



## ANTIPASTI

### carciofi

ARTICHOKE, EGG BATTER, LEMON, GARLIC • \$12.95 V

### george's bank sea scallops

SPAGHETTI SQUASH, SHIITAKE MUSHROOM, BROWN BUTTER • 15.75

### blistered banana peppers

ITALIAN CHEESES, OLIVE OIL, GARLIC • 13.75

### jumbo shrimp cocktail

SERVED CHILLED, SPICY COCKTAIL SAUCE • 16.75 GF

### arancini

RICE BALLS, SWEET PEAS, MOZZARELLA, MARINARA • 9.75 V

### clams casino

SWEET PEPPER, BACON, BUTTERED BREAD CRUMB • 14.75

### fresh burrata

CRISPY EGGPLANT, ROASTED BELL PEPPERS, EVOO, SEA SALT • 14.75 V

### crispy calamari

SMOKED PAPRIKA, PRESERVED LEMON AIOLI • 15

### antipasto board

ITALIAN MEATS, CHEESES, OLIVES, CAPONATA, MARINATED MUSHROOM • 18.75

## INSALATE

### traditional caesar

ROMAINE HEARTS, CROUTONS, WHITE ANCHOVY, GARLIC ROMANO DRESSING • 9.5

### insalate mista

MIXED GREENS, SEASONAL VEGETABLES, ITALIAN VINAIGRETTE • 8.95

### poached calamari

SHAVED FENNEL, CRUSHED WALNUT, GREEN OLIVE, FRESH BASIL, EVOO, LEMON • 13.95

### john's chop'd

JUMBO SHRIMP, SOPPRESSATA, GORGONZOLA, CHICK PEAS, OLIVES, CUCUMBER, ARTICHOKE HEART, TOMATO, WHITE BALSAMIC • 14.75



## WOOD-FIRED SIGNATURE PIES

∴ ALL PIZZAS COME WITH GALBANI MOZZARELLA ∴ GLUTEN FREE ADD 4 ∴

**fig** PROSCIUTTO, LEMON-SCENTED ARUGULA • 17

**meatball** HOT PEPPERS, RAPINI & SUNDAY SAUCE • 16

**pepperoni** GREEN OLIVES, OREGANO & POMODORO • 17

**margherita** FRESH MOZZARELLA, BASIL & TOMATO FRESCA • 15

**steak** MUSHROOMS, BABY SPINACH, FONTINA & PORCINI CREMA • 19

**calamari** FRIED CALAMARI, SPICY CHERRY PEPPERS & ARUGULA • 17

**chicken ceasar** ROMAINE, PARMESAN & TRADITIONAL DRESSING • 16

**italian sausage** PESTO, SHISHITO PEPPERS, RICOTTA & SLICED ONIONS • 16

**cauliflower** GARLIC OIL, GOLDEN RAISINS, CHILI FLAKES, GREEN OLIVES & ASIAGO • 16 V

∴ PLEASE NO SUBSTITUTIONS ∴

PLEASE INFORM YOUR SERVER OF ALL FOOD ALLERGIES ∴ ALTHOUGH WE OFFER GLUTEN FREE OPTIONS, THIS IS NOT A FLOURLESS ENVIRONMENT  
CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOOD BORNE ILLNESS.

