



## ANTIPASTI

**Henry's Famous Spinach Loaf**  
whipped butter, romano • 12.95 (V)

### Carciofi

crispy artichoke hearts, arugula,  
parmigiano reggiano,  
preserved lemon aioli • 16.95 (V)

### Grilled Octopus

yukon gold potatoes, castelvetro olives,  
romesco • 19.95 (GF, N)

### Blistered Banana Peppers

italian cheeses, garlic oil,  
grilled bread • 14.95 (V)

### Clams Casino

bread crumbs, casino butter, bacon • 18.95

### Antipasti Board

salumi assortment, marinated vegetables,  
italian cheeses • small 24.00, large 34.00

### Lobster & Shrimp Cocktail

cocktail sauce, jt's mustard sauce,  
lemon • 29.00 (GF)

### Seafood Tower

6 east coast oysters, 6 littleneck clams,  
1/2 coldwater lobster, 4 jumbo shrimp,  
maryland lump crab salad, mustard sauce,  
cocktail sauce, lemon • 98.00

### Crispy Brussels Sprouts

sweet potato, spiced walnuts,  
cranberry agrodolce • 13.95 (V, GF, N)

## INSALATE

### Traditional Caesar

romaine hearts, croutons,  
white anchovy, grated egg,  
romano • 15.95

### Burrata

parma prosciutto, roasted pear conserva,  
arugula, evoo, balsamic • 16.95

### Mista

mixed greens, tomato,  
cucumber, red onion, chickpeas,  
italian vinaigrette • 12.95 (V, GF)

### John's Chop'd

romaine, gulf shrimp, soppressata,  
bleu cheese, artichoke hearts, chickpeas,  
olives, tomatoes, cucumber,  
white balsamic • 18.95 (GF)

## PASTA

### Linguine & Clams

white wine, garlic, lemon • 32.00

### Rigatoni Bolognese

ground beef & pork, tomato, red wine,  
fresh herbs, romano • 29.00

### Pork Trilogy

italian sausage, meatball, pork shoulder,  
riccia pasta, sunday sauce • 29.00

### Black Spaghetti & Rock Shrimp

agrodolce, calabrian chili,  
pomodoro, romano • 34.00 (N)

### Goat Cheese Ravioli

assorted forest mushrooms,  
ubani truffle crema • 35.00

### Fettuccine & Scallops

gremolata, meyer lemon • 34.00

## ENTRADA

### Pork Osso Buco

risotto milanese, gremolata • 35.95

### Chicken Cutlet

baby spinach salad with cucumber,  
tomato, red onion, white balsamic • 33.00

### Wendel's Farm Roasted Chicken

roasted carrots, rainbow swiss chard,  
black truffle chicken jus • 32.00

### Atlantic Halibut

san marzano tomato, taggiasca olives,  
chilies, caperberry • 42.95

## ALLEN BROTHERS OF CHICAGO

### Prime NY Strip Steak

herb compound butter, mashed potatoes,  
broccolini • 59.00

### Filet Mignon

mashed potatoes, broccolini,  
barolo wine sauce • 58.00 (GF)

### Australian Lamb Rack

farro, parsnips, luxardo cherry reduction • 56.00 (GF)

### U.S.D.A. Prime Ribeye

mashed potatoes, garlic spinach • 69.00 (GF)

### JT's New York Strip Sirloin Sandwich

sautéed spinach, hot banana peppers,  
garlic, fontina, french fries • 27.95

## WOOD OVEN PIZZA

all pizzas prepared with galbani mozzarella 🍷 gluten free add 5.00

**Pepperoni** green olives, oregano, pomodoro • 22.00

**Margherita** mozzarella, basil, tomato fresca • 21.00 (V)

**Steak** spinach, caramelized onions, taleggio cheese, porcini mushroom • 26.00

**Charred Corn** calabrian chilies, scallions, stracciatella, shaved truffles • 29.00 (V)

**Prosciutto di Parma** gorgonzola dolce, arugula, truffle oil, roasted apple • 23.00

**Italian Sausage** hot cherry pepper, scallion, romano, roasted garlic • 22.00

**Sicilian White** sliced tomato, oregano, onion, fontinella, romano, evoo • 22.00 (V)

key: V vegetarian 🍷 GF gluten free 🍷 N nuts 🍷 prices subject to change

**Executive Chef: Michael Deganis** 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.  
Parties of 8 or more may be subject to an automatic 20% gratuity.

