



Joe & Mimma's

Italian Pasta & Pizzeria

Family dining at its finest!

Joe & Mimma's restaurant has been owned and run by the Buffa family since November 1972. Girolamo & Rosaria Buffa renovated the former Western Auto Store after moving from Sicily to New York in 1968 then to Virginia in 1970. Their four children, Joe, Mimma, Anna & Mario grew up watching the restaurant grow with them. Rosaria, who everyone knows as Mama Buffa retired in 2003, but her children Anna and Mario still run the restaurant just as Mama did. The cover artwork appeared on our original grand opening menu in 1972.

*Grazie (Thank You) from
The Buffa Family
We look forward to
seeing you again soon.*

Buon Appetito

Joe & Mimma's is located in Grafton Shopping Center in Yorktown Virginia.

Hours of Operation:

Monday through Thursday: 11am to 10pm

Friday and Saturday: 11am to 11pm
Closed Sunday

(757) 898-6612



Appetizers & Bread

Fried Calamari \$8.99
Chicken Wings \$8.99
Focaccia \$5.99
Mozzarella Sticks \$6.99
Mushroom Caps \$4.99
Breadsticks \$3.99

Appetizer Combo
Fried calamari, chicken fingers
and mozzarella sticks \$9.99



Pictured – Garlic Knots and Fresh Mozzarella

Mussels \$7.99
Chicken Fingers \$7.99
Fresh Mozzarella \$7.99
Bruschetta \$4.99
Garlic Knots \$5.99
Garlic Bread & Cheese \$3.99

Salad & Soup



Italian Salad
Lettuce, tomato, onions, salami
and provolone cheese
Large \$6.99 Small \$4.99

Soup of the Day
\$4.49

Greek Salad
Lettuce, tomatoes, feta cheese,
cucumbers, olives and onions
\$6.99

Caesar Salad
Romaine lettuce, parmesan
cheese, croutons and Caesar
Dressing \$6.99

Salad Additions
Chicken \$2.99
Shrimp or Salmon \$3.99
Feta \$0.99

Chef Salad
Lettuce, tomato, and onions
topped with strips of turkey, ham,
and bacon and shredded
mozzarella and cheddar cheese
\$8.99

Famous Submarine Sandwiches



Pictured - Philly Steak & Cheese

Our subs are made with the finest meats, cheeses & vegetables stuffed full for the hearty appetite.

Small: \$6.79 **Large:** \$8.79

Italian Sub ~ Philly Steak and Cheese ~ Godfather ~ Roast Beef and Cheese ~ Ham and Cheese ~ Turkey and Cheese ~ Turkey Club ~ Pastrami and Cheese ~ Vegetable Sub ~ Meatball Parmesan ~ Sausage and Green Peppers Parmesan ~ Veal Parmesan ~ Chicken Parmesan ~ Eggplant Parmesan

Grilled or Fried Chicken Ranch Club Sub with bacon lettuce tomato and onions
Buffalo Chicken Sub served with lettuce tomato and onions

Cheeseburger with Fries \$8.29

Grilled Honey Mustard Chicken with Fries \$8.29

Grilled or Fried Chicken Filet Sandwich with Fries \$8.29

Side Orders

Crisp Fries \$3.49

Onion Rings \$3.49

Chips \$0.79

Side Italian or Caesar Salad with pizza or sub \$2.99

Specialty Pastas

Imported dry pastas and fresh homemade sauces
All pasta entrees served with Italian or Caesar Salad and homemade bread



Baked Spaghetti



Veal Piccata



Mussels Marinara

Pesce (Seafood)

Frutta de Mare shrimp, scallops and mussels in a basil marinara sauce on top of linguine. \$17.99

Scampi sautéed shrimp in a garlic & wine butter served with capellini pasta. \$16.99

Shrimp/Scallop ala Vodka penne pasta tossed with shrimp and scallops in our homemade creamy vodka sauce. \$17.99

Shrimp Fra Diavolo shrimp sautéed with crushed red peppers in a spicy marinara sauce. Served with linguine pasta \$16.99

Blackened Salmon fettucine tossed in a creamy sun dried tomato sauce topped with a blackened salmon filet. \$16.99

Mussel Marinara sautéed mussels with fresh basil and marinara sauce over linguine pasta. \$15.99

Vitello (Veal)

Veal Parmigiana breaded and deep fried. Topped with melted mozzarella & a side of spaghetti and tomato sauce. \$16.99

Veal Rostito ala Baka a medley of garlic cloves, roasted red peppers, artichoke hearts, basil and rosemary in an olive oil sauce with capellini \$16.99

