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- GRILLED OCTOPUS** \$23
PRESERVED LEMON, CHILI OIL, PANGRITATTA
- SIANO BURRATA*** \$19
LOCAL COAL ROASTED BEETS, ARUGULA, POMEGRANATE
- TARTARE*** \$18
HERB AIOLI, PARMIGIANO, COPAIN BREAD
- CHARCUTERIE** \$29
3 MEATS, 2 CHEESES, ACCOUTREMENTS
- CASTELVETRANO OLIVES** \$10
MARINATED CACIO
- SPECK HAM** \$14
PECORINO, HERBS
- COPAIN BAKERY BREAD** \$3.5
SPROUTED WHEAT SOURDOUGH, GREAT OIL

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- LOCAL LETTUCE** \$13
APPLE, PANCETTA, PICKLED ONION, CITRUS VINAIGRETTE, RICOTTA SALATA
- RADICCHIO CAESAR SALAD*** \$13
GRILLED SWEET ONION, PECORINO, WHITE ANCHOVY
- THE JIMMY CHOP SALAD**** \$18
CUCUMBER, SALAMI, TOMATO, RADISH, CACIO, CECI, OREGANO VINAIGRETTE, CRISPY BITS

- 12" MARGHERITA** \$19
"BIANCO DI NAPOLI", TOMATO, BASIL, SIANO FIORE DI LATTE
- FUNGHI AKA JIMMY'S PIE** \$22
URBAN GOURMET FARMS MUSHROOMS, CACIO DE ROMA, ARUGULA
- SALSICCIA** \$21
HOUSE-MADE FENNEL SAUSAGE, ARUGULA, RED ONION, RICOTTA
- PROSCIUTTO**** \$22
PROSCIUTTO COTTO, STRACCIATELLA, SICILIAN PISTACHIO
- QUATRO FORMAGGI**** \$21
CHEVRE, GORGONZOLA, PECORINO, CACIO, HOT HONEY, HERBS

48 HOUR FERMENTED DOUGH MADE WITH ORGANIC LINDLY MILLS FLOUR

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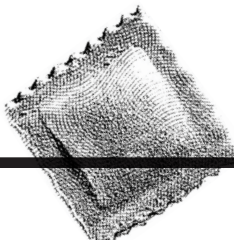
- TAGLIATELLE** \$24
ROASTED MUSHROOMS, PARMIGIANO
- LINGUINI** \$26
NC SHRIMP, YELLOW TOMATO, CALABRIAN CHILI, MINT
- GNOCCHI** \$28
LAMB RAGU, CHARRED CIPOLLINI ONION, PANGRITATTA
- ORECCHIETTE**** \$25
FENNEL SAUSAGE, BROCCOLI, PESTOCORTO, RICOTTA
- PACCHERI** \$26
SHORT RIB RAGU, ROASTED TOMATO, HERBS
- RAVIOLI**** \$23
SWEET POTATO, ARUGULA, PECAN BUTTER

Welcome to

THE JIMMY



- SECONDI**
- GRILLED JOYCE FARMS CHICKEN** \$28
UNDER A BRICK, SALSA VERDE, LEMON
 - AGED BISTECCAN*** \$38
FINE HERBS, OLIVE OIL
 - WOOD GRILLED SALMON*** \$29
DILL YOGURT, SOFT HERBS
 - PORCINI RUBBED VEAL LOIN*** \$32
SHALLOT AGRODOLCE
 - NC SNAPPER**** \$32
GREEN ROMESCO
- CONTORNI**
- FRIED TUSCAN POTATOES** \$13
PARMIGIANO, HERBS, GARLIC
 - MUSHROOM CONSERVA** \$14
ROASTED WITH ACETO
 - CACIO E PEPE** \$18
SPAGHETTI, PARMIGIANO, PEPPER
 - CHARRED BROCCOLINI** \$14
LEMON, GARLIC, GRANA PADANO
 - NAPOLI CARROTS**** \$15
WHIPPED CHEVRE, PISTACHIO GREMOLATA



MANY ITEMS CONTAIN INGREDIENTS NOT LISTED. NOTIFY YOUR SERVER OF ANY ALLERGIES OR DIETARY RESTRICTIONS. **CONTAINS NUTS *CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS. ITEMS COOKED TO ORDER.



SPECIALI BEER

MEATBALLS

Tomato Sugo, Grana Padano \$14

SUFFOLK PUNCH BREWING

Noble Toast Lager \$8
Blue Daisy Pilsner \$7
Tangerine Passion Fruit Seltzer \$8
Pulp Perscription IPA \$8

NODA BREWING COMPANY

Golden Hour Wheat \$8
Pure Intentions Coffee Stout \$8
Lil Grey Owl Grissette \$8
Jam Session \$8

RESIDENT CULTURE BREWING COMPANY

Lightning Drops Hazy IPA \$8
Riding The Feeling \$8
Italian Pilsner \$8
Sorte Alt Bier \$8

BIRDSONG BREWING CO

Lazy Bird Brown Ale \$8
Rewind Lager \$7

LEGION BREWING

Juicy Jay \$8

LENNY BOY

Jam Series Fruited Sour \$8
Raspberry Mustache Stout \$8

NEW BELGIUM

Voodoo Ranger IPA \$9

BY THE BOTTLE
BIRRA MORENA

COCKTAILS

GOLDEN "I"

Bourbon, Amaretto, Golden Milk, Honey \$14

GONDOLA "RYED"

Rye, Grapefruit, Maple Cinnamon, Godiva \$15

FLY ME TO THE MOON

Organic Gin Gibson, Parmesan & Cracked Pepper Stuffed Olive \$14

DEAN MARTINI

HoneySuckle Vodka, St. Germaine, Lilette Blanc \$13

NONNA'S NEGRONI

Organic Gin, Antica, Campari, Prosecco Cubes \$14

PRUGNA BIANCA

Organic Gin, Cocchi Americano, White Plum Syrup \$15

POMPEII PALOMA

Silver Tequila, Pama, Lime, Grapefruit Foam \$14

FRENCH RIVIERA

Tequila, Lime, Orange Liqueur, Chamboard \$14

HOURS

MONDAY - SUNDAY
BRUNCH, LUNCH,
APERITIVO, & DINNER

OPEN AT 11:30 AM

@THEJIMMYCLT

Welcome to

THE JIMMY