

"You have to have a dream, a goal. And you have to be willing to work for it."
~Jimmy Valvano

Jimmy V's

osteria + bar



Breakfast

*Breakfast buffets can be offered for parties of 20 or more
Reservations must be made between the hours of 7:00am-10:30am*

Italian Sunrise Breakfast Buffet

\$25

Scrambled Eggs

Danishes

House Baked Pastries

Muffins

Smoked Bacon

Linked Sausage

Bagels

Yogurt

Fresh Fruit Platter

Assortment of Fresh Juices, Coffee, Hot Teas

Chocolate and 2% Milk

Jimmy V's Brunch Buffet

\$28

Spinach and Mushroom Frittata

Lox with Bagels, Capers

Applewood Bacon

Chicken Carbonara over Cavatappi

Shrimp Scampi Pasta

Fresh Fruit Platter

House Baked Pastries

Mimosas \$7 Bloody Mary \$8
Signature Orange Sorbet Mimosa \$9

*Alcohol service is not permitted before 12:00pm on Sundays
Based on consumption*

Items labeled "v" are vegetarian. Gluten free pasta available upon request.
All menus are subject to a 21% Gratuity and a 7.75% Sales Tax
Menus and Prices are subject to change. All menus include tea, soda and water.

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Lunch

Lunch menus are perfect for parties ranging from 20 or more guests. Please choose one of the following service styles.

Plated \$21pp

Personalized menus are printed for each guest

Starter Course

Creamy Tomato Gorgonzola Basil Soup
served with 3 cheese crouton

Farmhouse Salad

tomatoes, cucumbers, red onion, house vinaigrette

Small Caesar Salad

croutons, parmesan

Main Course

Caprese Panini (v)

vine tomatoes, pulled mozzarella, arugula, basil, ciabatta

Spaghetti and Meatballs

6oz meatball, marinara, shaved parmesan

Black and Blue Salad (v)

blackened petite filet medallions, field greens, tomatoes, onions, bleu cheese, creamy balsamic

Jimmy V's Pizza

pepperoni, salami, capicola, mozzarella

Dessert Course

NY Style Cheesecake

Fresh berries topped with a berry glaze

Cannoli

ricotta, pistachios, chocolate chips

Family-Style or Buffet \$28pp

Starter Course

Choose 2

Farmhouse Salad

tomatoes, cucumbers, red onion, house vinaigrette

Arancini

Fried risotto rounds, parmesan cheese, house sauce

Wood-Fire Wings

Seasoned with Rosemary salt, lemon

Main Course

Choose 2

Cavatappi Bolognese

three meat, Bolognese, shaved parmesan, basil

Spaghetti Giardino (v)

roasted vegetable, spaghetti, house-made marinara

Chicken Parmesan

breaded chicken, fresh mozzarella, marinara

Roasted Salmon

warm cous- sous salad, arugula, lemon vinaigrette

Dessert Course

Choose 2

Tiramisu

ladyfingers, mascarpone, chocolate

Mini Cannoli

ricotta, pistachios, chocolate chips

Fresh Baked Cookies

chocolate Chip, White Chocolate Macadamia

Lemon Bar

raspberry Coulis

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Mingling Menu

Small Bites

Priced by the piece. Menu items can be served butler-style, family-style, or buffet

Caprese Bites (v) <i>baby spinach, mozzarella, basil, heirloom tomatoes, balsamic glaze, evoo</i>	\$2.00
Bruschetta (v) <i>fresh plum tomatoes, basil pesto, melted mozzarella, balsamic, evoo</i>	\$2.00
Mini Crabcakes <i>with tomato aioli</i>	\$4.00
Arancini (v) <i>fried risotto rounds, Parmesan cheese and house sauce</i>	\$2.00
Gulf Shrimp Cocktail Shooters <i>with traditional cocktail sauce</i>	\$4.00
Valvano Meatballs <i>2oz. signature balls, house sauce, mozzarella</i>	\$3.25
Wood Fired Wings <i>seasoned with Rosemary Salt, Lemon</i>	\$2.25
Hall of Fame Wings <i>mango-chipotle BBQ sauce, ranch dipping sauce</i>	\$2.25

Platters

Priced to serve 20 guests

Spinach and Artichoke Dip (v) <i>with grilled toast points</i>	\$30.00
Cheese & Charcuterie <i>chef's selection</i>	\$75.00
Vegetable Crudités (v) <i>red peppers, cucumbers, carrots, celery</i>	\$25.00
Fruit Board <i>fresh cut seasonal fruit</i>	\$40.00

