

J&S ITALIAN VILLA

APPETIZERS

CHARCUTERIE BOARD

Small (serves 2) 28 | Medium (serves 4) 46
Large (serves 8) 68 | XLarge (serves 10+) 89

Chef's selection of specialty imported meats & cheeses, olives, pickled vegetables, toasted nuts, house-made jam, honeycomb | **CN**

FRIED CALAMARI, SHRIMP & VEGGIES 16

-Fritto misto-

Fried calamari, shrimp, vegetables, green apple, marinara sauce & yogurt-arugula dip | **SH**

BAKED EGGPLANT 14

-Melanzane al forno-

Eggplant rollatini, blend of fresh mozzarella & provolone, marinara sauce topped with shaved aged parmesan | **V**

GOLDEN FRIED RICE BALLS 12

-Arancini di risotto-

Fried risotto stuffed balls, Italian cured meats, smoked gouda, pizzaiola sauce

STEAMED CLAMS 18

-Zuppa di vongole-

Pan steamed littleneck clams, saffron tomato white wine sauce, grilled sourdough | **SH**

CRAB CAKES 19

-Torta di granchio-

Lump crab, lemon aioli, topped with smoked salmon, radicchio, calabrian chili oil | **SH**

SIGNATURE SHRIMP 18

-Gamberi firma-

Jumbo shrimp, Brandy cream sauce, mushrooms, crostinis | **SH**

ENTREES

SALMON & CRAB 39

-Salamone di Sicilan-

Atlantic salmon, lump crab, cajun cream sauce, seasonal vegetables, whipped Boursin potatoes | **GF SH**

STUFFED VEAL MARSALA 37

-Scaloppine di vitello al marsala-

Scallopini of veal stuffed with a blend of Fontina & Boursin cheese, grilled seasonal vegetables, over capellini.

SIGNATURE LAMB CHOPS 46

-Agnello alla griglia-

Prime New Zealand lamb, red wine reduction, grilled seasonal vegetables, herb couscous, roasted garlic head | **DF**

CHILEAN SEA BASS MKT

-Branzino al forno-

Chilean sea bass, heirloom carrots, broccolini, parsnip, couscous, basil chiffonade, white wine lemon butter sauce

GRILLED BEEF TENDERLOIN MKT

-Filetto di bue alla griglia-

Beef tenderloin, Bordelaise sauce, grilled vegetables, whipped Boursin potatoes | **GF**

MEDITERRANEAN CHICKEN 29

-Pollo di Mediterranean-

Grilled chicken breast, roasted tomato, artichokes, olives, herb couscous, white wine garlic sauce | **DF**

GRILLED RIBEYE MKT

-Filetto di bue alla griglia-

Prime cut beef ribeye, seasonal vegetables, whipped Boursin potatoes | **GF**

ADD ON TO ANY DISH

CHICKEN 10 SHRIMP 15 SALMON 16 LUMP CRAB 20 LOBSTER 22

SIDE PASTA | SEASONAL VEGETABLES | BROCCOLINI | WHIPPED BOURSIN MASHED | COUSCOUS | 9ea

V Vegetarian **CN** Contains Nuts **GF** Gluten Free **SH** Contains Shellfish **DF** Dairy Free **MKT** Market Price

Please alert your server if you have any food allergies. 20% gratuity may be added to parties of 8 or more.

Consuming raw or undercooked meats, poultry, seafood or eggs may increase your risk of foodborne illnesses. Due to supply disruptions and item availability, recipes and prices may change.



SOUP & SALADS

SOUP DU JOUR 12 LG

-Zuppa del giorno-

VILLA SIGNATURE 13

-Insalata villa-

Locally grown greens, Bosc pear, sun-dried tomatoes, gorgonzola cheese, walnuts, house-made balsamic reduction | **V CN GF**

GRILLED CAESAR 15

-Insalata di Cesare alla griglia-

Grilled romaine hearts, focaccia croutons, 36-Month aged parmigiano reggiano, house-made Caesar dressing | **V**

WEDGE 15

-Insalata grossa-

Iceberg lettuce, pork belly, pickled red onion, cherry tomato, house-made bleu cheese dressing | **GF**

CITRUS BERRY 14

-Insalatada mandarini bacca-

Fresh berries, mandarins, toasted almonds, feta cheese, balsamic reduction | **V CN GF**

GRILLED HALLOUMI & CHERRY TOMATO 14

-Insalata di Halloumi & Capri-

Blistered cherry tomatoes, grilled Halloumi cheese, tossed in a honey rosemary dressing over greens | **V GF**

PASTA

SPAGHETTI & MEATBALLS 26

-Spaghetti e polpette di carne-

All beef meatballs, house-made bolognese sauce, aged shaved parmesan

FETTUCINE ALFREDO 21

-Fettucine Alfredo-

Alfredo sauce, 36-Month aged parmigiano reggiano | **V**

NONNA'S LASAGNA 25

-Lasagna modenese-

Layers of pasta sheets, savory beef bolognese, creamy bechamel, mozzarella, provolone

SHORT RIB PAPPARDELLE 40

-Costolette brasate di bue e pappardelle-

Beef short ribs, wild mushrooms, carrots, 36-Month aged Pecorino Romano | **DF**

CHICKEN PARMIGIANA 29

-Parmigiana di pollo-

Breaded chicken breast, marinara, mozzarella, penne with a pesto marinara sauce

BAKED LOBSTER RIGATONI 36

-Al forno e astice-

Provolone, mozzarella, parmesan, rigatoni, vodka sauce, toasted panko, tender crab & lobster | **SH**

LINGUINE & CLAMS 33

-Linguini e Vongole-

Little-neck clams, ground pancetta, peppadew peppers, saffron-tomato bouillon | **SH**

SEAFOOD CANNELLONI 32

-Cannelloni ai frutti di mare-

Atlantic Lobster, shrimp and scallops with a white port wine infused cream sauce, mirepoix and a hint of tarragon | **SH**

SHRIMP CARBONARA 35




-Gamberi firma-

Shrimp, pancetta, mushrooms, peas, creamy roasted garlic sauce over spaghetti | **SH**



J&S ITALIAN VILLA

AVAILABLE FOR PRIVATE PARTIES, SPECIAL EVENTS, BUY OUTS, PRIVATE CATERING, CARRY OUT

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4332 Central Ave., Ste B, Hot Springs, AR 71913 - (501) 525-1121 - JANDSITALIAN.COM