



ANTIPASTI

Antipasti Board

imported italian meats, cheeses, olives, pickled vegetables • small 25 / large 38

Raw Oysters on the Half Shell

cucumber mignonette, cocktail sauce
half dozen 24 / dozen 48 (GF,DF)

Jumbo Shrimp Cocktail

horseradish cocktail sauce, lemon • 20 (GF,DF)

Tuna Tartare

wasabi cream, tomato, red onion, avocado, sliced jalapeño • 22

Clams Casino

peppers, onion, crispy bacon • 21

Fried Calamari

point judith calamari, hot pepper rings, arugula • 20

Blistered Banana Peppers

italian cheeses, garlic, olive oil, grilled bread • 17

Carpaccio di Manzo

tenderloin of beef, stravecchio reggiano, toasted thyme breadcrumbs, baby arugula, lemon aioli • 23

Eggplant Napoleon

fried eggplant, fresh mozzarella, tomato, arugula, aged balsamic • 20 (V)

Burrata

24-month prosciutto di parma, rosemary focaccia, tomato-onion jam • 19

Henry's Famous Spinach Loaf

whipped garlic butter, romano cheese • 14 (V)

INSALATE

Caesar

romaine hearts, croutons, parmigiano reggiano, white anchovy • 15

Italian

mixed greens, celery, tomatoes, chickpeas, red onion, cucumber, red wine parmesan vinaigrette • 15 (GF,V)

Wedge

crisphead lettuce, tomatoes, pickled red onion, crispy prosciutto, buttermilk dressing, gorgonzola crumbles • 16 (GF)

PASTA

Frutti di Mare

linguini, shrimp, clams, mussels, bay scallops, garlic, tomato, calabrian chilies • 52

Rigatoni Bolognese

whipped ricotta, pecorino romano, basil • 31

Sunday Sauce "Pork Trilogy"

johnny's italian sausage, meatball, pork shoulder • 34

Garganelli

tender peas, arugula, pecorino, cream, lemon • 32 (V)

Black Spaghetti

rock shrimp, oven roasted tomato, agrodolce • 38

Bucatini all'Amatriciana

guanciale, olive oil, garlic, tomato, pecorino • 31

ENTRADA

Wendel's Farm Roasted Chicken

cannellini beans, garlic spinach, lemon, olive oil • 34 (GF)

Chicken Cutlet

milanese or parmesan or alla vodka • 36

Sockeye Salmon

pan seared, lentils, tomatoes, spinach, lemon white wine sauce • 42 (GF)

Berkshire Pork Chop

risotto cake, grape mostarda, frisee • 44

ALLEN BROTHERS OF CHICAGO

Filet Mignon • 65 (GF)

"Cowboy" Bone in Ribeye • 74 (GF)

New York Strip Steak • 68 (GF)

Veal Rib Chop

flat #12 mushrooms, shallots, marsala demi glace • 69 (GF)

All are served with whipped potato & seasonal vegetable

JT's New York Strip Steak Sandwich

sautéed spinach, hot peppers, fontina, garlic aioli, french fries • 29

ADD TO ANY STEAK

10 oz. cold water lobster tail, lemon garlic butter • 48 (GF)

3 jumbo grilled shrimp • 18 (GF)

WOOD OVEN PIZZA

all pizzas prepared with Galbani mozzarella ❧ gluten free add 5

Margherita pomodoro, fresh mozzarella, basil, olive oil • 25 (V)

Cacio e Pepe olive oil, fresh mozzarella, parmesan black pepper cream, pecorino • 26 (V)

Quattro Formaggio fresh mozzarella, romano, asiago, gorgonzola, olive oil, hot honey • 26 (V)

Funghi roasted garlic truffle cream, wild mushrooms, arugula • 28 (V)

Sicilian White tomato, oregano, onion, fontinella, romano, olive oil • 25 (V)

