

JIMMY V'S OSTERIA + BAR

ANTIPASTO

Valvano Meatballs 14

(2) 6oz meatballs, marinara, micro basil, mozzarella

Misto Frito 16

Calamari, shrimp, marinated peppers, marinara

Arancini 14

Rice balls with marinara, parmesan, micro-basil V

Burrata 15

Heirloom cherry tomato, arugula, prosciutto, pesto, grilled focaccia, aged balsamic

Wood-Fired Wings 16

Buffalo, BBQ, Garlic Parmesan or Thai Chili Sauce

Beef Arrosticini 16

Bistro filet skewers, grilled focaccia, bruschetta

ZUPPA + ENSALATA

Zuppa Del Giorno 8

Soup of the day

Baby Gem Caesar 13

Parmesan, garlic herb crouton

Orzo Ensalata 14

Baby spinach, roasted red peppers, tea-brinded figs, goat cheese, pinenuts, Dijon vinaigrette

Farmhouse Ensalata 13

Mixed greens, red onion, cucumber, cherry tomato, roasted baby carrots, house vinaigrette

Tuscan Ensalata 14

Mixed greens, cherry tomato, pickled red onion, olives, salami, aged provolone, red wine vinaigrette

Additions: Chicken 7 / Steak 13 / Shrimp 9 / Salmon 10

PANINO + BURGERS

Chicken Cutlet 18

Fried chicken cutlet, arugula, banana peppers, roasted tomatoes, garlic basil aioli, demi baguette

Whitten-Burger* 18

8oz chuck+shortrib patty, cheese, lettuce, tomato, onion, pickle, brioche bun

Additions: Bacon 2 / Fried egg 2 / Avocado 2

Hot Italian 18

Braised chuck roast, giardiniera aioli, provolone, Italian sub, au jus

Caprese Panini 16

Roasted tomato, fresh mozzarella, arugula, pesto, demi baguette V

Chicken Parm 18

Hand breaded chicken breast, marinara, mozzarella, arugula, Italian sub

Muffaletta 17

Cured Italian meats, giardiniera, provolone, olive oil, herb focaccia

WOOD-FIRED PIZZA

Margherita 16

Buffalo mozzarella, fresh basil V

Twenty Five 18

BBQ chicken, bacon, pickled red onion, scallions

Jimmy V's Pizza 18

Pepperoni, salumi, Italian sausage, mozzarella

Bianca 18

Whipped herb ricotta, spinach, prosciutto, mozzarella, parmesan, roasted garlic olive oil

Forager 16

Wild mushroom, goat cheese, caramelized onion, tea-brinded figs, arugula, aged balsamic V

Diavola 18

Spicy capicola, roasted jalapeno, mozzarella, basil, hot honey

Gluten Free Crust Available

ENTRADA

Spaghetti + Meatballs 22

2 6oz meatballs, marinara, parmesan, garlic bread

Chicken Parmesan 24

Bucatini pasta, marinara, mozzarella, micro basil

Chicken Alfredo 24

Fettuccine pasta, house alfredo, parmesan

Roasted Butternut Squash Risotto 20

Pomegranate, sage, allspice V

Roasted Salmon* 24

Toasted orzo, garlic broccolini, salsa verde

Bistro Filet 29

Roasted fingerling potatoes, grilled broccolini, Calabrian balsamic cippolini onion

Bucatini Shrimp Pasta 26

Wilted arugula, roasted red peppers, pancetta, pesto cream

WORKING LUNCH SPECIAL

Available Monday - Friday 11-4 pm

Half sandwich of the day with cup of soup & side salad 16

KIDS MENU

V's Mac & Cheese 8

Grilled Cheese 8

Spaghetti & Meatballs 8

Cheese / Pepperoni Pizza 10

Chicken Tenders 8

SIDES

Risotto 6

Side Salad 6

French Fries 6

Fingerling Potatoes 6

Grilled Broccolini 6

2.5% of all Jimmy V's Osteria + Bar revenue will be donated to benefit The V Foundation for cancer research.

*Specified foods are cooked to order. Consuming raw or undercooked meats, shellfish, or egg may increase your risk of food-borne illness.