Veal Marsala tender veal floured and sautéed with Marsala wine, mushrooms and butter on a bed of spaghetti. \$16.99

Veal Scaloppini tender veal floured and sautéed with white wine, mushrooms and butter on a bed of spaghetti \$16.99

Veal Piccata fresh tender veal floured and sautéed with capers, mushrooms, lemon and butter sauce over spaghetti. \$16.99

Veal Saltimbocca veal and prosciutto sautéed in a white wine sauce topped with mozzarella and served over spaghetti. \$16.99

Pollo (Chicken)

Chicken Parmigiana breaded and deep fried. Topped with melted mozzarella & a side of spaghetti and tomato sauce. \$14.99

Chicken ala Vodka sautéed chicken in our homemade creamy vodka sauce, tossed with penne pasta. \$14.99

Chicken Shrimp Scampi sautéed shrimp and chicken in a garlic and wine butter served with capellini pasta. \$16.99

Chicken Marinara strips of chicken breast sautéed in our tangy marinara sauce over linguine pasta. \$14.99

Chicken Rostito ala Baka a medley of garlic cloves, roasted red peppers, artichoke hearts, basil & rosemary in an olive oil sauce over capellini. \$14.99

Chicken Marsala tender chicken breast floured and sautéed with Marsala wine, mushrooms and butter on a bed of spaghetti. \$14.99

Chicken Piccata fresh chicken breast floured and sautéed with capers, mushrooms, lemon and butter sauce over spaghetti. \$14.99

Chicken Limone lightly floured chicken breast sautéed in a lemon butter sauce over spaghetti. \$14.99

Mama's Pasta Classics

Linguine Clam Sauce

choice of white or red sauce
\$13.99

Penne ala Anna with sausage & meatballs in a tomato basil sauce with melted mozzarella
\$13.99

Lasagna ground beef, sausage, ricotta and mozzarella wrapped in lasagna noodles and topped with tomato sauce and melted mozzarella. \$12.49

Baked Spaghetti \$12.49

Stuffed Shells \$12.49

Spaghetti with Meatballs
\$12.49

Tortellini alla Panna meat tortellini, prosciutto, green peas in a rich cream sauce \$12.99

Pasta Carbonara spaghetti topped with a creamy sauce and prosciutto \$12.49

Manicotti pasta tubes stuffed with ricotta cheese and topped with tomato sauce and melted mozzarella \$12.49

Baked Ziti \$12.49

Spaghetti Sausage & Peppers \$12.49

Spaghetti Tomato or Marinara Sauce \$8.99

Eggplant Parmigiana with spaghetti and tomato sauce
\$12.49

Fettuccine Alfredo \$12.49
(Add Chicken \$3 Add Shrimp \$4)

Cannelloni pasta tubes stuffed with meat and topped with tomato sauce and melted mozzarella
\$12.49

Cheese Ravioli \$12.49

Spaghetti with Meat Sauce
\$12.49 (add mushrooms \$1)

Spaghetti with Garlic and Oil \$9.99

Build your Own Dinner for Two

\$29.99

Appetizer

Garlic Knots

Dinner Salad

1 per person

Italian or Caesar Salad or Soup of the Day

Entrée

1 per person

Baked Ziti

Fettuccine Alfredo

Dessert

Zeppoli



Lasagna

Spaghetti Meat Balls

Spaghetti Meat Sauce
Eggplant Parmesan

Children's Menu

(10 & under)

Choose one of the following for \$5.99

Spaghetti with Meatball, Meat Sauce, Tomato Sauce or Butter ~ Ravioli ~ Hamburger with Fries ~ Chicken Fingers with Fries ~ Kid's Cheese Pizza

Italian Proverbs and Facts

Roma non fu fatta in un giorno – Rome wasn't built in a day

L'appetito vien mangiando – Appetite comes with eating

Quando a Roma vai, fa come vedrai – When in Rome, do as the Romans do

A tavola non si invecchia - At the table with good friends and family you do not become old

Nel vino la verità – In wine the truth

Pizza ~ Pizza ~ Pizza

Create Your Own

Small 8" Mozzarella Pie \$6.99	\$0.99 each additional item
Medium 12" Mozzarella Pie \$10.49	\$1.49 each additional item
Large 16" Mozzarella Pie \$13.49	\$2.29 each additional item
Sicilian Square 16" Pie \$18.99	\$2.99 each additional item

