

J&S ITALIAN VILLA

APPETIZERS



CHARCUTERIE BOARD

Small (serves 2) 28 | Medium (serves 4) 52

Large (serves 8) 78 | XLarge (serves 10+) 125

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 13

-Arancini di risotto-

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

CRAB CAKES 17

-Torta di granchio-

Lump crab, lemon aioli, topped with braised leeks & calabrian chili oil | SH

RED BEET TARTARE 12

-Tartare di bietole

Roasted red beets, golden goat cheese sphere, blood orange velouté, Tuscan melon gazpacho, basil crostini | V

ENTREES

SALMON & CRAB 43

-Salamone di Sicilia-

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

SIGNATURE LAMB CHOPS MKT

-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

CHICKEN PAILLARD 29

-Pollo alla griglia-

Grilled butterfly chicken breast, mix greens, cherry tomato, cucumber, capers, charred lemon crema | DF GF

STEAK FRITES MKT

-Bistecca di manzo e patate-

Prime NY steak, truffle fries, red wine reduction

SOUP & SALADS

SOUP DU JOUR 12

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

BUTTERNUT & BEET SALAD 14

-Zucca e barbabietole-

Roasted butternut & beet, toasted marcona almonds, baby arugula, gorgonzola, pomegranate emulsion | V CN GF

GOLDEN FRIED HEIRLOOM TOMATO & BURRATA 14

-Caprese invernale-

Fried heirloom tomato, burrata cheese, Mediterranean olive tapenade, creamy basil pesto sauce, aged balsamic crema | V CN

PASTA

NONNA'S TRADITIONAL LASAGNA 25

-Lasagna modenese-

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

PENNE VODKA 22

-Penne alla Vodka-

Penne pasta, baby spinach, proscuitto, creamy Vodka sauce and 36-Month aged parmigiano reggiano

CHICKEN PARMIGIANA 29

-Parmigiana di pollo-

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

SHORT RIB PAPPARDELLE 42

-Costolette brasate di bue e papparelle-

Beef short ribs, wild mushrooms, carrots, 36-Month aged pecorino romano | DF

BUCATINI & LOBSTER 49

-Bucatini con astice-

Hollow spaghetti, pan roasted half lobster, leek fondue, Nueske bacon bites, gremolata, creamy lobster sauce | SH

SEAFOOD CANNELLONI 33

-Cannelloni ai frutti di mare-

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

J&S SIGNATURE PASTA

Your choice of:

Spaghetti & Meatballs: bolognese sauce, aged shaved parmesan 26

Fettuccine Alfredo: Alfredo sauce, 36-Month aged parmigiano reggiano 22 V

ADD ON TO ANY DISH

CHICKEN 10 | SHRIMP 15 | SALMON 16 | LUMP CRAB 20 | LOBSTER HALF TAIL 25 | SCALLOPS 22

SIDE PASTA | SEASONAL VEGETABLES | BROCCOLINI | WHIPPED BOURSIN MASHED | COUSCOUS | TRUFFLE FRIES | MUSHROOM RISOTTO | 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 6 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.

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After Dinner Menu

COCKTAILS

- GREY GOOSE CINNAMON SPICED MARTINI 16
- ESPRESSO MARTINI 13
- ITALIAN 75 12
- CRANBERRY NEGRONI 12
- WHITE WINTER RUSSIAN 13

DESSERT WINES

- SANDEMAN OLD TAWNY 20 Yr 15
- TAYLOR FLADGATE 10 Yr 12
- FERREIRA TAWNY PORT 12
- SAUTERNES CHATEAU ROUMIEU 15
- DOLCE VINO 20
- JACKSON-TRIGGS 18

COGNAC

- MARTELL VS 25
- HENNESSY 10

DESSERTS

- TIRAMISU 12
Lady Fingers, Espresso, Mascarpone, Cream, Sabayon
- CREME BRULEE 12
- DARK CHOCOLATE ORANGE LIQUEUR
CREME BRULEE 13
- LIMONCELLO BUNDT CAKE 12
Limoncello Glaze, Lavender, candied Lemon
- CHOCOLATE LAVA CAKE 14
Chocolate Cake, Chocolate Ganache, powdered Sugar
- SEASONAL CHEESECAKE 14
- AFFOGATO 12
Espresso, Vanilla Gelato, Biscotti