

PIATTI PICCOLI

BURRATA /\$20

ROASTED PEAR, SPECK,
SICILIAN PISTACHIO

ROAST GARLIC HUMMUS /\$13

PICKLED AND ROASTED VEGETABLES

FRIED TUSCAN POTATOES /\$13

PARMIGIANO, HERBS, EVOO

INSALATA

CHICKEN \$10 SHRIMP \$10
SALMON \$12 (4OZ.)

LOCAL LETTUCE \$13

APPLE, PANCETTA, PICKLED RED ONION,
CITRUS VINAIGRETTE, RICOTTA SALATA

RADICCHIO CAESAR SALAD* \$13

GRILLED SWEET ONION, PECORINO, ANCHOVY

BABY KALE & FARRO \$14

GORGONZOLA, WALNUT, PEAR,
CHARRED ONION VINAIGRETTE

CHICKEN MILANESE \$18

ARUGULA, OLIVE, GRILLED ONION,
SWEET DROP PEPPER

THE JIMMY CHOP SALAD. \$18

CUCUMBER, SALAMI, TOMATO, RADISH, CACIO,
CECI, OREGANO VINAIGRETTE, CRISPY BITS

12"

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MARGHERITA

\$20

"BIANCO DI NAPOLI", TOMATO, BASIL,
SIANO FIORE DI LATTE

FUNGHI AKA JIMMY'S PIE

\$25

URBAN GOURMET FARMS MUSHROOMS,
PROVOLONE, ARUGULA

SALSICCIA

\$23

HOUSE-MADE FENNEL SAUSAGE,
ARUGULA, RED ONION, RICOTTA

PROSCIUTTO

\$24

PROSCIUTTO COTTO, BURRATA
SICILIAN PISTACHIO

QUATTRO FORMAGGI

\$23

CHEVRE, GORGANZOLA, GRANA PADANO,
PROVOLONE, HOT HONEY, HERBS

48 HOUR FERMENTED DOUGH MADE WITH ORGANIC LINDY MILLS FLOUR

PASTA

CACIO E PEPE

\$18

SPAGHETTI, PARMIGIANO,
PEPPER

CHICKEN PARMESAN

\$22

TOMATO, MOZZARELLA,
SPAGHETTI, BAZIL

TAGLIATELLE

\$22

ROASTED MUSHROOMS,
PARMIGIANO

RIGATONI

\$24

SHORT RIB RAGU, ROASTED
TOMATO, HERBS

Welcome to

THE JIMMY

PANINI

WITH LOCAL GREENS SALAD
OR SEASONED CHIPS

TOMATO & BURRATA

\$17

TOMATO, BASIL, BURRATA,
ARUGULA, VINCOTTO

PLT

\$17

ROASTED HERITAGE PORK,
BASIL AIOLI, TOMATO,
LOCAL GREENS, SOURDOUGH

CHICKEN

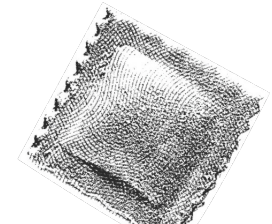
\$18

MUSHROOM CONSERVA,
SMOKED MOZZARELLA,
GRILLED RED ONION, PESTO

PROSCIUTTO

\$17

PROSCIUTTO COTTO, BRIE,
ROSEMARY & FIG MOSTARDA,
SOURDOUGH



MANY ITEMS CONTAIN INGREDIENTS NOT LISTED. NOTIFY YOUR SERVER OF ANY ALLERGIES OR DIETARY RESTRICTIONS. *CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS. ITEMS COOKED TO ORDER.
*FOR YOUR CONVENIENCE A SUGGESTED GRATUITY OF 20% IS AUTOMATICALLY APPLIED TO ALL PARTIES OF 8 OR MORE. PLEASE ASK YOUR SERVER IF YOU WOULD LIKE TO MAKE ANY ADJUSTMENTS.

