

# Joe's Italian Ristorante Menu

Italian Specialties, Pasta, Pizzas & Subs

1604 N. Frazier Conroe, TX 77301 936-760-9002 [www.joespizzaconroe.com](http://www.joespizzaconroe.com)

## Appetizers

Garlic Bread .....	\$2.50
Garlic Cheese Bread .....	\$3.25
Focaccia.....	\$3.95
<i>(Homemade bread with fresh garlic, cheese &amp; tomatoes)</i>	
Fried Mozzarella .....	\$5.95
Fried Calamari.....	\$7.95
Fried Mushrooms.....	\$7.95
Mussels Marinara or White Wine ..	\$7.95
Shrimp Scampi.....	\$8.95

## Soups & Salads

Seasonal Soup (October -March) .....	\$4.95
House Salad .....	\$2.95
Joe's Salad .....	\$6.95
<i>(Ham, Salami &amp; Cheese)</i>	
Chef Salad.....	\$7.95
<i>(Turkey, Ham, Salami &amp; Cheese)</i>	
Caesar Salad .....	\$5.95
Chicken Caesar .....	\$8.50
Chicken Salad.....	\$7.95
Shrimp Salad.....	\$8.95

## Hot Crisp Italian Hero Subs

Meatball Parmigiana .....	\$6.95
Chicken Parmigiana .....	\$6.95
Sausage Parmigiana.....	\$6.95
Eggplant Parmigiana .....	\$6.95
Veal Parmigiana .....	\$8.50
Sausage & Pepper .....	\$6.95
Philly Cheese Steak .....	\$7.95
<i>(Mushrooms, Onions, &amp; Green Peppers)</i>	

## Side Dishes

Olive Oil & Garlic.....	\$1.00
Alfredo Sauce .....	\$3.95
Meatball .....	\$3.95
Sausage.....	\$3.95
Fra Diavolo Sauce .....	\$3.95

## Desserts

NY Cheesecake Plain .....	\$3.95
Cannoli .....	\$3.95
Tiramisu .....	\$4.95
Italian Cream Cake.....	\$4.95
Chocolate Mousse Cake.....	\$4.95
Lemoncello Mascarpone Mousse Cake .....	\$3.95

## Childs Plates (Bambini)

*(12 and under)*

Lasagna, Manicotti, Ravioli  
or Spaghetti w/bread  
\$4.50



## Brick Oven Pizza - New York Style

### Joe's Special Supreme (up to 8 Ingredients)

*(Ingredients: Pepperoni, Sausage, Canadian Bacon, Hamburger, Black Olives, Onion, Bell Pepper, Mushrooms)*

14" .....\$14.95      16" .....\$16.95      18" .....\$17.95

Cheese Pizza      14" ....\$10.95      16" ....\$11.95      18" .... \$12.95

*(Ingredients: Pepperoni, Sausage, Canadian Bacon, Hamburger, Black Olives, Onion, Bell Pepper, Mushrooms \$1.25 ea.)*

16" New York Style Thin Crust Gourmet Pizza      \$16.95

*(Roasted peppers, Spinach, Grilled Chicken and Mozzarella Cheese)*

16" White Pizza .....

*(Canadian Bacon, Pineapple, Mozzarella & Ricotta Cheese)*      \$16.95

Calzone.....

*(Ricotta Cheese, Mozzarella Cheese & Sausage)*      \$7.95

Stromboli .....

*(Pepperoni, Sausage, Canadian Bacon, Hamburger & Cheese)*      \$8.50

10" Personal Mini Pizza .....

