

Josie & Tony's

BRUNCH

STARTERS

BERRIES & CREAM <i>Mixed Berries with Yogurt & Rum Mascarpone</i>	16
GAZPACHO <i>Cucumber, Bell Pepper, Corn Relish, Tomato, Cilantro</i>	18
DEVILED EGGS <i>Guanciale, Diced Cherry Peppers</i>	18
PROSCIUTTO & MELON <i>Cantaloupe, Honey Dew, 24 Month Prosciutto Di Parma</i>	22
ZUCCHINI FLOWERS <i>Stuffed with Ricotta & Herbs, in a Summer Tomato Sauce</i>	24
CAVIAR CANNOLIS <i>Sturgeon Caviar, Parmesan, Ricotta, Sour Cream, Shaved Caviar</i>	32
LONG ISLAND FLUKE CRUDO <i>Plums, Cilantro, Habanero, Lemon, Olive Oil, Bell Pepper</i>	24
SLOW BRAISED ARTICHOKE <i>Rubbed in parmesan, bread crumbs, and black pepper</i>	20
CHILLED SEAFOOD SALAD <i>Tossed in olive oil, garlic, lemon, habanero</i>	26
MOZZARELLA & ROASTED PEPPERS <i>Housemade with olive oil, aged balsamic, sea salt</i>	20
AFTER DINNER SALAD <i>Arugula, endive, fennel, sweet onions, Castelvetrano olives in our House Vinaigrette (Add Chicken +\$10)</i>	18
CASER SALAD <i>Romaine Hearts, 48 month Parmesan, Signature Dressing, Croutons (Add Chicken +\$10)</i>	20

RAW BAR

EAST COAST OYSTERS	4/ea
WEST COAST OYSTER	5/ea
<i>Top Oysters with Sturgeon Caviar + 5/ea</i>	
LITTLE NECK CLAMS	3/ea
COLOSSAL CRAB COCKTAIL	36
CAVIAR SERVICE <i>Zucchini Pancakes & Whipped Ricotta</i>	
<i>1 oz Choice of</i>	
STURGEON	95
OSETRA	135
GOLDEN OSETRA	185

J&T'S CAVIAR BAGEL

THE BAGEL	42
<i>Choice of available Bagels Topped with Cream Cheese & 1/2 OZ of Sturgeon Caviar. Arugula Salad with capers, olives & Parmesan</i>	

PASTA

* SPAGHETTI & MEATBALLS <i>Topped with our signature red sauce</i>	32
* CLAMS & LINGUINE <i>Red pepper spiced linguine, 12 littleneck clams chopped</i>	36
* PAPPARDELLE <i>Chicken liver & foie gras, mushroom, sage, onion</i>	34
* CANNELLONI <i>Asparagus, Ricotta, Parmesan, Signature Red Sauce, Basil, Pine Nuts</i>	30
BUCATINI CARBONARA, <i>Guanciale, Farm Fresh Eggs, Parmesan, Black Pepper</i>	32
* SUNDAY LASAGNA <i>(SUPPLIES LIMITED)</i>	34
* DENOTES PASTA IS HANDMADE BY OUR CHEFS IN HOUSE. FRESH PASTA AVAILABLE TO PURCHASE FROM OUR DELI	

ENTREES

RUM MASCARPONE STUFFED FRENCH TOAST <i>Mixed Berries</i>	22
FRITTATA <i>Tomatoes, Onions, Savoy Spinach, Ricotta, Parmesan Arugula Salad with capers, olives & Parmesan</i>	24
SPIRAL SAUSAGE AND EGGS <i>Scrambled Eggs, Brunch Potatoes</i>	26
CRAB CREPES <i>Bechemal, Spinach, Scallions, Eggs, Tarragon, Mixed Greens</i>	34
STEAK & EGGS <i>Sliced Dry Aged NY Strip, Scrambled Eggs, Brunch Potatoes</i>	38
EGGPLANT PARMIGIANA <i>Sicilian style, served with linguine in garlic and olive oil</i>	30
CHICKEN PARMIGIANA <i>Served with Fettucine with Pesto</i>	34
GRILLED SWORDFISH <i>Grilled Cherry Tomatoes, Parsley & Anchovy Aoli, Sautced Snap Peas</i>	40
BRANZINO <i>Roasted garlic, lemon, Arugula salad with capers, olives & aged parmesan</i>	38
DAY BOAT SCALLOPS <i>English Pea Rissotto, Pancetta, White Wine Butter Sauce</i>	42
VEAL CHOP MILANESE <i>Pounded & breaded, topped with arugula, endive, fennel, house vinaigrette</i>	52

SIDES TO SHARE

BRUNCH POTATOES	9
<i>Smoked Paprika, Onions, Bell Peppers</i>	
APPLE SMOKED BACON	10
FRESH FRUIT	10
ZUCCHINI PANCAKES	14
COLD SWEET & SPICY PEPPERS	16
<i>with parmesan, provolone & mozzarella</i>	
BROCCOLI RABE	14
<i>with cherry peppers</i>	
PEAS, ONIONS & PROSCIUTTO	14

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness