



ANTIPASTI

Antipasti Board

imported italian meats, cheeses,
olives, pickled vegetables • small 24 / large 36

Jumbo Shrimp Cocktail

cocktail sauce, lemon • 19 (GF,DF)

Seafood Tower

6 oysters, ½ cold water lobster, clams
6 jumbo shrimp, calamari salad, crab claws
mustard sauce, cocktail sauce, lemon
serves 2 • 70 (GF,DF)

Eggplant Fries

ricotta salata, pomodoro sauce • 16 (V)

Blistered Banana Peppers

italian cheeses, garlic, olive oil,
grilled bread • 16 (V)

Clams Casino

casino butter, bread crumbs, bacon • 20

Grilled Octopus

fregula, fennel, radicchio, lemon • 22

Steak Tartare

prime beef, capers, shallots, dijon,
egg yolk, red onion marmalade, crostini • 22 (DF)

Calamari Bruschetta

warm calamari salad, fennel, roasted peppers,
calabrian chili, basil • 17 (DF)

Burrata

olive tapenade, heirloom tomato,
olive oil, crostini • 17 (V)
add prosciutto di parma 18 month • 7

Henry's Famous Spinach Loaf

whipped butter, romano • 13 (V)

INSALATE

Caesar

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

Pompelmo

romaine, supreme grapefruit, citrus vinaigrette,
oil cured olives, shaved fennel
radish, reggiano • 16 (GF, V)

Stagione

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

Roasted Beet

frisee, apples, candied walnuts,
gorgonzola, fig vinaigrette • 16 (GF, N, V)

PASTA

Rigatoni Bolognese

whipped ricotta, pecorino romano,
basil • 29

Pork Trilogy

johnny's italian sausage, meatball,
pork shoulder, riccia pasta,
sunday sauce • 32

Pear Fiocchi

ricotta, pear puree, apple cider,
walnuts, parmigiano reggiano • 31 (V, N)

Black Spaghetti

rock shrimp, oven roasted tomato,
agrodolce, lemon • 37

Fettuccini Vongole

little neck clams, white wine, lemon,
butter, calabrian chili, parsley • 36

ENTRADA

Wendel's Farm Half Chicken

wild mushrooms, marsala wine sauce • 33

Chicken Cutlet

milanese or parmesan alla vodka • 34

Faroe Island Salmon "Puttanesca"

fresh tomato, capers, olives,
shaved fennel • 39 (GF, DF)

Long Bone Pork Chop

pork belly, bacon apple jam,
butternut squash puree, crispy brussels sprouts • 45

ALLEN BROTHERS of CHICAGO

Filet Mignon

garlic red mashed potatoes,
broccoli rabe • 64 (GF)

Prime New York Strip Steak

garlic red mashed potatoes,
broccoli rabe • 66 (GF)

STEAK SAUCES

gremolata • 3 (GF, DF)
barolo wine • 3 (GF)
gorgonzola cream • 3 (GF)

ADD TO ANY STEAK

cold water lobster tail • 30 (GF)
3 jumbo grilled shrimp • 14 (GF)

JT's New York Strip Sirloin Sandwich

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

WOOD OVEN PIZZA

all pizzas prepared with Galbani mozzarella ■ gluten free add 5

Margherita fresh mozzarella, basil, pomodoro • 24 (V)

Fig & Prosciutto fig jam, parma prosciutto, gorgonzola, arugula • 26

JT's Pepperoni green olives, oregano, pomodoro • 23

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

Salsiccia tomato sauce, Johnny's italian sausage, hot cherry peppers, whipped ricotta, hot honey • 25

Sicilian White sliced tomato, oregano, onion, fontinella, romano, evoo • 24 (V)

Quattro Formaggio fresh mozzarella, romano, asiago, gorgonzola, olive oil, hot honey • 24 (V)

key: **V** vegetarian ■ **GF** gluten free ■ **N** nuts ■ **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 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		
salentein "reserve", argentina (91pt)	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
miller high life	4.00
founders all day ipa	6.50
black bird dry cider	6.75
guinness	7.95
high noon (grapefruit • peach)	8.25
surfside vodka tea & lemonade	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	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

Negroni gin, carpano sweet vermouth, campari

Sicilian Mule bourbon, cynar, lemon juice, ginger beer

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

Arancia Rosa blanco tequila, blood orange, cinnamon, lime juice

Little Italy rye, amaro, orange bitters

RPM gin, pomegranate, rosemary, orange liquor, lime juice

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

Pomegranate Mule pomegranate syrup, lime juice, ginger beer, rosemary

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

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