

Pass The Plate

DAILY BREAD 7 V

naturally fermented
sourdough, served with herbs
and extra virgin olive oil

pomodoro fondue + 3
house-made ricotta with honey + 3
butter with olive oil + 3
all three spreads + 7

CHARRED BROCCOLINI 11 GF | PB | V | DF

cashew-balsamic, garlic, lemon, chopped cashews

CRISPY CHICKEN PARMESAN TENDERS 11

pomodoro fondue dip

ARANCINI 10 V

crispy fried risotto, spinach, home-made ricotta,
grana padano, pomodoro, garlic

JIMMY'S MEATBALLS 11

Jimmy's famous balls made with beef, pork,
grana padano, tomato
add house-made ricotta + 3

LUIGI'S IMPOSSIBLE MEATBALLS 13 V | PB | DF

Luigi's plant-based impossible meatballs

JL ROASTED SHISHITO 12 V | DF

roasted garlic aioli, charred lemon,
smoked paprika, panko

JL CHARRED SHRIMP SCAMPI 15

tiger shrimp, garlic herb butter,
grilled sourdough

JL RUSTIC SOURDOUGH 12 V

naturally fermented sourdough,
campari tomatoes, mozzarella,
smoked provolone

Pizza

NATURALLY FERMENTED SOURDOUGH CRUST OPTIONS:
NEAPOLITAN (TRADITIONAL) | TONDA (THIN & CRISPY)
GLUTEN FREE CRUST (CONTAINS DAIRY & EGG) + 2

NYC PLAIN JANE 14 V

tomato, mozzarella

QUEEN STELLA MARGHERITA 16 V

tomato, house-made mozzarella,
grana padano, basil

SWEET JAMIE KAY 17

tomato, house-made mozzarella,
soppressata, calabrian honey

MARY 18

tomato, meatball, mozzarella, ricotta,
caramelized onion, grana padano, basil

MARGIE 18

tomato, ricotta, Italian sausage,
roasted red pepper, caramelized onions, ricotta salata

NEVAEH 19

tomato, house-made mozzarella,
Ezzo all natural pepperoni, parsley

JESS KNOWS BEST 19 V

truffle honey, goat cheese, mushroom,
caramelized onions, thyme

JL MARIA 19

tomato, mozzarella, meatballs,
Italian sausage, soppressata,
Ezzo all natural pepperoni

Pasta

HOUSE-MADE RIGATONI, TRECCIONE,
SPAGHETTI ALLA CHITARRA, FETTUCCINE
GLUTEN FREE FETTUCCINE + 2 (CONTAINS DAIRY & EGG)

TOMATO CONFIT 18 PB | V | DF

spaghetti alla chitarra, tomato conserva,
olive oil, garlic, basil
add house-made ricotta + 3

CREAMY TOMATO VODKA 19 V

rigatoni, olive oil, garlic,
chili flakes, grana padano

CACIO E PEPE 18 V

spaghetti alla chitarra, cracked black pepper,
panko bread crumbs, grana padano

BOLOGNESE 19

fettuccine, beef, red wine, tomato, grana padano

BRUNETTI'S

TRADITIONAL ALFREDO 19 V

fettuccine, garlic, grana padano, cream

CARBONARA** 18

spaghetti alla chitarra, grana padano,
bacon, egg, cracked black pepper

DRUNKEN MUSHROOM 19 V

treccione, tomato, white wine, cremini mushrooms,
garlic, chili flakes, mushroom stock, grana padano

JL BAKED LASAGNA ROTOLO 24 V SERVES 2

pomodoro, bechamel, ricotta,
mozzarella, grana padano

Pasta Adds

Burrata + 5 • Italian Sausage + 5 • Traditional Meatball + 6 • Impossible Meatball + 7
Grilled Chicken Breast + 8 • Shrimp + 8 • Crispy Milanese Chicken + 9 • Basil Salmon** + 12

PB - PLANT BASED GF - GLUTEN FRIENDLY DF - DAIRY FRIENDLY V - VEGETARIAN



Salads

JAY'S CAESAR** 13

romaine, radicchio, dried black cherry,
Marcona almonds, house-made croutons,
crumbled egg yolk, grana padano

