

Spaghetti & Pizza House

33 Market Street, Northampton, Massachusetts

Free Parking Directly across the street

Over TWO million pizzas sold! ...same location since 1938!

Call 413-584-3168 or visit www.joescafenorthampton.com for TAKE OUT!



Cabernet Sauvignon - Coastal Vines, Califonia

notes of cedar and coffee.

Wine Selection



Glass Bottle

8

22

38

Glass Bottle

Rich, and full flavored.		
Cabernet - Joel Gott "815", California	13	38
Dark fruit flavors up front followed by lingering		

Merlot - Coastal Vines, California 8 22

Rich and ripe with supple flavors and silky finish.

Pinot Noir - Sartori, Italy 10 30 Aroma of berries and a hint of vanilla. Pleasantly dry and well-balanced.

Malbec - Vista Flores, Argentina 12 36

Dense dark fruit notes with a touch of rounded spice.

Chianti - *Bell 'Agio, Italy*Light to medium bodied, pleasantly dry and easy to enjoy.

Chianti - Antinori, Italy
Bright fruit flavors are lively throughout and complemented by floral tones.

Chianti - *Gabbiano, Italy*Bright berry notes, dry on the palate. Medium bodied.

Carignano - *Grotta Rossa, Santadi, Italy* **12 36** Full-bodied, earthy and complex. Dried fruits and spice flavors linger in a dry finish.

Montepulciano d'Abruzzo II 34
Fattoria La Valentina, Italy - Medium bodied, with

Fattoria La Valentina, Italy - Medium bodied, with full fruit flavors that are generously soft on the palate.

WHITE

Chardonnay - Coastal Vines, California	8	22
Medium bodied, well-balanced with citrus and tropi	cal	notes.

Chardonnay - Kendall Jackson, California **11 34** Ripe and juicy with citrus and spice flavors.

Pinot Grigio - Scarpetta, Italy
Dry with delicate fruit notes.

Pinot Grigio - Mezzacorona, Italy

Crisp and refresing, light to medium bodied.

Sauvignon Blanc - Kono, New Zealand

Citrus and tropical fruit provide vibrancy with residual sweetness

Sauvignon Blanc - Bogle, California **11 32** Flavors of pear and citrus, refreshing finish.

BLUSH/BUBBLY

White Zinfandel - Copper Ridge, California	7.50	20
Rosé - Laroque (France)	9	27
Brut Sparkling Wine - Chandon-Brut Califo	rnia 12/	Spli

House Wines

Livingstone Cellars
Burgundy

Riunite

Lambrusco

Glass - 6.00 • Half Carafe - 8.50 • Carafe - 15.00

History of Joe's

When Camella and Joe Biandi opened Joe's Café in 1938, Mrs. Biandi cooked her homemade spaghetti sauce right in the front window for everyone to watch. This popular dish soon attracted more than the neighbors and so began a long tradition of patronage from the local community and beyond.

Just as many of her patrons came from far and wide, Mrs. Biandi was herself an extensive traveler. It is said she visited Argentina and brought back the idea for the "Gauchos," the famed and fabled cowboys of the "Pampa," painted on the walls. At first glance they seem out of place, but they are quite fitting for a spaghetti and pizza house since many gauchos are of Italian descent. Some say the idea was that of local artist James Waldron. In any event, it was Waldron's artistic talents that turned an idea into décor over 75 years ago. The gauchos remain a colorful part of Joe's history.

In 1974, Gerry Rainville and Jack Sullivan bought the café from brothers Joe and Tony Caruso. The two enjoyed a successful partnership for 37 years and when Gerry retired in 2011, Jack teamed up with his daughter, Meaghan, to carry on the tradition of Joe's Café: Good food and fine service in a comfortable and friendly atmosphere. We are delighted to welcome you to "Northampton's living room"!



