

J&S ITALIAN VILLA

by Corporate Chef Sascia Marchesi from Milan, Italy

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

ANTIPASTO TRIO 22

Selection of rice balls, tomato bruschetta & prosciutto, golden fried shrimp with arugula dip (serves 2) | SH

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, pizzaola sauce

CRAB CAKES 17

-Torta di granchio-

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

AHI TUNA TARTARE 16

-Tartare di tonno ahi-

Ahi tuna, avocado, olive tapenade, cauliflower mousse, mango purée, Crostini | GF

ENTREES

SALMON LEMON PICCATA 39

-Salamone al limone piccata-

Atlantic salmon, lump crab, white wine-lemon-capers cream sauce
fresh herbs on Angel hair pasta | SH

SIGNATURE LAMB CHOPS MKT

-Agnello alla griglia-

Prime Australian lamb, Cabernet wine reduction, polenta corn cake, grilled seasonal vegetables, roasted garlic head | DF

CHILEAN SEA BASS MKT

-Branzino al forno-

Chilean sea bass, Boursin whipped potatoes, grilled seasonal vegetables, tomato-Champagne beurre blanc

GRILLED BEEF TENDERLOIN MKT

-Filetto di bue alla griglia-

Beef tenderloin, Chianti wine demi, Maytag blue cheese, grilled vegetables, Boursin whipped 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

BLACKENED AHI TUNA 40

-Tonno ahi annerito-

Seared Ahi tuna, haricots verts, marcona almonds, cauliflower mousse, Calabrian aioli | GF CN

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 12

-Insalata di Cesare alla griglia-

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

WATERMELON & FETA 13

-Anguria e feta-

Arkansas grown watermelon, Greek feta, Pistachio dust, baby arugula, aged balsamic glaze | V CN GF

GOLDEN BURRATA 15

-Burrata frita-

Golden crispy fried burrata, local greens, heirloom tomato, peaches, avocado, prosciutto di Parma, candied pecans, balsamic crema | CN

PASTA & RISOTTO

NONNA'S TRADITIONAL LASAGNA 24

-Lasagna modenese-

Layers of pasta sheets, savory beef bolognese, creamy béchamel, 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

ORECCHIETTE MEDITERRANEAN 22

-Orecchiette Mediterranean-

Little ears pasta, Roma tomato-basil-garlic, burrata cheese, herbs gremolata | V

BUCATINI & LOBSTER 49

-Bucatini con astice-

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

LOBSTER CREAM RISOTTO 35

-Risotto alla crema di aragosta-

Blackened shrimp, lobster cream risotto, salmon caviar, Champagne beurre blanc | SH GF

SEAFOOD CANNELLONI 32

-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

SIDE PASTA | SEASONAL VEGETABLES | WHIPPED BOURSIN MASHED | 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, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS.

Due to supply disruptions and item availability, recipes and prices may change.