Small Plates

Focaccia (VN) House made focaccia topped with tomato, oregano, and olive, Served with a choice of bagna cauda or balsamic vinegar & olive oil — **$8**

Marinated Olives (GF, VN) Marinated olive variations. — **$9**

J16 Caesar Salad (GF-P, V-P) Chopped romaine tossed in our house made creamy Caesar dressing, topped with maple glazed pancetta, shaved Parmigiano Reggiano cheese, and toasted herbed breadcrumbs — **$16**

ADD Crispy Chicken — **$10**

Prosciutto Bread (V-P) Fried knots of our house-made pizza dough, served with roasted garlic ranch, sliced prosciutto, shaved Parmigiano Reggiano cheese, pepperoncini, and herbs — **$16**

Warm Octopus Salad (GF. DF-P, PE-P) Braised octopus tossed in Ndjua vinaigrette, served with arugula, fennel and crispy potatoes — **$17**

Roasted Red Pepper Dip (VE, GF-P) Creamy red pepper dip served with flatbread style house made pizza dough — **$14**

Shoestring Fries (V, DF-P) Handcut fries tossed in herb salt and asiago cheese. Topped with gremolata and served with zesty bomba mayo — **$9**

Pizza

Sub for gluten free crust $3.50 - or - vegan/dairy free cheese $4

Feature Pizza — **MP**
Ask about today's creation

Coal Pusher Pepperoni (VN-P, GF-P, DF-P) — **$22**
Pomodoro sauce, mozzarella cheese, extra virgin olive oil and fresh basil
Sub Vegan Pepperoni — **$4**

Boxcar Bites (GF-P, VN-P, V-P, DF-P) — **$25**
Duck prosciutto, creamy brie, black cherry, caramelized onion, fresh rosemary, walnut

Caprese Central (GF-P, VN-P, V, DF-P) — **$22**
Pomodoro sauce, boccocini cheese, basil, olive oil blistered cherry tomatoes, balsamic reduction
ADD Prosciutto — **$4**

ADD Calabrian chili & roasted garlic pizza oil — **$3.5**

Formaggie Freight Train (V, GF-P, DF-P) — **$23**
Garlic butter, house blend cheese, topped with arugula, truffle honey and pistachios
ADD Prosciutto — **$4**

Canadian Junction (GF-P) — **$26**
Garlic butter, smoked mozzarella, bacon, fennel sausage, chives and roasted mushrooms. Topped with maple balsamic reduction

Caboose (GF-P, DF-P, V) — **$22**
Pomodorro sauce, boccocini cheese, black olive, marinated artichoke and roasted mushroom
ADD White Anchovy — **$5**
ADD Prosciutto — **$4**

Ticket To Georgia (GF-P, V-P) — **$24**
Goat cheese, roasted peach, pickled blackberry, hot honey, fresh basil and prosciutto

Pasta & Mains

Feature — **$MP**
Ask about today's creation

Chicken Parmesan (DF-P) — **$25**
Breaded chicken breast deep-fried and topped with provolone cheese and pomodorro, served on tagliatelle

Gnocchi (V) — **$23**
Crispy on the outside, and pillowy on the inside, pumpkin gnocchi tossed in sage brown butter, roasted apple sauce, toasted pumpkin seeds, crispy sage, stracciatella

Beef Raviolo (DF-P) — **$25**
One large raviolo stuffed with braised beef, pickled oyster mushroom and truffle mushroom cream sauce

J16's Carbornara Burger (GF-P, DF-F) — **$22**
5oz ground pork patty, pepper bacon mayo, one sunny-side up fried egg, stracchino cheese, deep-fried pasta on a brioche bun and served with house cut fries

Venetian Duck Ragu (GF-P, DF-P) — **$26**
Confit duck Raghu in a red wine tomato jus on fresh pappardelle. Topped with black cherries in-house made vin cotto and pecorino cheese

Bass Aqua Pazza (GF-P, DF, PE) — **$28**
Pan seared bass in a Neapolitan style tomato stew, baby potato, fennel, gaeta olive, pickled pearl onion topped with anchovy

Side from the Garden $10

Stuffed Peppers
Marinated spicy peppadew peppers stuffed with creamy tuna caper (GF, PE)

Roasted Squash
Roasted squash served with whipped goat cheese, toasted walnut, hot honey (GF,DF-P,VN-P)

Beet "Spaghetti"
Beet vinagrette, feta, orange, toasted pistachio (GF, VN-P)

Please inform your server if you have any dietary restrctions or allergies, so we can do our best to provide you with a safe meal. We can not guarantee anything to be 100% celiac friendly.
V - Vegetarian **VN - Vegan** **DF - Dairy Free** **GF - Gluten Free** **P - Possible**

Groups of 8+ are subject to automatic gratuity.