COCKTAILS

GINGER ALL THE WAY

Rye, Jamaican Rum, Toasted Walnut Orgeat, Lime, Ginger

\$15

TEA'S KNEES

Gin, Italicus, Earl Grey, Honey, Lemon

\$14

NONNA'S NEGRONI

Organic Gin, Antica Formula, Campari, Prosecco Ice Cube

\$14

MISTLETOE-TINI

Vodka, Spiced Pear Liqueur, White Cranberry, Lime, Rosemary

\$14

RED ROOSTER

Tequila Reposado, Pomegranate, Lime, Agave, Cardamom, Red Wine

\$15

EVERGREEN EMBER

Bourbon, Genepy, Vanilla, Apricot, Lemon, Rosemary Smoke

\$15

FRENCH RIVIERA

Tequila, Lime, Orange Liqueur, Chambord

\$14

DEAN MARTINI

HoneySuckle Vodka, St. Germain, Lillet Blanc

\$13

WINE BY THE GLASS

*ERIC SOLOMON SELECTION

WHITE

1 Ca' dei Frati "I Frati" Verdicchio, Lombardy '22	15	60
2 Castelfeder "Pertico" Pinot Grigio Alto-Adige '23	12	48
3 Le Paradou, Vermentino (Rolle), France '21	12	48
4 Marziano Abbona Favorita, Piemonte '22	11	44
5 La Colline Aux Fossiles, Chardonnay, Roussillon, '23	12	48*

RED

6 Ceratli "Scire" Cabernet Blend, Toscana, '23	16	64
7 Poliziano "Iohsa" Toscana, '22	15	60
8 Boniperti "Carlin" Nebbiolo, Piemonte, '22	15	60
9 Terre Gaie "Stema" Pinot Noir, Veneto '22	14	56
10 Domaine D'Andezon, Cotes du Rhone, '21	14	56*

BEER

SUFFOLK PUNCH BREWING

Noble Toast Lager	\$8
Blue Daisy Pilsner	\$8
Joy Ride IPA	\$9

PRIMAL BREWERY

Moonless Nihgt Espresso Stout	\$9
Amber Waves Amber Lager	\$8

HOPFLY BREWING

Palmer Pop! Hard Seltzer	\$9
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LENNY BOY

Spaghetti Handshake	
Italian Pilsner	\$8

RESIDENT CULTURE

Riding the Feeling Italian Pilsner	\$8
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NODA BREWING COMPANY

Jam Session IPA	\$9
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ROSE

11 Domaine Lafage "Miraflores," Cotes du Rousillon, '22	14	56*
12 Chateaaau Pesquie "Terrasses", Rhone Valley '22	14	56*
13 Scarpetta "Frico", Toscana, '20	10	40
14 Elena Walch "20/26" Dolomiti, '23	15	60

SPARKLING

15 Antech Crémant de Limoux Brut, Languedoc-Roussillon	15	60
16 Le Contesse Prosecco, Veneto, NV	12	48
18 Gérard Bertrand Crémant de Limoux Brut Rose, Languedoc-Roussillon	15	60

19 Izadi "Seleccion" Rioja Blanco '22	18	72*
19 Domaine de Bosquets, Rose, Gigondas, '22	19	76*
19 Domaine de Marcoux, Cotes du Rhone, '21	19	76*

every few months we collaborate with a selected purveyor and choose must try wines deeply discounted to share with you

CIGAR CITY BREWING

Jai Alai IPA	\$8
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SYCAMORE BREWING

Apple Pie Cider	\$8
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NON-ALCOHOLIC SELECTION

Noda HOP20 Seltzer	\$6
Seasonal Mocktail	\$8
St. Agrestis Phony Negroni	\$7
Seasonal Kombucha	\$8



BY THE BOTTLE
BIRRA MORENA

MARTINI MONDAY // 1/2 PRICE ALL MARTINIS
WINE DOWN TUESDAY // 1/2 PRICE ALL WINE BY THE GLASS