

LUNCH

For Events & Private Party Reservations, Please Contact (919) 256-1407

2.5% of all Jimmy V's Osteria + Bar revenue will be donated to benefit The V Foundation for cancer research. Additional information for The V Foundation is available at JimmyV.org

Menu Inspired by Executive Chef Michael Steele Executive Sous Chef Clay McClinnham

WORKING LUNCH

1/2 TODAY'S FRESH SANDWICH CUP OF SOUP SIDE SALAD

Available Monday-Friday from 11am to 5pm

SMALL PLATES

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Zuppa Del Giorno	\$6
Valvano Minestrone V	\$6
MAKE IT VEGAN WITHOUT NOODLES	
Fried Calamari	\$12
CALAMARI, SWEET + SPICY PEPPERS,	
SWEET CHILI AOILI Valvano Meatballs	\$12
TWO - 6 OUNCE MEATBALLS, MARINARA,	۷
FRESH MOZZARELLA	
Arancini Bolognese	\$12
BOLOGNESE-INFUSED FRIED RISOTTO BALLS,	
HOUSE MARINARA, ROOFTOP BASIL	
Insalata Burrata Caprese V	\$12
FRESH BURRATA, ROASTED HEIRLOOMS,	
ARUGULA, BASIL PESTO, GRILLED FOCACCIA	
Fire-Roasted Bruschetta V	\$10
GARLIC-BASIL INFUSED RICOTTA, HEIRLOOM TOMATOES, ROSEMARY-FOCACCIA	
	\$14
Formaggio + Salumi SELECTION OF 3 ARTISAN CHEESES, 3 CURED MEATS,	\$ 1 4
MARINATED OLIVES, JAM, GRILLED CIABATTA	
Flash Fried Oysters	\$14
GRIT CAKE, ROASTED ITALIAN CORN SALSA	
ENTRÉES	
Smoked Chicken Ravioli	\$14
BACON, CORN, PEPPER CREAM SAUCE, HERBED RICOTTA	
Roasted Salmon* WARM COUSCOUS SALAD, SPINACH,	\$1
SUN-DRIED TOMATO PESTO	
Corn + Black Garlic Gnocchi V	\$14
ROOFTOP BASIL CREAM SAUCE, CHERRY HEIRLOOM	·
TOMATOES, MICRO-BASIL	
Spaghetti + Meatball	\$12
6 OUNCE MEATBALL, MARINARA,	
SHAVED PARMESAN, GARLIC TOAST	
Roasted Truffle Chicken	\$ 2
EXOTIC MUSHROOM RISOTTO, TRUFFLE-COMPOUND BUTTER, ROOFTOP ROSEMARY	
TATOOTT-	דידד

GREENS

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Fig + Goat Cheese Salad ROASTED FIGS, LOCAL GOAT CHEESE, CANDIED	\$12
PECANS, ARUGULA, WHITE BALSAMIC VINAIGRE	TTE
Italian Cobb Salad	\$12
FIELD GREEN MIX, BLEU CHEESE, HEIRLOOMS, SLICED AVOCADO, CRISPY PROSCIUTTO,	·
CHOICE OF DRESSING Italian Wedge Salad V	\$11
ICEBERG WEDGE, TOMATOES, AVOCADO, CORN, CREAMY ITALIAN DRESSING	Ų I I
Steak Salad*	\$16
BLACKENED STEAK, ARUGULA, SPINACH, APPLES, GORGONZOLA, PECANS, DIJON- VINAIGRETTE	
ADDITIONS* CHICKEN \$6 STEAK \$9 SHRIMP \$8 SALMON \$9	
BURGERS + SANDWICHES	S
V's Custom Burger*	\$13
CHUCK+SHORT RUB PATTY, BRIOCHE BUN,	
LETTUCE, TOMATO MAKE IT YOUR OWN WITH ENHANCEMENTS BELOW!	
Whitten-Burger*	\$15
CHUCK+SHORT RIB PATTY, BASIL PESTO,	¥
THICK-CUT TOMATOES, BURRATA, BRIOCHE BUN	Ć1 / E A
ENHANCE YOUR BURGER* AVOCADO SUNNY SIDE EGG BACON CHEDDAR SMOKED PROVOLONE SWISS	\$1/EA
Italian Dip Sandwich	\$11
THINLY SHÂVED ROAST BEEF, PROVOLONE,	
GIARDINIERA-AIOLI, ITALIAN SUB ROLL, AU JUS	
Jimmy V's Panini	\$12
CAPICOLA, PEPPERONI, SALAMI, BANANA PEPPERS, MOZZARELLA	
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Grilled Vegetable Panini V PORTABELLA MUSHROOM, ZUCCHINI, SQUASH,	\$11
ONION, SMOKED GOUDA, BALSAMIC	
V's Classic Club	\$12
SLICED ROASTED TURKEY, AVOCADO, BACON, ROASTED TOMATO, BASIL, MAYO,	
WHEATBERRY BREAD	
Pollo 1983 Club	\$11
PRESTIGE FARM CHICKEN BREAST,	
CANDIED BACON, FONTINA CHEESE, LETTUCE, TOMATO, ROASTED TOMATO AIOLI, TOASTED FO	CACCIA
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SIDES - \$6	
Grilled Asperagus	
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Chef's Market Vegetable	k 1 .
Mac & Cheese with Rosemary Ciabatta Cru	ımbie
Caesar Salad or Farmhouse Salad	

WOOD-FIRED SPECIALTIES

French Fries

Wood-Fired Wings JUMBO ROASTED CHICKEN WINGS DRESSED WITH YOUR CHOICE OF: HALL OF FAME BBQ GARLIC PARMESAN DRY RUB, SPICY THAI CH	,	Margherita Pizza V HEIRLOOM TOMATOES, BASIL, MOZZARELLA, EVOO SUBSTITUTE VEGAN MOZZARELLA	\$14
OR SPICY FLAVOR OF THE WEEK Daily Wood Fired Oysters CHEF'S FEATURE OF THE WEEK	\$14	Florentine Chicken Pizza GRILLED CHICKEN, ALFREDO BASE, FRESH SPINACH, ROASTED SHALLOTS	\$15
Crab Dip SPINACH, ARTICHOKES, LUMP CRAB, WARM PITA CHIPS	\$14	Speziato Pizza GHOST PEPPER SALAMI, SPICY ITALIAN SAUSAGE, CANDIED JALAPENO, RED ONION HOT PEPPER OIL ON REQUEST	\$16
Funky Pizza \$\int \text{\$15}\$ BLACK GARLIC EVOO BASE, VEGAN MOZZARELLA, CARAMELIZED ONION, SPINACH, EXOTIC MUSHROOM BLEND	Twenty Five Pizza BBQ CHICKEN, BACON, PICKLED RED ONION, SCALLIONS,	\$15	
Jimmy V's Pizza PEPPERONI, SALAMI, CAPICOLA, MOZZARELLA	\$15	BALSAMIC BBQ DRIZZLE Cinque Formaggi Pizza V FIVE ITALIAN CHEESES: ASIAGO, MOZZARELLA, FONTINA, BLEU CHEESE,	\$14
Gluten free crust available by request		SMOKED PROVOLONE	