A gratuity of 20% is automatically added to groups of 6 or more

JIMMY V'S OSTERIA + BAR

LOCAL DRAFT BEER

16oz / 22oz

Highland Seasonal 8/11

Ashville, NC - seasonal selection

Red Oak Amber Lager 8/11

Whitsett, NC - Bavarian Amber Lager - 5% ABV

Mother Earth Endless River 8/11

Kinston, NC - Kolsch-Style Ale - 5.0% ABV

Wicked Weed Perni Haze IPA 8/11

Asheville, NC - Hazy IPA - 6.9% ABV

Bold Rock Hard Apple Cider 8/11

Mills River, NC - Hard Apple Cider - 4.9% ABV

Red Oak Hummin' Bird Helles 8/11

Whitsett, NC - Munich Golden Style Lager - 4.5% ABV

Foothills Torch Pilsner 8/11

Winston-Salem, NC - Pilsner - 5.3% ABV

R&D Seven Saturdays IPA 8/11

Raleigh, NC - Modern IPA - 6.2% ABV

Lone Rider Sweet Josie Brown Ale 8/11

Raleigh, NC - American Brown Ale - 6.1% ABV

CRAFT BEER

Lone Rider Shotgun Betty 8

Morrisville, NC - German Hefeweizen - 5.8% ABV - 16oz

Big Boss New Guy Hazy IPA 8

Raleigh, NC - West Coast Style IPA - 6.3% ABV - 16oz

AMB Boone Creek Blonde 7

Boone, NC - Blonde Ale - 4.7% ABV - 12oz

AMB Low & Hazy IPA 7

Boone, NC - Hazy IPA - 4.1% ABV - 12oz

R&D Backspin 8

Raleigh, NC - Hazy IPA - 7% ABV - 16oz

DOMESTIC + IMPORT

Budweiser/Bud Lite 6

5% / 4.2% ABV - 12oz

Miller Lite 6

4.2% ABV - 12oz

Michelob Ultra 6

4.2% ABV - 12oz

Blue Moon 6

5.4% ABV - 12oz

Sam Adams Boston Lager 6

4.9% ABV - 12oz

Yuengling 6

4.5% ABV - 12oz

Stella Artois 7

5% ABV - 12oz

Corona/Corona Light 7

4.6% / 4.1% ABV - 12oz

Modelo 7

4.4% ABV - 12oz

WHITE WINE

6oz / 9oz / Bottle

Bel Posto Prosecco D.O.C 12/18/48

Veneto, Italy - Extra Dry elegant sparkling wine with a light fresh crisp taste of green apple.

Castello Del Poggio Moscato 10/15/40

Lombardy, Italy - Notes of fresh Orange Blossom, white peach and honey that lead to a crisp, lingering finish.

Hampton Water Rose 12/18/48

South France - Fresh and lively rose, with soft notes of strawberry, and citrus

Starling Castle Riesling 8/12/32

Rheinhessen, Germany - Touches of citrus and pear. Semi-sweet, with a fruity mid-palate and crisp acidity on the finish.

Castello Del Poggio Pinot Grigio 10/15/40

Piemonte, Italy - Delicate, with aromas of acacia flowers and pear as well as light mineral notes.

StoryPoint Chardonnay 12/18/48

Appellation, CA - Flavors and aromas of ripe yellow apple, pear and white peach are enriched on a plush palate.

Talbot "Kali Hart" Chardonnay 10/15/40

Monterey, CA - Aromas of vanilla and brioche mingle with notes of mandarin orange, pineapple and melon

Mohua Sauvignon Blanc 10/15/40

Marlborough, NZ - Expressive aromatics of dark lime, lemongrass, fresh cut rocket and sweet bay leaf combine with a succulent ripe citrus palate.

RED WINE

6oz / 9oz / Bottle

Roth Cabernet 14/21/56

Sonoma, CA - Bold, full-bodied and rich. Aromas and flavors of intense dark fruit, cassis and cocoa powder.

Joel Gott Cabernet Sauvignon 12/18/48

Napa Valley, CA - Aromas of raspberries, blackberries, plum, and mocha with notes of cinnamon and cedar.

Complicated Pinot Noir 12/18/48

Monterey, CA - Aromas of cinnamon, plum, lavender, and ripe strawberry. Balanced and light in body.

The Show Malbec 12/18/48

Mendoza, Argentina - Bold and robust with blackberry and plum notes.

J Lohr Merlot 10/15/36

Paso Robles, CA - Varietal aromas of black plum and violet meld with the light barrel signature of baking spices and toasted pastry.

Joel Gott Palisades 10/15/40

California Red Blend - Aromas of cherry pie and roasted coffee with notes of vanilla and spice.

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JIMMY'S

COCKTAILS

HOUSEMADE SANGRIA 10

FRUIT, REFRESHING WHITE OR RED WINE
HOUSEMADE PUNCH

WILD TURKEY OLD FASHIONED 12

WILD TURKEY, VANILLA BITTERS, SIMPLE SYRUP

JIMMY'S LEMONADE 12

OLD CROW BOURBON, POMEGRANATE LIQUEUR, PINK LEMONADE

ITALIAN MOJITO 12

BACARDI RUM, LIME JUICE, PROSECCO, SIMPLE SYRUP

THE GODFATHER 12

JOHNY WALKER BLACK, DISARONNO AMARETTO

APEROL SPRITZ 12

APEROL, PROSECCO, SODA WATER, ORANGE SLICE

ITALIAN WEDDING CAKE 12

VANILLA ABSOLUTE VODKA, AMARETTO, CREME DE COCOA, PINEAPPLE
& CRANBERRY JUICE

PINK SQUIRREL 12

WHITE CREME DE CACAO, CREME DE ALMOND, HEAVY CREAM

GRASSHOPPER 12

CREME DE MENTH, CREME DE CACAO, HEAVY CREAM

MUDSLIDE MARTINI 12

VANILLA VODKA, BAILEY'S, KAHLUA, HEAVY CREAM,
CHOCOLATE SWIRL

JIMMY'S

DESSERTS

CHOCOLATE TORTE

**RICH, CREAMY CHOCOLATE TORTE
TOPPED WITH MACERATED BERRIES,
CHANTILLY CREAM**

8

CANNOLI

**3 LARGE CANNOLI FILLED WITH
MASCARPONE CREAM,
DIPPED IN CHOCOLATE, PISTACHIO,
ORANGE ZEST**

9

TIRAMISU

**ESPRESSO-SOAKED LADYFINGERS,
A RICH MASCARPONE, CHOCOLATE
COVERED ESPRESSO BEANS**

9

BANANA PANNA COTTA

**SWEETENED CREAMY CUSTARD WITH
BANANA, VANILLA BEAN,
NUTELLA MOUSSE, TOASTED COCONUT**

8

TURTLE CHEESECAKE

**RICH & CREAMY CHEESECAKE WITH
CHOCOLATE GANACHE,
CARMEL, TOASTED WALNUTS**

9