumber buttermilk and Wasabi dressing, Ace Bakery sesame egg dough bun	
CHICKEN CAPRESE SANDWICH - Grilled chicken breast, sundried tomato tapenade, mozzarella,	13
roma tomatoes, fresh basil, Ciabatta bun	
GRILLED & ROASTED VEGETABLE SANDWICH - grilled eggplant, zucchini,	13
mixed mushrooms, roasted red sweet peppers served warm with roma tomatoes and mozzarella cheese, sundried tomato tapenade, Ciabatta bun	

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

PENNE POLLO ALL'OLIO - grilled chicken, sundried tomatoes, mushrooms,	8
fresh herbs, garlic, white wine, tossed with E.V.O.O	
SPAGHETTI AND MEATBALLS - spaghetti with veal ricotta meatballs in a classic tomato basil sauce	8
RIGATONI BOLOGNESE - house made meat and tomato basil sauce	8
PENNE PUGLIESE - rapini, Italian sausage, pepperoncini & E.V.O.O., garlic, white wine	8
PENNE ALLA NORMA - whole wheat penne , roasted eggplant, portabello mushrooms,	8
tomato basil sauce, herb toasted breadcrumbs	
BUTTERNUT SQUASH RAVIOLI - 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 EXTRA) OR LUNCH SIZE WHICH INCLUDES SIDE SEASONAL GREENS OR CAESAR SALAD.

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

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

INCLUDES SEASONAL GREENS OR CAESAR SALAD

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

PARMIGIANO

VEAL OR CHICKEN 19
with pasta, tomato basil sauce, fresh vegetables and choice of soup or salad

FRUTTI DI MARE DEL GIORNO

TODAY'S FRESH SEAFOOD SELECTION
(market priced)

PIATTI DEL GIORNO

Ask your server for today's special features.

JOE'S OPEN WINES

	4 oz.	6 oz.	9 oz.
RED (BY THE GLASS)			
E & Julio Sierra Valley Cab. Sav.	\$4.95	\$6.95	\$10.25
Trapiche Astica Merlot/Malbec	\$4.95	\$6.95	\$10.25
Montesor Valpolicella	\$5.95	\$8.95	\$13.25
R.H. Phillips Night Harvest Merlot	\$5.95	\$8.95	\$13.25
Marchesi Mazzei Badiola Sangiovese	\$6.50	\$9.50	\$14.25
Angus the Bull Cabernet Sauvignon	\$6.50	\$9.50	\$14.25
Masi Modello Rosso Delle Venezie	\$5.95	\$8.95	\$14.25
Wonambi Limestone Coast Shiraz	\$6.50	\$9.50	\$14.25
WHITE (BY THE GLASS)			
Penninsula Ridge Estate Chardonnay	\$4.95	\$6.95	\$10.25
Trapiche Astica Sauvignon Blanc	\$4.95	\$6.95	\$10.25
Montesor Soave Classico	\$5.95	\$8.95	\$13.25
Trius Dry Riesling V.Q.A.	\$6.50	\$9.50	\$14.25
Stoneleigh Sauvignon Blanc	\$6.50	\$9.50	\$14.25
Wyndham Binn 222 Chardonnay	\$6.50	\$9.50	\$14.25
Collavini Pinot Grigio	\$6.50	\$9.50	\$14.25
E & Julio Sierra Valley White Zinfandel	\$4.95	\$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