Soups

Homemade Tomato Macaroni	5.50
*contains sausage and ground beef Tortellini in Chicken Broth	4.50
Salads	
Garden Salad Mixed greens, romaine, tomato, carrots & assorted garden vegetables. Served with a choice of Italian, Fren	
Bleu Cheese, or our Homemade Creamy House Dressi	
"Joes" House Salad	
Olives (may contain pits), pepperoni, sliced egg, garba beans, cucumbers, carrots, roasted red peppers, toma & shredded mozzarella cheese served over fresh gro	anzo toes,
Antipasto (two sizes)	4 50
Family	9.99
contain pits), Italian cold cuts, provolone cheese, sli egg, pepperoncini and roasted red peppers	ced
Pan Seared Mushroom Salad	d
Add grilled chicken (\$4) or grilled shrimp (\$6) to any sala	ıd
Italian Garlic Bread	

Plain

Whole Loaf 8.50

Half Loaf......5.50

Appetizers



Homemade Fried Mozzarella 12.50
Served with our own marinara sauce

(Sauteéd peppers and onions upon request).......\$1.00

Bone-In Wings or Boneless Tenders 12.99
Buffalo, Garlic Romano, or Plain.
Side of blue cheese, house dressing, or BBQ

Seafood



"Zuppas"

Your choice of fresh shellfish & sauce served right in the pan!

Zuppa de Mussels or	14.99
•.	19.99
or Super Bowl	17.99
N4 1 14 CI	

Mussels and 4 Clams

Red Sauce

(A broth of tomatoes, garlic, and spices)

White Sauce

(A broth of white wine, garlic, and herbs)

Spanish Sauce

(A delectably spicy broth prepared with white wine, onions, garlic, tomatoes, and hot peppers)



*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

** Before placing your order, please inform your server if you or anyone in your party has a food allergy

*** We can prepare many of our dishes so that they do not contain gluten products. Please ask your server.

Topped with

Mozzarella Cheese

Whole Loaf 10.50

Half Loaf...... 6.50



Joe's Dinner Specials

Served With Complimentary Side Salad.



Oven Baked Lasagna

\$16.99

-Meatless on Request-Noodles Layered with Meat Sauce and Ricotta Cheese baked en casserole and topped with Mozzarella Cheese



Baked Ziti

\$14.99

Baked en Casserole

saltimbocca

\$22.99

Chicken Breast

Topped with prosciutto, spinach, and fresh mozzarella.

Pan seared with onions and garlic in a marsala mushroom cream sauce, served over linguine.

Eggplant Parmesan



\$20.99

-Vegetarian Specialty-Eggplant baked in Tomato Sauce and Mozzarella Cheese

Fettuccini Alfredo



\$16.99

Fettuccini pasta served with Alfredo Sauce

Chicken

All Natural Chicken Breast

\$21.99

Picata - Chicken sautéed with garlic, capers, artichoke hearts, white wine, and lemon. Served over ziti.

Diablo - Chicken sautéed with onions, mushrooms, red peppers, and hot peppers. Served over linguine.

Marsala - Chicken sautéed with garlic and mushrooms in a Marsala wine sauce. Served over linguine.

Lemon Chicken - Chicken sautéed with garlic, white wine, & lemon. Served over linguine.

Cacciatore - Chicken sautéed with peppers, mushrooms, tomatoes, red wine, and marinara. Served over linguini.

Parmesan - Baked, tomato sauce & cheese. Served with a side of spaghetti and sauce.

Seafood

Littleneck Clams or Mussels served over Linguini with Red, White, or Spanish Sauce

Mussels Clams



20.99

25.99

Shrimp Scampi

Shrimp sauteéd with garlic, lemon, white wine & tomatoes, served over linguine

Fettuccini Puttanesca

17.99

Olives*, capers, anchovies, fresh roasted garlic, sautéed to order with our marinara sauce. (*may contain pits)

Mild, Spicy, or Challenge ME!



Desserts \$5.99 (May contain nuts)

Rotating Selection - Ask Your Server!



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Pasta



Your choice of Spaghetti, Cheese Ravioli, or Ziti.

Served with Italian Bread on request. Gluten Free pasta available for \$1.00 extra charge.

8	Homemade Tomato Sauce	5.50/9.99
	Meat Sauce	8.50/12.99
	Meatballs	8.50/12.99
	Sausage	8.50/12.99
	Mushroom Sauce Sliced Button Mushrooms tossed in our Marinara Sauce	6.50/10.99
89	Fresh Garlic with Olive Oil	6.50/10.99
8	Pesto Sauce *contains walnuts	8.50/12.99

Grinders

\$8.50/\$12.99

Ham and Provolone Cheese (Served Toasted or Not Toasted)

Eggplant Parmesan (Marinara, Provolone)

Fresh Chicken Parmesan (Marinara, Provolone)

Fresh Chicken Cutlet (Provolone, Breaded and Fried)

Italian Cold Cut (Provolone - Served Toasted or Not Toasted)