LUCA 11 GF | PB | V | DF

kale, romaine, radicchio, Marcona
almonds, dried black cherry, cashew-balsamic

THE 516 13 GF

romaine, marinated olives, blistered tomatoes,
pickled red onion, smoked provolone, grana padano,
prosciutto, soppressata, balsamic red wine vinaigrette

Salad Adds

Burrata + 5 • Italian Sausage + 5
Traditional Meatball + 6 • Impossible Meatball + 7
Grilled Chicken Breast + 8 • Shrimp + 8
Crispy Milanese Chicken + 9 • Basil Salmon** + 12

Kids

SPAGHETTI 8

choice of pomodoro, alfredo, or butter sauce

CHEESE PIZZA 8

add pepperoni + 1

CHICKEN PARMESAN 10

choice of spaghetti or fries

CHICKEN TENDERS 10

choice of spaghetti or fries

Vino Bottle

ROSSO TUA RITA - VENETO, ITALY	48
RIPASSO SANT ANTONIO - VENETO, ITALY	44
PINOT NOIR KEN WRIGHT - WILLAMETTE VALLEY, OR	42
CABERNET SAUVIGNON ROUTESTOCK - NAPA VALLEY, CA	40
CANONNAU ANGIOLAS - SARDINA, ITALY	38
CHIANTI CLASSICO RISERVA CASTELLO DI GABBIANO - CHIANTI, ITALY	36
PRIMITIVO LIVELLI - PUGLIA, ITALY	34
SAUVIGNON BLANC MATUA - NEW ZEALAND	33
VERMENTINO ARGIOLAS - SARDINIA, ITALY	32
MONTEPULCIANO LA QUERCIA - ABRUZZO, ITALY	30
PINOT GRIGIO CORA - ABRUZZO, ITALY	27
PROSECCO ZARDETTO - VENETO, ITALY	27



Sweets

SMORES COOKIE	3	LIMONCELLO CAKE	11
CHOCOLATE CHIP COOKIE	3	NOT YOUR NONNA’S TIRAMISU MASCARPONE, PANNA COTTA, ESPRESSO, COCOA POWDER, CHOCOLATE, LADY FINGERS	13

Non-Alcoholic

APPLE OR ORANGE JUICE	3	AMERICANO	5
COKE, DIET COKE, COKE ZERO, SPRITE	3	CAPPUCCINO	5
UNSWEET ICED TEA	3	LATTE	5
DRIP COFFEE	3	A’SICILIANA BLOOD ORANGE SODA	5
ESPRESSO	4	A’SICILIANA LEMON SODA	5

Beer, Seltzer & Spritz

AGRARIAN CIDER (16oz) SEASONAL FLAVOR KEEL FARMS - PLANT CITY	9	THE OTHER WEST COAST IPA CAN (16 oz)	9
SPARKLING VODKA FIZZ ELDERFLOWER & PEAR TWO CHICKS - LAS VEGAS, NV	9	PERONI PALE LAGER BOTTLE	7
SPARKLING PALOMA TEQUILA GRAPEFRUIT TWO CHICKS - LAS VEGAS, NV	9	BLUE MOON WHEAT ALE BOTTLE	7
JL SPRITZ CAPPALLETTI & PROSECCO	12	MILLER LITE	6
		YUENGLING	6

JAY LUIGI IS NOT A GLUTEN FREE, DAIRY FREE, OR VEGAN RESTAURANT. SOME ITEMS ARE PREPARED ON SHARED EQUIPMENT AND CROSS-CONTACT MAY OCCUR. WE CANNOT GUARANTEE ALL ITEMS ARE SAFE FOR THOSE WHO ARE HIGHLY SENSITIVE.

**CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF
FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS.**

Vino Glass

HOUSE SANGRIA	9
PINOT NOIR VENETO, ITALY	10
SUPER TUSCAN VENETO, ITALY	10
RED BLEND STOCCO, SICILY	11
CHARDONNAY VENETO, ITALY	9
PINOT GRIGIO VENETO, ITALY	9
CHIANTI TUSCANY, ITALY	9
CABERNET VENETO, ITALY	9
SAUVIGNON BLANC VENETO, ITALY	10
PROSECCO ZARDETTO - VENETO, ITALY	10
MIMOSA	10

