



STARTERS

DINNER

GAZPACHO <i>Tomato, Corn, Cilantro, Red Pepper, Creme Fraiche, Olive Oil</i>	16
AFTER DINNER SALAD <i>Arugula, Endive, Fennel, Sweet Onions, Castelvetroano Olives in our House Vinaigrette</i>	18
BLUE OYSTER MUSHROOM <i>Tomato, Garlic, Parsley, Olive Oil</i>	18
*FLUKE TARTARE <i>Plum, Red Pepper Puree, Lime, Black Lava Salt</i>	24
SLOW BRAISED ARTICHOKE <i>Rubbed in Parmesean, Bread Crumbs, and Black Pepper</i>	20
MOZZARELLA & ROASTED PEPPERS <i>Housemade with Olive Oil, Aged Balsamic, Garlic and Maldon Sea Salt</i>	24
SMOKED SALMON <i>Zucchini Pancakes, Ricotta, Scallions</i>	20
CHILLED SEAFOOD SALAD <i>Olive Oil, Garlic, Lemon, Habanero</i>	24
CLAMS OREGANATA <i>Breadcrumbs, Oregano, Garlic, Lemon, Parsley</i>	25
ZUCCHINI FLOWERS <i>Stuffed with Ricotta and Herbs, in a Summer Tomato Sauce</i>	25

RAW  
BAR

*EAST COAST OYSTERS	4/ea
<i>Top Oysters with Sturgeon Caviar</i>	+ 6/ea
*LITTLE NECK CLAMS	3/ea
COLOSSAL CRAB COCKTAIL	36
CAVIAR SERVICE <i>Zucchini Pancakes &amp; Whipped Ricotta</i> 1 oz Individual Tins	
J&T'S OSETRA	95
GOLDEN OSETRA	175

AT THE  
TABLE

CLASSIC CAESAR	23
<i>Prepared tableside, fresh romaine, 48-month aged parmesan, and our signature caesar dressing, topped with housemade croutons</i>	

PASTA

SPICY RIGATONI <i>Spicy Vodka Sauce, Pancetta, Piave &amp; Pecorino, Grilled Semolina</i>	28
BUCATINI CARBONARA, <i>Guanciale, Farm Fresh Eggs, Parmesan, Black Pepper</i>	32
*PAPPARDELLE <i>Chicken Liver &amp; Foie Gras, Mushroom, Sage, Onion</i>	32
*SPAGHETTI & MEATBALLS <i>Topped with our Signature Red Sauce</i>	34
*LINGUINE & CLAMS <i>Parsley, Garlic, Black Pepper, Olive Oil</i>	36
*LEMON CAVIAR TONNARELLI <i>Sturgeon Caviar, Butter, Garlic, Lemon Zest</i>	45

\* DENOTES PASTA IS HANDMADE BY OUR CHEFS IN HOUSE. FRESH PASTA AVAILABLE TO PURCHASE FROM OUR DELI

ENTREES

BRANZINO <i>Roasted Garlic, Lemon, Arugula Salad with Capers, Olives &amp; Aged Parmesan</i>	38
GRILLED SWORDFISH <i>Fresh Tomatoes, Garlic, Olive Oil, Roasted Balsamic Cauliflower</i>	40
EGGPLANT PARMIGIANA <i>Sicilian style, Served with Linguine in Garlic &amp; Olive Oil</i>	34
CHICKEN PARMIGIANA <i>Served with Fettucine with Pesto</i>	35
JOSIE'S LEMON CHICKEN <i>Semi Boneless Roasted Chicken, Lemon, Crispy Garlic, Rosemary Potatoes</i>	35
HOUSEMADE SPIRAL SAUSAGE <i>Served with Linguine in Our Signature Red Sauce</i>	35
PORK CHOP <i>16 oz. Bone-in Chop with Hot Cherry Peppers, Red Pepper Sauce, Served with Broccoli Rabe</i>	45
VEAL CHOP MILANESE <i>Pounded &amp; Breaded, Topped with Arugula, Endive, Fennel, 52 &amp; House Vinaigrette</i>	52
RIBEYE PIZZAIOLA <i>Tomato, Garlic, Oregano, Olive Oil, Basil, Parsley, Grilled Balsamic Asparagus</i>	65

SIDES TO  
SHARE

SAUTEED SWISS CHARD	10
ROSEMARY POTATOES	10
BROCCOLI RABE <i>with cherry peppers</i>	12
ZUCCHINI PANCAKES	14
PEAS, ONIONS & PROSCIUTTO	14
COLD SPICY & SWEET PEPPERS <i>with parmesan, provolone &amp; mozzarella</i>	18

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