*(Additional ingredients \$1.25 Each)*      \$6.95

**Wine/Pizza Suggestions: Ruffino Chianti Superiore, Estancia Pinot Noir, Diseno Malbec**

*Many of our menu selections contain wine recommendations*

## Homemade Pasta Dishes

Pasta Sampler (Lasagna, Manicotti & Cannelloni) <i>Diseno Malbec, Ruffino Chianti Superiore</i> .....	\$8.95
Italian Sampler (Spinach Lasagna, Cheese Ravioli & Manicotti) <i>Estancia Pinot Noir</i> .....	\$8.95
Spinach Lasagna (Mozzarella, Ricotta & Parmesan Cheese) <i>Nobilo Sauvignon Blanc</i> .....	\$8.95
Tortellini Spinach Alfredo <i>Nobilo Sauvignon Blanc, Hogue Riesling, Moscato</i> .....	\$9.95
Fettuccine Alfredo <i>Lumina Pinot Grigio, Ruffino Orvieto, Robert Mondavi Chardonnay</i> .....	\$9.95
Lasagna With Meat <i>Hogue Cabernet, Ruffino Il Ducale Toscano</i> .....	\$8.95
Manicotti (Shell filled with Ricotta, Mozzarella & Parmesan Cheeses, Marinara).....	\$8.95
Cannelloni (Shell filled with Ground Beef, Spinach & Mozzarella Cheese, Marinara).....	\$8.95
Cheese Ravioli (with Marinara Sauce and Mozzarella Cheese).....	\$8.95
Baked Ziti (Macaroni Pasta sautéed with Marinara Sauce, Ricotta Cheese & baked Mozzarella) ...	\$8.95
Spaghetti (Choice of Meatball, Meat Sauce or Sausage) <i>Ruffino Riserva Ducale Chianti</i> .....	\$8.95
Spaghetti Marinara Sauce <i>Ruffino Chianti Superiore, Mondavi Pinot Noir, Sangria</i> .....	\$7.95
Penne Fra Diavolo (Penne pasta ,fresh garlic, crushed red pepper & spicy marinara sauce) .....	\$8.95
Penne Ala Vodka (Penne pasta with cream, vodka and a touch of Marinara Sauce).....	\$8.95
Combo Dish (Lasagna, Manicotti & Penne Pasta) <i>Hogue Cabernet, Blackstone Merlot</i> .....	\$9.95
Ziti Napolitana (Macaroni Pasta with Marinara Sauce, Ricotta Cheese & Eggplant on top).....	\$8.95
Spaghetti Carbonara (Black Olives, Mushrooms & Canadian Bacon in a cream sauce) .....	\$9.95
Eggplant Parmigiana (Battered Eggplant, Marinara, Mozzarella & Pasta Choice).....	\$9.95
Sausage & Pepper Parmigiana (Sausage, Bell Peppers, Onions , Marinara & Penne pasta) ....	\$9.95
Sausage Fra Diavolo (Spicy Marinara over Penne pasta) <i>Hogue Cabernet</i> .....	\$9.95

*(Add Alfredo Sauce for \$2.00)*

## Chicken Entrée Dishes

*(Pasta Choices : Spaghetti, Angel Hair or Penne Pasta)*

Chicken Cremore Mushrooms (Sauteed Chicken Breast with Mushrooms in a creamy White wine sauce over your choice of Pasta) <i>Nobilo Sauvignon Blanc, Hogue Riesling</i> .....	\$11.45
Chicken Parmigiana (Breaded Chicken Breast with Marinara Sauce & Mozzarella Cheese with your choice of Pasta ) <i>Amarone, Blackstone Merlot, Woodbridge Moscato</i> .....	\$10.95
Chicken Marsala (Sauteed Chicken Breast, Mushroom in Marsala Wine Sauce Pasta Choice) ....	\$11.45
Chicken Piccata (Sauteed Chicken Breast, butter, lemon, capers wine sauce, Pasta Choice).....	\$10.95
Chicken Cacciatore (Sauteed Chicken Breast in Marinara Sauce with Mushrooms, Onions & Green Bell Peppers over your choice of Pasta) <i>Ruffino Chianti Riserva</i> .....	\$11.45
Chicken Primavera (Sauteed Chicken Breast with Mushrooms, Zucchini Squash, Green Bell Peppers, cream with a touch of Marinara Sauce over your choice of Pasta) <i>Mondavi Pinot Noir</i> .....	\$11.45
Chicken Albanese (Chicken Breast, Fresh Spinach, white wine Cream Sauce, Pasta Choice).....	\$11.45
Chicken Caciofi (Sauteed Chicken Breast with artichokes, white wine Cream Sauce and a touch of Marinara Sauce over your choice of Pasta) <i>Nobilo Sauvignon Blanc, R. Mondavi Chardonnay</i> .....	\$11.45
Chicken Fra Diavolo (Spicy Marinara Sauce over your choice of Pasta).....	\$10.95
Chicken Fettuccine Alfredo <i>Ruffino Orvieto , Lumina Pinot Grigio, Moscato</i> .....	\$10.95

\* *Homemade pasta dishes, chicken ,veal and seafood dishes. All include our fresh baked bread and house salad\* Add a small caesar salad to any of these dishes for \$2.95*

## Wine Selections

### White Wines

	Glass	Bottle
<b>Cooks Spumante Sparkling</b>	<b>\$4.95</b>	
<b>Hogue Late Harvest Riesling</b>		
<b>Washington</b>	<b>\$4.95/\$18.95</b>	
<i>Soft, delicate, sweeter style wine</i>		
<b>Woodbridge Moscato</b>		
<b>California</b>	<b>\$4.95/\$18.95</b>	
<i>Very sweet aromatic wine</i>		
<b>Ruffino Lumina</b>		
<b>Pinot Grigio Italy</b>	<b>\$4.95/\$19.95</b>	
<i>Clean crisp easy to drink</i>		
<b>Ruffino Orvieto Classico</b>		
<b>Italy</b>	<b>\$5.95/\$19.95</b>	
<i>Refreshing &amp; smooth, floral notes</i>		
<b>Nobilo Sauvignon Blanc</b>		
<b>New Zealand</b>	<b>\$5.95/\$22.95</b>	
<i>Fresh, fruit forward New Zealand wine</i>		
<b>Robert Mondavi Private Selection</b>		
<b>Chardonnay, California</b>	<b>\$21.95</b>	
<i>Elegant, yet approachable, fruit driven</i>		

### Red Wines

<b>Cella Lambrusco, Italy</b>	<b>\$4.95/\$16.95</b>
<i>Soft, fruity, sweet red wine</i>	
<b>Sangria</b>	<b>\$4.95/\$16.95</b>
<i>A very soft and fruity red wine</i>	
<b>Jacob's Creek Shiraz</b>	
<b>Australia</b>	<b>\$4.95/\$17.95</b>
<i>Soft yet spicy robust red wine</i>	
<b>Woodbridge by Robert Mondavi</b>	
<b>Pinot Noir, California</b>	<b>\$4.95/\$17.95</b>
<i>Lighter bodied soft red</i>	
<b>Estancia Pinnacles Pinot Noir</b>	
<b>Monterey, California</b>	<b>\$24.95</b>
<i>Elegant, complex, approachable &amp; delicious</i>	
<b>Ruffino Chianti Superiore</b>	
<b>Italy</b>	<b>\$5.95/\$20.95</b>
<i>Sangiovese grapes, soft, great food wine</i>	
<b>Ruffino Il Ducale IGT, Italy</b>	<b>\$29.95</b>
<i>Sangiovese, Merlot and Syrah Blend</i>	
<i>Bold, full flavored yet soft.</i>	
<b>Ruffino Riserva Ducale Chianti</b>	
<b>Classico Riserva, Italy</b>	<b>\$49.95</b>
<i>A most elegant wine, perfect with any</i>	
<i>Red sauce dish. Bold and complex</i>	
<b>Bolla Amarone della Valpolicella</b>	<b>\$59.95</b>
<i>Soft, sophisticated, full bodied red wine</i>	
<b>Blackstone Merlot</b>	
<b>California</b>	<b>\$5.95/\$22.95</b>
<i>Deliciously smooth red wine</i>	
<b>Hogue Cabernet</b>	
<b>Washington State</b>	<b>\$5.95/\$21.95</b>
<i>Soft fruit forward red wine</i>	
<b>Diseno Malbec, Argentina</b>	<b>\$4.95/\$19.95</b>
<i>Rich intense, sweet ripe fruit</i>	

### House Wine

<b>Ruffino Chianti</b>	
<b>Mondavi Pinot Grigio</b>	
<b>\$4.25 Glass    \$16.95 Bottle</b>	
<b>Chardonnay, Cabernet, Merlot</b>	
<b>&amp; White Zinfandel</b>	
<b>\$3.95 Glass    \$15.95 Bottle</b>	

## Veal Entrée Dishes

(Pasta Choices : Spaghetti, Angel Hair or Penne Pasta)

<b>Veal Marsala</b> ( <i>Sauteed with butter, mushrooms &amp; Marsala Wine Sauce</i> ) <b>Mondavi Pinot Noir</b> .....	<b>\$15.95</b>
<b>Veal Piccata</b> ( <i>Sauteed with Butter &amp; Capers in White Wine Sauce</i> ) <b>Ruffino Orvieto</b> .....	<b>\$15.95</b>
<b>Veal Parmigiana</b> ( <i>Breaded Veal with Marinara Sauce &amp; Mozzarella Cheese</i> ) <b>Chianti, Riesling</b> ..	<b>\$14.95</b>
<b>Veal &amp; Shrimp Fra Diavolo</b> ( <i>Spicy</i> ) <b>Estancia Pinot Noir, Sangria, Ruffino Orvieto</b> .....	<b>\$16.95</b>
<b>Veal Cacciatore</b> ( <i>Veal in Marinara Sauce with Mushrooms, Onions &amp; Bell Peppers</i> ).....	<b>\$15.95</b>