Pizza Toppings

Cheeses: extra mozzarella, ricotta, cheddar, feta, fresh mozzarella

Meats: pepperoni, Italian sausage, ham, meatballs, salami, bacon, anchovies

Vegetables: black olives, spinach, mushrooms, onions, green peppers, eggplant, broccoli, hot peppers, garlic, artichokes, sliced tomatoes, pineapple

DARE TO TRY OUR SQUARE

This monster-sized 16" pizza has 16 square slices and will feed your family with some to take home. Double the crust, raised to perfection, this recipe was brought from the Buffa's hometown in Sicily; to make your pizza cravings vanish. Buon Appetito! (Please allow a few extra minutes for preparation)



Combination Pizzas

No substitutions

Square \$28.99 Large \$22.49 Medium \$16.49 Small \$10.99

Joe's Combo: pepperoni, sausage, mushrooms, onions, green peppers, anchovies on request

Mimma's Veggie Combo: black olives, mushrooms, spinach, green peppers, sliced tomatoes, onions

Mama's Meaty Combo: pepperoni, sausage, ham, meatballs, bacon

Specialty Pizzas



Calzone

Tender crust stuffed full with mozzarella and ricotta cheeses.
\$9.99 Toppings \$1.29 ea.



White Pizza

Square \$24.99 Large \$17.99
Medium \$13.49 Small \$8.99



Stromboli

volcano shaped and stuffed with mozzarella and pizza sauce.
\$9.99 Toppings \$1.29 ea.

Margherita Pizza

Fresh mozzarella cheese with fresh basil
Square \$24.99 Large \$17.99 Medium \$13.49
Small \$8.99

Hawaiian Pizza

Ham, pineapple, pizza sauce and mozzarella
Square \$24.99 Large \$17.99 Medium \$13.49
Small \$8.99

Add a Caesar or Italian Salad with any pizza \$2.99

Desserts

Cannoli

Crispy pastry shell filled with impastata cheese \$3.99

Tiramisu

Italian for “pick me up”; this heavenly dessert is ladyfingers, mascarpone, chocolate and espresso. \$4.99

Zeppoli

Deep fried fresh bread dough topped with powdered sugar \$2.99

Dessert Pizza

tender crust topped with cherry or apple topped with sweet frosting \$5.99

Cinna-Knots

our dough tied in knots and frosted with cinnamon \$4.99

Ask your server about our dessert specials

Beverages

Fountain Drinks: \$1.99 (refill – dine in only)

20 oz Bottled Soft Drinks: \$1.99 (No refill)

Beer List

Draft Beers

Glass \$2.99 Pitcher \$8.99

Michelob Light, Budweiser, Bud Light

Bottle Beers

Domestic \$3.49

Coors Light, Michelob, Michelob Light, Michelob Ultra, Budweiser, Bud Light, Miller Lite

Premium \$4.59

Moretti or Peroni (Italian), Sam Adams, Sam Adams Light, Heineken, Killian's, Corona



Red Wines

Simi Cabernet Sauvignon – Alexander Valley California - *Intense flavors of tangerine, melon and fig accented with green tea and hints of mineral on the finish*

Simi Merlot – Sonoma Valley California – *Upfront red berry fruit, medium bodied with elegance and balance*

Crosspoint Pinot Noir - California – *Just picked fruit flavors, minimal oak barrel aging, flavorful and very well balanced*

Bell'agio Chianti – Tuscany Italy - *The basket wine that everyone knows and loves as “the” Italian restaurant chianti in a larger 1 liter bottle*

Ravenswood Merlot - Sonoma County California – *Rich, full-bodied and with scents of cedar and cherries*

Ravenswood Cabernet Sauvignon – Sonoma County California – *Lively and bright with ripe blackberry, cherry and vanilla flavors that linger on the long, smooth finish*

Ruffino Chianti - Tuscany Italy – *vibrant red color with fresh black cherry fruit flavors and aromas.*

Riunite Lambrusco California - *somewhat sweet, best served chilled. Great with pasta dishes.*

Glass

Bottle

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45

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39

8

33

24

5

23

5

22

4

18

4

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White Wines

Kendall-Jackson VT Reserve Chardonnay - California – *Tropical flavors of mango and pineapple dance with aromas of peach, apple and pear.*

Columbia Crest Gewürztraminer Washington State – *A sweet floral and fruity favorite*

Cavit Pinot Grigio – Northern Italy – *Peach, ripe melon, lemon zest and a dash of herbs create an interesting ensemble. Very food friendly.*

Robert Mondavi Woodbridge White Zinfandel – California – *Delicate and refreshing with a rose hued color and notes of ripe red apple, strawberry and orange blossoms*

7

30

5

24

4

19

3

14