



ANTIPASTI

East Coast Oysters

mignonette, cocktail sauce, lemon
19 per 1/2 doz. / 38 per doz. (GF)

Lobster & Shrimp Cocktail

cocktail sauce, mustard sauce, lemon • 32 (GF)

Seafood Tower

6 oysters, ½ cold water lobster,
4 Jumbo shrimp, calamari salad,
mustard sauce, cocktail sauce, lemon
serves 2 • 65 (GF)

Polenta Fries

Calabrian chili aioli,
parmigiano-reggiano • 14 (V)

Blistered Banana Peppers

italian cheeses, garlic oil,
grilled bread • 15 (V)

Clams Casino

casino butter, bread crumbs, bacon • 19

Italian Cheese Plate

fig jam, almonds,
marinated olives, grilled bread • 19 (N)

Salumi Board

salumi assortments, pickled goodies,
mostarda, grilled bread • 21

Grilled Octopus

gigante beans, roasted red peppers,
basil, nduja butter • 22 (GF)

INSALATE

Caesar

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

Insalata Verde

bibb lettuce, pickled shallot,
parmigiano reggiano, pistachios,
green herb dressing • 16 (V,N,GF)

Stagione

mixed greens, radicchio,
market vegetables, chickpeas,
white balsamic vinaigrette • 16 (V,GF)

Burrata Caprese

heirloom tomatoes, balsamic,
pesto Genovese • 16 (V,N,GF)

Add to Any Salad:

steak (12), shrimp (12), chicken (9)

PASTA

Rigatoni Bolognese

whipped ricotta, pecorino romano, basil • 29

Pork Trilogy

Johnny's Italian sausage, meatball,
pork shoulder, riccia pasta,
Sunday sauce • 32

Homemade Ravioli

4 cheeses, spinach, roasted garlic,
tomato, cream • 29 (V)

Chitarra Nero

house made pasta, butter poached lobster,
pomodoro, Calabrian chili, basil • 36

Ricotta Gnudi

braised short rib, wilted spinach,
sour cream, fresh dill,
lemon crumb • 32

ENTRADA

Wendel's Farm Half Chicken

braised kale, rosemary pan sauce • 32 (GF)

Chicken Cutlet Milanese

arugula, cherry tomatoes,
lemon, shaved parmigiano • 34

Grilled Bronzino

spinach, golden raisins, pignoli, lemon • 42 (N,GF)

ALLEN BROTHERS of CHICAGO

Hanger Steak

rosemary-garlic fries, salsa verde • 48

USDA Prime NY Strip

potato al forno, compound butter • 62 (GF)

JT's New York Strip Sirloin Sandwich

sautéed spinach, hot banana peppers,
fontina, garlic aioli, rosemary-garlic fries • 29

Grilled Berkshire Pork Chop

mostarda, creamy polenta • 38 (GF)

Henry's Famous Spinach Loaf

whipped butter, romano • 13 (V)

WOOD OVEN PIZZA

all pizzas prepared with Galbani mozzarella ❧ gluten free add 5

Margherita fresh mozzarella, basil, pomodoro • 23 (V)

Prosciutto pecorino romano, roasted garlic, arugula, lemon • 24

Pepperoni green olives, oregano, pomodoro • 23

Mushroom Flat 12 mushrooms, fontina, parmigiano reggiano, basil pesto • 24 (V,N)

Italian Sausage Johnny's Italian sausage, oregano, mozzarella, pomodoro • 23

Sicilian White sliced tomato, oregano, onion, fontinella, romano, evoo • 23 (V)

key: **V** vegetarian ❧ **GF** gluten free ❧ **N** nuts ❧ 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 brut, italy	split 10
chandon napa, brut calif.	split 12
conquilla cava brut, spain (90pt)	8.50

White

	Glass	Quartino
chardonnay		
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		
circa, italy	9.00	13.50
soave		
gini "classico", italy (90pt)	9.00	13.50
riesling		
dr. thanisch, mosel (93pt)	9.50	14.25
rose		
chateau miraval, france (90pt)	12.75	19.25

Red Wine

	Glass	Quartino
tuscan blend		
antinori, italy (92pt)	9.25	13.75
chianti classico		
felsina, italy (92pt)	12.50	18.75
barbera		
marchesi di barolo, italy (90pt)	9.50	14.25
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		
sottano "reserva", argentina (92pt)	10.50	15.75

BEER

Draft Beer

big ditch hayburner, amer. ipa	7.2%	7.95
other half green city, DDH ipa	7.0%	8.95
collective arts life in the clouds ipa, neipa	6.2%	10.00
peroni lager	5.1%	7.75
stella artois lager	5.0%	7.95
allagash white, witbier	5.2%	8.75
ebc blueberry, wheat beer	4.8%	7.75
seasonal draft(s)		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
sloop sauer peach	7.50
founders all day ipa	6.50
black bird dry cider	6.75
guinness	7.95
high noon (grapefruit • peach)	8.25

NON-ALCOHOLIC

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

COCKTAILS \$12.75

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

Siesta blanco tequila, watermelon, aperol, lime juice, fire bitters

Negroni gin, carpano sweet vermouth, campari

Sicilian Mule bourbon, cynar, lemon juice, ginger beer

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

Lemoncello Spritz lemoncello, prosecco, basil

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

Melon Mule watermelon, lime juice, ginger beer, basil

dinner ■ brunch ■ happy hour ■ takeout ■ private parties

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