**key:** V+ VEGAN ∴ V VEGETARIAN ∴ GF GLUTEN FREE ∴ PRICES SUBJECT TO CHANGE. 11.18

**DINNER ∴ BRUNCH ∴ HAPPY HOUR ∴ TAKEOUT ∴ PRIVATE PARTIES**

JT's URBAN ITALIAN ∴ 905 ELMWOOD@DELAVAN BFLO NY ∴ (716) 882.0905 ∴ JTSBUFFALO.COM



## PASTA

### spinach fettucine

ROASTED CHICKEN, BUTTERNUT SQUASH, FRESH SAGE, ROMANO CREAM • 23

### bucatini

GRILLED SHRIMP, GARLIC, ARUGULA, GRANA PADANO, WHITE WINE • 28.75

### pappardelle bolognese

TRADITIONAL PREPARATION, GROUND BEEF, PORK, VEAL, TOMATO • 24

### pork trilogy

PORK SHANK, MEATBALLS, ITALIAN SAUSAGE, SUNDAY SAUCE, RIGATONI • 25

### garganelli

CAULIFLOWER, BRUSSELS SPROUT LEAVES, SCALLION, HAZELNUT BREAD CRUMBS • 22 V

### black spaghetti

LUMP CRAB, LANGOUSTINES, OVEN ROASTED TOMATO, CALABRIAN CHILI, LEMON • 28

## SECONDI

### jt's chicken cutlet

WARM SPINACH, TOMATO, CUCUMBER, RED ONION, FRESH BASIL  
REGGIANO PARMESAN, WHITE BALSAMIC • 25.95

### wendel farm half chicken

ROASTED SWEET POTATOES, GARLICKY SPINACH, LEMON, HERBS • 28

### grilled pork rib chop

PORCHETTA SPICED, BELL PEPPERS, GARLIC, RED WINE VINEGAR, EVOO • 29

### organic scottish salmon

BRUSSELS SPROUTS, PANCETTA, PISTACHIO CRUMBLE, POMEGRANATE BUTTER • 32 GF

### braised beef short rib

SOFT PARMESAN POLENTA, BROCCOLI, ROASTED MUSHROOMS, RED WINE PAN SAUCE • 35

### roasted veal rib chop

HEIRLOOM CARROTS, FREGOLA SARDA, DRY MARSALA CHESTNUT SAUCE • 44

### prime ny strip steak

ROASTED FINGERLING POTATOES, BROCCOLINI, LEMON-ROSEMARY COMPOUND BUTTER • 43

### filet mignon

GRILLED ASPARAGUS, CIPPOLINI ONIONS, TRUFFLED BALSAMIC DEMI-GLACE • 42



**WINE BY THE GLASS**

**CHAMPAGNE & SPARKLING**

	...glass	...halfer	...bottle
100 <b>gambino</b> <i>prosecco brut, italy</i>	split 10		30
101 <b>domaine chandon</b> <i>brut, calif. (91pt)</i>	split 10		
102 <b>louis roederer</b> <i>brut premier, france (93pt)</i>		half 62	
103 <b>conquilla</b> <i>"cava" brut champenoise, spain (90pt)</i>	8.5		32

**WHITES**

121 <b>tamarack chardonnay</b> <i>"balancing act" wash.</i>	8.5	12.75	32
125 <b>denis race chablis premier cru</b> <i>"montmains" (92pt)</i>	12.5	18.75	48
150 <b>kono sauvignon blanc</b> <i>new zealand (90pt)</i>	8.5	12.75	32
175 <b>circa pinot grigio</b> <i>italy</i>	7.5	11.25	28
178 <b>gini soave classico</b> <i>italy (92pt)</i>	8	12	30
183 <b>fournier sancerre</b> <i>"les belles vignes," (92pt)</i>	13.75	20.5	54
190 <b>ovum riesling</b> <i>"off the grid," oregon (94pt)</i>	10.5	15.75	40
200 <b>chateau miraval rose</b> <i>france (90pt)</i>	12	18	46
215 <b>quady orange muscat</b> <i>"essencia," calif. (91pt)</i>	11		half 28