JT's Pepperoni tomato sauce, oregano, green olives, pepperoni • 25

Salsiccia vodka sauce, italian sausage, hot cherry peppers, whipped ricotta, hot honey • 27

key: V vegetarian ❧ GF gluten free ❧ DF dairy free ❧ prices subject to change

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

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

White

chardonnay

	Glass	Quartino
eshcol trefethen, calif.	12.50	18.75

sauvignon blanc

kono, new zealand (91pt)	10.50	15.75
--------------------------	-------	-------

vermentino

podere don cataldo, italy	10.25	15.50
---------------------------	-------	-------

pinot grigio

vigneti del sole, italy	10.25	15.50
-------------------------	-------	-------

soave

gini "classico", italy (90pt)	10.25	15.50
-------------------------------	-------	-------

riesling

dr. fischer steinbock, germany (93pt)	10.00	15.00
---------------------------------------	-------	-------

rose

chateau miraval, france (90pt)	12.75	19.25
--------------------------------	-------	-------

Red Wine

tuscan blend

	Glass	Quartino
antinori, italy (92pt)	10.50	15.75

chianti classico

felsina, italy (92pt)	12.50	18.75
-----------------------	-------	-------

barbera

marchesi di barolo, italy (90pt)	10.50	15.75
----------------------------------	-------	-------

cabernet

twenty rows reserve, napa	14.50	21.75
---------------------------	-------	-------

pinot noir

ramsay, calif. (92pt)	11.50	17.25
-----------------------	-------	-------

zinfandel

turley "juvenile", calif. (92pt)	14.00	21.00
----------------------------------	-------	-------

malbec

salentein "reserve", argentina (91pt)	10.50	15.75
---------------------------------------	-------	-------

BEER

Draft Beer

big ditch hayburner, amer. ipa	7.2%	8.00
other half green city, DDH ipa	7.0%	9.00
peroni lager	5.1%	8.00
stella artois lager	5.0%	8.00
allagash white, witbier	5.2%	9.00
ebc blueberry, wheat beer	4.8%	8.00
seasonal draft(s)		mkt

Bottles / Cans

labatt blue • labatt blue light	6.00
budweiser • bud light • michelob ultra	6.00
coors light • miller light • molson	6.00
birra moretti • southern tier ipa	7.00
corona • heineken	7.00
miller high life	5.00
founders all day ipa	7.00
black bird dry cider	7.00
guinness	8.00
high noon (grapefruit • peach)	8.50
surfside vodka tea & lemonade	8.50

NON-ALCOHOLIC

lurisia spring water	5.00 / 8.00
lurisia sparkling spring water	5.00 / 8.00
san pellegrino	
orange • limonata • blood orange	5.00
coke products	4.00
coke • diet coke • cherry coke	
sprite • lemonade • root beer	
ginger ale • loganberry	
gold peak sweet tea • gold peak unsweet tea	

SIGNATURE COCKTAILS \$14

Fiore peach vodka, strawberry, lemon juice, st.germaine

"Dirty" Negroni gin, naturale "orange vermouht", campari, espresso

Sweater Weather hard cider, spiced syrup, bourbon

Final Say gin, yellow chartreuse, grapefruit aperitivo, lemon juice

You're the Spritz aperol, orange vodka, grapefruit juice, prosecco

Little Italy rye, lucano amaro, orange bitters

Monte's Inferno blanco tequila, montenegro, passion fruit, cinnamon, lime, cayenne

SPIRIT FREE

Strawberry Soda strawberry simple syrup, lemon juice, soda water • 10.00

Amalfi Spritz lyres italian spritz, grapefruit juice, simple syrup, soda water • 10.00

False Flame ritual zero proof tequila, passion fruit, cinnamon, lime, cayenne • 10.00

Heineken 0.0 • 7.00

Odd Bird "gsm" n/a red wine • 50.00 / bottle

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

JT'S URBAN ITALIAN :: 905 ELMWOOD@DELEVAN BFLO NY :: (716) 882.0905 :: JTSBUFFALO.COM

