

# 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 Sicilan-

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, prosciutto, 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 pappardelle-

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

HENNESSEY 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