**REDS**

251 <b>avignonesi sangiovese</b> <i>"rosso di toscana cantaloro," (92pt)</i>	8	12	34
254 <b>felsina chianti</b> <i>"classico" (92pt)</i>	12.5	18.75	48
269 <b>villa pillo sangiovese-merlot-cabernet</b> <i>rosso (91pt)</i>	8.5	12.75	32
299 <b>seven falls cabernet</b> <i>washington (90pt)</i>	9	13.5	34
300 <b>hardin cabernet</b> <i>"napa," (92pt)</i>	12.5	18.75	48
331 <b>jackson estate pinot noir</b> <i>calif. (91pt)</i>	10	15	38
337 <b>bethel heights pinot noir</b> <i>"black label," oregon (93pt)</i>	12.5	18.75	48
360 <b>edna valley merlot</b> <i>san luis obispo 2015</i>	8.5	12.75	32
371 <b>turley</b> <i>"juvenile" calif. 2016 (90pt)</i>	10.5	17.25	44
380 <b>joey tensley syrah</b> <i>"fundamental" calif. (91 pt)</i>	9	13.5	34
389 <b>chateau la nerthe syrah-grenache</b> <i>cotes du rhone (91 pt)</i>	9.5	14.25	36
406 <b>bodega sottano malbec</b> <i>"riserva," argentina (91pt)</i>	10.5	15.75	40

**NON-ALCOHOLIC**

COKE / DIET COKE / CHERRY COKE / SPRITE / BARQ'S ROOT BEER

/ GINGER ALE / LEMONADE / APPLE JUICE /

GOLD PEAK UNSWEETENED TEA

GOLD PEAK SWEET TEA

GOLD PEAK DIET TEA

GOLD PEAK HALF TEA & HALF LEMONADE

2.95

LURISIA SPRING WATER • 3.5 / 5.95

LURISIA SPARKLING SPRING WATER • 3.5 / 5.95

SAN PELLEGRINO GRAPEFRUIT • 3.5

SAN PELLEGRINO POMEGRANATE • 3.5

SAN PELLEGRINO BLOOD ORANGE • 3.5

SAN PELLEGRINO LIMONATA • 3.5

**JT's SIGNATURE COCKTAILS**

\$12

**mor-a-fizz**

VODKA, FRESH BLACKBERRIES, AGAVE, LEMON, SODA

**fireside chat**

SCOTCH, SIMPLE SYRUP, ANGOSTURA BITTERS, CHOCOLATE BITTERS

**gimmie strawberries**

GIN, LIME, STRAWBERRY SYRUP

**averna sour**

AVERNA, BOURBON, LEMON, SIMPLE SYRUP

**autumn leaves**

MISUNDERSTOOD WHISKEY, APPLE CIDER, CINNAMON

**negroni**

GIN, CAMPARI, SWEET VERMOUTH

**niagara sunset**

RITTENHOUSE RYE, SOLERNO BLOOD ORANGE, LEMON, SIMPLE SYRUP, SANGIOVESE FLOAT

**SPARKLING COCKTAILS**

\$12

**you're the spritz**

APEROL, ORANGE VODKA, GRAPEFRUIT JUICE, PROSECCO

**french 905**

VODKA, ST.GERMAIN, LEMON, CHAMPAGNE

**you're turning violet violet**

CREME DE VIOLET, ABSOLUT CITRON, LEMON JUICE, PROSECCO

**BEER**

**DRAFT**

12 GATES WEST COAST • 7

BALLIST POINT SCULPIN • 8

BIG DITCH HAYBURNER • 6

FLYING BISON RUSTY CHAIN • 6

BLUE MOON • 6

BIG DITCH RYE BROWN ALE • 6

EBC BLUEBERRY • 6

MORETTI • 7

GREAT LAKES EDMUND FITZGERALD PORTER • 6

STELLA ARTOIS • 6

**BOTTLES**

BUD • 4.5

BUD LIGHT • 4.5

BLACK BIRD CIDER • 6

LABATT • 4.5

LABATT LIGHT • 4.5

LABATT NA • 4.5

COORS LIGHT • 4.5

CORONA • 5.5

DAURA • 5.5

GUINNESS • 5.5

HEINEKEN • 5.5

MICHELOB ULTRA • 4.5

PERONI • 5.5

SAM SEASONAL • 5.5

SOUTHERN TIER • 5.5

AMSTEL LIGHT • 5.5

MOLSON • 4.5

FOUNDERS IPA • 6