Jimmy V's Signature Pizzas

12" Pizzas- 8 slices per pie

Jimmy V's <i>house sauce, pepperoni, salami, capicola, mozzarella</i>	\$14.00
Margherita (v) <i>Roma plum tomatoes, mozzarella, basil, evoo</i>	\$11.00
Beat and Goat Cheese (v) <i>Local beats, goat cheese, spinach, caramelized onions</i>	\$13.00
Twenty Five <i>Derek Whittenburg's signature pizza, BBQ Chicken, bacon, mozzarella</i>	\$13.00

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Jimmy V's Signature Family Style Dinner

Family Style dinners are a wonderful way to serve a feast at your table for 25 guests or more

Salads

Caesar \$36 bowl
Romaine lettuce with anchovy-caper dressing, Parmigiano Reggiano, croutons serves 10

Farmhouse Salad (v) \$30 bowl
mixed greens, tomatoes, red onion, cucumber, balsamic serves 10

Sides & Vegetables

All side portions serve 8-10 guests

Garlic Mashed Potato (v) \$32

Italian Cous-Cous (v) \$32

Seasonal Local Vegetables (v) \$39

Sautéed Mushrooms (v) \$44

Pizza's

Jimmy V's house sauce, pepperoni, salami, capicola, mozzarella \$13

Margherita (v) Roma plum tomatoes, mozzarella, basil, evoo \$11

Beat and Goat Cheese (v) Local beats, goat cheese, spinach, caramelized onions \$13

Twenty Five Derek Whittenburg's signature pizza, BBQ chicken, bacon, mozzarella \$13

Desserts

Mini Cannoli \$2ea

Fresh Baked Cookies \$2ea

Lemon Bar \$2ea

Chocolate Mudslide Brownie \$3ea

Pastas

All pasta portions serve 8-10 guests (approximately 4oz per guest)

Cavatappi Bolognese \$48
traditional meat sauce of bologna

Spaghetti and Meatballs \$48
2 oz. JV's signature meatballs, marinara, shaved parmesan

Eggplant Lasagna (v) \$43
ricotta cheese and Italian herbs & topped with mozzarella cheese

Seared OBX Scallops \$72
Seasonal risotto, asparagus, with drizzled parsley sauce

Cavatappi Carbonara \$46
pancetta, garlic, peas, mushrooms, poached farm egg, white wine cream

Surf & Turf

all surf and turf portions serve 8-10 guests

Herb Crusted Salmon \$54
herb-crusted Atlantic salmon

Shrimp Scampi \$58
lemon garlic sauce w/ chopped parsley (with pasta) \$68

Herb Crusted Tenderloin Medallions \$81
thyme demi sauce

Roasted Chicken Breast \$45
thyme & lemon scented chicken

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Plated Dinner Menu

"Little Italy" \$39pp

Plated dinner menus are perfect for parties ranging from 10-30 guests. Personalized menus are printed for each guest. Hors D'oeuvres are a great addition to this menu and may be purchased from the Social Menu at menu price.

Starter Course

Caesar Salad (v)

Romaine hearts, house croutons, parmesan crisp

Farmhouse Salad (v)

spring mix, tomatoes, red onion, cucumber, house vinaigrette

Main Course

Spaghetti and Meatballs

2-6oz. meatballs, house sauce, shaved parmesan

Grilled Chicken Marsala

Marsala reduction, Polenta, wild mushrooms

Grilled Salmon

Italian cous-cous, arugula, roasted tomatoes, pesto, balsamic reduction

Pasta Giardino (v)

cavatapi pasta, zucchini, squash, roasted tomato, parmesan crème

Dessert Course

NY Style Cheesecake

Fresh berries topped with a berry glaze

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Plated Dinner Menu

"The Sicilian" \$48pp

Plated dinner menus are perfect for parties ranging from 10-30 guests. Personalized menus are printed for each guest.

Menu includes tea, sodas and water at no additional cost. Any menu option can be substituted for items on the \$37 menu.