## Seafood Entrée Dishes

<b>Scampi Alla Palermo</b> ( <i>Classic Shrimp dish with Butter, Lemon, White Wine and Fresh Garlic</i> <i>served over Linguini Pasta</i> ) <b>Nobilo Sauvignon Blanc, Mondavi Chardonnay, Lumina Pinot Grigio</b> ...	<b>\$11.95</b>
<b>Shrimp Parmigiana</b> ( <i>Breaded Shrimp in Marinara Sauce</i> ) <b>Chianti, Mondavi Pinot Noir</b> .....	<b>\$12.95</b>
<b>Shrimp Marinara Over Linguini</b> <b>Ruffino Chianti, Estancia Pinot Noir, Sangria</b> .....	<b>\$11.95</b>
<b>Shrimp Fettuccine Alfredo</b> ( <i>Shrimp with Creamy White Wine Sauce over a delicious bed</i> <i>Fettuccine Pasta</i> ) <b>Ruffino Orvieto, Nobilo Sauvignon Blanc, Pinot Grigio</b> .....	<b>\$12.95</b>
<b>Shrimp Fra Diavolo</b> ( <i>Garlic, White Wine with a Hot &amp; Spicy Marinara Sauce served over Penne Pasta</i> ) <b>Mondavi Pinot Noir, Sangria, Ruffino Pinot Grigio, Mondavi Moscato, Hogue Riesling</b> .....	<b>\$11.95</b>
<b>Shrimp Arabiata</b> ( <i>Mushrooms, Onions, Bell peppers &amp; White Wine in a light Marinara Sauce</i> served <i>with Penne Pasta</i> ) <b>Mondavi Chardonnay, Ruffino Orvieto, Pinot Noir, Chianti or Sangria</b> .....	<b>\$12.95</b>
<b>Linguini with Red or White Clam Sauce (no cream)</b> ( <i>Clams in your choice of red marinara</i> <i>or white wine sauce</i> ) <b>Red Sauce : Pinot Noir, White Sauce: Orvieto</b> .....	<b>\$10.95</b>
<b>Seafood Combo I</b> ( <i>Clams, Shrimp &amp; Mussels in a Marinara Sauce served over a bed of Linguini</i> <i>Pasta</i> ) <b>Ruffino Orvieto, Ruffino Pinot Grigio, Estancia Pinot Noir or perhaps a lovely Chianti</b> .....	<b>\$13.95</b>
<b>Seafood Combo II</b> ( <i>Clams, Shrimp &amp; Mussels in a Cream Sauce served over Fettuccine Pasta</i> ) <b>Franciscan or Mondavi Chardonnay, Nobilo Sauvignon Blanc, Hogue Riesling or Moscato</b> .....	<b>\$13.95</b>
<b>Mussels and Clams Marinara</b> ( <i>Served over Linguini</i> ) <b>Blackstone Merlot, Orvieto</b> .....	<b>\$13.95</b>

Add a small caesar salad to any of these dishes for \$2.95

## Daily Lunch Specials \$6.75

Tuesday-Friday 11am-3pm

Lunch Specials Include Bread and Salad  
Choose one of the following: Chicken Parmigiana,  
Eggplant Parmigiana, Lasagna, Canelloni or Manicotti  
(Ask your server about other daily lunch specials \$7.45 and \$8.45)

## Beverages

<b>Coffee, Iced Tea, Pepsi, Diet Pepsi, Sierra Mist, Mountain Dew</b>	
<b>Dr. Pepper, Fruit Punch, or Lemonade</b> .....	<b>\$1.89</b>

## Domestic Bottled Beers

<b>Miller Lite, Budweiser, Bud Light, Coors Light</b>	
<b>Shiner Bock, Odoul's (non-alcohol beer)</b> .....	<b>\$2.95</b>

## Imported Bottled Beers

<b>Corona (Mexico), Dos Equis Lager &amp; Amber (Mexico)</b>	
<b>Heineken (Netherlands), Moretti (Italy), Peroni (Italy)</b> .....	<b>\$3.95</b>

## Other Libations

<b>Mike's Mike -Arita, Smirnoff Ice</b> .....	<b>\$3.95</b>
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Catering available for all occasions.  
All major credit cards accepted.  
Pick up and to go orders ready in 20 minutes.



We know you have a choice, the owners and staff  
thank you for choosing Joe's.