## WINE BY THE GLASS

### Sparkling

lamberti brut, italy	Glass	split 10
chandon napa, brut calif.	split 12	
conquilla cava brut, spain (90pt)	8.50	

### White

	Glass	Quartino
<b>chardonnay</b>		
eshcol trefethen, calif.	12.50	18.75
<b>sauvignon blanc</b>		
kono, new zealand (91pt)	10.50	15.75
<b>pinot grigio</b>		
circa, italy	9.00	13.50
<b>soave</b>		
gini "classico", italy (90pt)	9.00	13.50
<b>riesling</b>		
forge cellars, new york (91pt)	11.00	16.50
dr. thanisch, mosel (93pt)	9.50	14.25
<b>rose</b>		
chateau miraval, france (90pt)	12.75	19.25
jumilla "olivares rosado" (91pt)	8.50	12.75

### Red Wine

	Glass	Quartino
<b>tuscan blend</b>		
antinori, italy (92pt)	9.25	13.75
<b>chianti classico</b>		
felsina, italy (92pt)	12.50	18.75
<b>barbera</b>		
marchesi di barolo, italy (90pt)	9.50	14.25
<b>cabernet</b>		
twenty rows reserve, napa	14.50	21.75
<b>pinot noir</b>		
ramsay, calif. (92pt)	11.50	17.25
<b>zinfandel</b>		
turley "juvenile", calif. (92pt)	14.00	20.50
<b>malbec</b>		
sottano "reserva", argentina (92pt)	10.50	16.50

## BEER

### Draft Beer

<b>big ditch</b> hayburner, amer. ipa	7.2%	7.95
<b>other half</b> green city, DDH ipa	7.0%	8.95
<b>collective arts</b> life in the clouds ipa, neipa	6.2%	10.00
<b>peroni</b> lager	5.1%	7.75
<b>stella artois</b> lager	5.0%	7.95
<b>allagash</b> white, witbier	5.2%	8.75
<b>ebc</b> blueberry, wheat beer	4.8%	7.75
<b>seasonal draft(s)</b>		mkt

### Bottles / Cans

labatt blue • labatt blue light	4.75
budweiser • bud light • michelob ultra	4.75
coors light • miller light • molson	4.75
birra moretti • southern tier ipa	5.95
corona • heineken • heineken 0.0	5.95
founders all day ipa • amstel light	6.50
black bird dry cider	6.75
guinness	7.95
high noon (grapefruit • peach)	8.25

## NON-ALCOHOLIC

<b>lurisia</b> spring water	3.75 / 6.95
<b>lurisia</b> sparkling spring water	3.75 / 6.95
<b>san pellegrino</b>	
orange • limonata • blood orange • grapefruit	3.50
<b>coke products</b>	2.95
coke • diet coke • cherry coke	
sprite • lemonade • root beer	
ginger ale • loganberry	
gold peak sweet tea • gold peak unsweet tea	

## COCKTAILS ..... \$12.50

- Fiore** peach vodka, strawberry, lemon juice, st.germain
- Cider Spritz** downeast cider, vanilla vodka, apple brandy, spiced syrup
- Sage Advice** blanco tequila, pear liqueur, sage-honey, lime juice
- Rhubarb Negroni** gin, sweet vermouthe, rhubarb amaro
- Sicilian Mule** bourbon, cynar, lemon juice, ginger beer
- Ginny Appleseed** gin, apple cider, cinnamon, orange liqueur, lemon juice
- You're the Spritz** aperol, orange vodka, grapefruit juice, prosecco

## N/A COCKTAILS ..... \$8.50

- Strawberry Soda** strawberry simple syrup, lemon juice, soda water
- Amalfi Spritz** lyres italian spritz, grapefruit juice, simple syrup, soda water
- Sweater Weather** apple cider, lemon juice, cinnamon simple syrup

dinner :: brunch :: happy hour :: takeout :: private parties

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