Hors D'oeuvres

Please select 2 items from the social menu

Starter Course

Creamy Tomato Gorgonzola Basil Soup (v)

served with 3 cheese crouton

Caesar Salad (v)

Romaine hearts, house croutons, parmesan crisp

Farmhouse Salad (v)

spring mix, tomatoes, red onion, cucumber, house vinaigrette

Main Course

Petite Filet

6oz Filet, wild mushroom sauce, whipped potatoes, local vegetables

Valvano Spaghetti and Meatballs

2-6oz. signature meatballs, house sauce, shaved parmesan

Vegetable Risotto (v)

risotto infused with vegetable stock, wine reduction, roasted tomatoes, peas, parmesan, sautéed mushrooms

Butternut Squash Ravioli

Wild boar cranberry sausage, Tuscan kale, toasted chestnuts, sage butter

Dessert Course

Espresso Shot Brownie

Thick fudge brownie, sweet espresso sauce, vanilla ice cream

NY Style Cheesecake

Fresh berries topped with a berry glaze

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Plated Dinner Menu

"The Tuscany" \$58pp

Plated dinner menus are perfect for parties ranging from 10-30 guests. Personalized menus are printed for each guest. Menu includes tea, sodas and water at no additional cost. Any menu option can be substituted for items on the \$46 menu.

Hors D'oeuvres

Please select 4 items from the social menu

Starter Course

Farmhouse Salad (v)

spring mix, tomatoes, red onion, cucumber, house vinaigrette

Antipasto Salad

mixed field greens, salami, provolone, roasted red peppers, pickled red onions, red wine vinaigrette

Shrimp Cocktail

Served over field greens and cocktail sauce

Main Course

Filet Mignon

Olive oil crushed potatoes, broccolini, horseradish sauce

Seared OBX Scallops

Seasonal risotto, asparagus, Italian parsley sauce

Spicy Lobster Spaghetti

Maine lobster, sweet peas, chili flakes, white wine + lemon

Chicken Parmigiano

Parmesan parsley breaded chicken breast, cavatelli pasta, tomato sauce

Dessert Course

Espresso Shot Brownie

Thick fudge brownie, sweet espresso sauce, vanilla ice cream

NY Style Cheesecake

Fresh berries topped with a berry glaze

Giant Cannoli

Crispy pastry, ricotta, pistachios, chocolate chips

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Private Bar Packages

Private bars are a fantastic addition for any affair. Each satellite bar requires a \$125 service charge and a bar package selection. Our beverage packages include all soda mixers and garnishes. Beverages are billed based on consumption.

We will be happy to customize a beverage package based on your event needs.

Jimmy V's Select Package

Select 4 beers and 3 wines

Absolute	\$8
Tanqueray	\$8
Jack Daniels	\$9
Crown Royal	\$10
Dewars	\$9
Bacardi	\$8
Jose Cuervo	\$8
Captain Morgan	\$8

Jimmy V's Premium Package

Select 4 beers and 3 wines

Grey Goose	\$9
Hendricks	\$10.75
Knob Creek	\$10.50
Bombay Sapphire	\$9
Kraken	\$8
Patron Silver	\$12
Maker's Mark	\$10
Jameson	\$9

VINO by the glass

White, Rose & Bubbles

Tavernello Pinot Grigio	\$8
Charles de Fere "Blanc de Blancs"	\$8
Yealands Sauvignon Blanc	\$9
Lunetta Prosecco	\$9
Luccio Moscato D'asti	\$8
Laurent Miquel Chardonnay	\$9
IQ Riesling	\$9
Cap Cette Picpoul	\$10
Laguna Chardonnay	\$12

Red Red Wines

Sartori "Pinot Noir"	\$8
Chalone Merlot	\$9
Davinci Chianti DOCG	\$9
Cecchi Toscana	\$11
Dona Paula Mabec	\$9
James Mitchell Cabernet Sauvignon	\$9
Stella Montepulciano D'Abruzzio	\$8
Garnet Pinot Noir	\$11
Sean Minor Cabernet Sauvignon	\$12

Beer

Familiar Friends

\$5 ea.

Budweiser
Bud Light
Michelob Ultra
Shock Top
Heineken
Amstel Light
Stella Artois
Rolling Rock

Craft Brews

\$6 ea.

Aviator "Hogwild" IPA
Lonerider "Shotgun Betty"
Big Boss "Hells Belles" Belgian
Duck-Rabbit Craft Brewery "Milk Stout"
Bell's Brewing Inc. "Two Hearted Ale"
Allagash Brewing Co. "White" Whitbler

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