Sausage (Marinara, Provolone)

Meatball (Marinara, Provolone)

Add-ons:

Fried Onions, Fried Peppers, Lettuce, Tomato, Mayo, Red Onion, Oil Vinegar, Mustard, Pickles, Jalepeños

Side Orders

French Fries	Small: 4.99	Large: 5.99
Onion Rings	Small: 4.99	Large: 5.99
Meatballs	•••••	4.00 Each
Sausage	•••••	3.50/Link



Pizza



All of Our Pizzas are Made with only the Freshest Vegetables and Ingredients

Specialty Pizzas

10" Little Joe (6 slices) • 12" Small (8 slices) • 14" Large (12 slices)

Also available:

10" Gluten Free Crust +3.00, 10" Cauliflower Crust (contains eggs & dairy) +3.00, Vegan Cheese - Little Joe +3.00 / Small +4.00 / Large +6.00

Joe's House Special

Hamburg, Onions, Peppers, Pepperoni, Red Sauce & Mozzarella 12.50 / 16.00 / 20.50

Hawaiian

Ham, Pineapple, Red Sauce, and Mozzarella
11.50 / 14.75 / 19.00



Mexican

Hamburg, Olives (may contain pits), Hot Peppers, Lettuce, Chili Powder, Red Sauce, and Mozzarella 12.00 / 15.50 / 20.00

Buffalo Chicken

Breaded Chicken, Buffalo Sauce, Crumbled Gorgonzola, Red Sauce, and Mozzarella 11.50 / 14.75 / 19.00

Pesto Primavera

Broccoli, Green Peppers, Pesto Sauce (contains walnuts), Red Sauce, and Mozzarella 12.00 / 15.50 / 20.00



Margherita

Sliced Tomatoes, Fresh Mozzarella, and Fresh Basil

White Spinach

Spinach with a Rich Garlic Cream Sauce 11.00 / 14.25 / 18.50

Shrimp Scampi

Shrimp, Cheese, Fresh Tomato and Garlic Sauce with Lemon 12.50 / 15.75 / 20.50

Mushroom Medley

Shiitake, Oyster & Portobello, Red Sauce, and Mozzarella
11.50 / 15.50 / 20.00

BBQ Chicken

Breaded Chicken, Barbeque Sauce, Caramelized Onions, Bacon, Red Sauce, and Mozzarella 12.50 / 16.00 / 20.50





Pizza



All of Our Pizzas are Made with only the Freshest Vegetables and Ingredients



Build Your Own Pizza

with Red Sauce and Mozzarella

10" Little Joe (6 slices) \$9.00
12" Small (8 slices) \$11.75 • 14" Large (12 slices) \$15.00

Also available:

10" Gluten Free Crust +3.00, 10" Cauliflower Crust (contains eggs & dairy) +3.00, Vegan Cheese - Little Joe +3.00 / Small +4.00 / Large +6.00

Toppings

Little Joe \$1 • Small \$1.25 • Large \$1.50

Green Peppers

Onions

Mushrooms

Fresh Garlic

Spinach

Artichoke Hearts

Roasted Red Peppers

Kalamata Olives (may contain pits)

Pineapple

Jalapeños

Caramelized Red Onions

Broccoli

Sliced Tomatoes

Basil



Premium Toppings

Little Joe \$1.50 • Small \$1.75 • Large \$2.00

Hamburg

Pepperoni

Sausage

Bacon

Ham

Linguica (Portuguese Sausage)

Breaded Chicken

Grilled Chicken

Anchovies

Pesto

Breaded Eggplant

Gorgonzola

Extra Mozzarella

Fresh Mozzarella

Goat Cheese

Feta Cheese

Garlic Cream Sauce

BOTTLED BEERS

Miller Lite

Bud Light

Coors Light

Budweiser

Michelob Ultra

Miller High Life

Amstel Light

Corona

Modelo

Heineken

Sam Adams Boston Lager

Sierra Nevada Pale Ale

Angry Orchard Hard Cider

Becks NA

Craft Offering NA

SOFT DRINKS

Pepsi
Diet Pepsi
Starry Lemon Lime
Ginger Ale
Pink Lemonade
Unsweetened Iced Tea

Cranberry Juice
Orange Juice
Grapefruit Juice
Milk/Chocolate Milk
(Mapleline Farm – Hadley)
Saratoga Sparkling Water