

PIATTI PICCOLI

BURRATA \$20

ROASTED PEAR, SPECK
SICILIAN PISTACHIO

ROASTED GARLIC HUMMUS \$13

PICKLED AND ROASTED VEGETABLES

MEATBALLS \$15

TOMATO SUGO, GRANA PADANO

INSALATA

LOCAL LETTUCE \$13

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

RADICCHIO CAESAR SALAD* \$13

GRILLED SWEET ONION, PECORINO, ANCHOVY

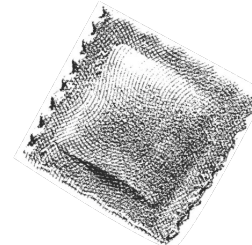
THE JIMMY CHOP SALAD \$18

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

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

Welcome to

THE JIMMY



PASTA

CACIO E PEPE \$18

SPAGHETTI, PARMIGIANO, PEPPER

LINGUINI \$20

SHRIMP, N'DUJA, YELLOW TOMATO,
CHILI, MINT

TAGLIATELLE \$22

ROASTED MUSHROOMS, PARMIGIANO

RIGATONI \$24

SHORT RIB RAGU, ROASTED TOMATO,
HERBS

CONTORNI

FRIED TUSCAN POTATOES \$13

PARMIGIANO, HERBS, GARLIC

CHARRED BROCCOLINI \$14

LEMON, GARLIC, GRANA
PADANO

12" MARGHERITA \$20

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

P

I FUNGHI AKA JIMMY'S PIE \$25

URBAN GOURMET FARMS MUSHROOMS,
PROVOLONE, ARUGULA

I

Z SALSICCIA \$23

HOUSE-MADE FENNEL SAUSAGE,
RED ONION, RICOTTA

Z

Z PROSCIUTTO \$24

STRACCIATELLA, PROSCIUTTO COTTO,
SICILIAN PISTACHIO

Z

A QUATTRO FORMAGGI \$23

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

A

48 HOUR FERMENTED DOUGH MADE WITH ORGANIC LINDY MILLS

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 \$15

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

TEA'S KNEES \$14

Gin, Italicus, Earl Grey, Honey, Lemon

NONNA'S NEGRONI \$14

Organic Gin, Antica Formula, Campari, Prosecco Ice Cube

MISTLETOE-TINI \$14

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

RED ROOSTER \$15

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

EVERGREEN EMBER \$15

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

FRENCH RIVIERA \$14

Tequila, Lime, Orange Liqueur, Chambord

DEAN MARTINI \$13

HoneySuckle Vodka, St. Germain, Lillet Blanc

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 Ceratti "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
--------------------------	-----

LENNY BOY

Spaghetti Handshake	
Italian Pilsner	\$8

RESIDENT CULTURE

Riding the Feeling Italian Pilsner	\$8
------------------------------------	-----

NODA BREWING COMPANY

Jam Session IPA	\$9
-----------------	-----

ROSE

11 Domaine Lafage "Miraflores," Cotes du Rousillon, '22	14	56*
12 Chateaaun 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
--------------	-----

SYCAMORE BREWING

Apple Pie Cider	\$8
-----------------	-----

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