

Welcome to

THE JIMMY

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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, WHITE ANCHOVY

BABY KALE & FARRO** \$14

GORGONZOLA, WALNUT, PEAR
CHARRED ONION VINAIGRETTE

CHICKEN MILANESE \$18

ARUGULA, PEPPERONCINI, TOMATO,
OLIVE, RED ONION, PECORINO

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,
CACIO DE ROMA, 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, CACIO,
HOT HONEY, HERBS

48 HOUR FERMENTED DOUGH MADE WITH
ORGANIC LINDLY MILLS FLOUR

PASTA

CACIO E PEPE

\$16

SPAGHETTI, PARMIGIANO, PEPPER

CHICKEN PARMESAN

TOMATO, MOZZARELLA,
SPAGHETTI, BASIL

TAGLIATELLE

\$22

ROASTED MUSHROOMS,
PARMIGIANO

RIGATONI

\$24

\$22

SHORT RIB RAGU, ROASTED
TOMATO, HERBS

PANINI

WITH LOCAL GREENS SALAD
OR SEASONED CHIPS

TOMATO & BURRATA**

TOMATO, BURRATA,
BASIL, ARUGULA,
VINCOTTO

\$17

PLT

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

\$17

CHICKEN**

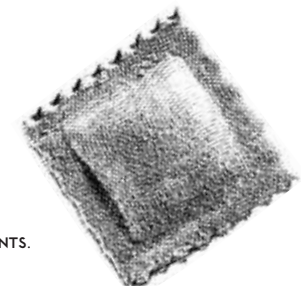
MUSHROOM CONSERVA,
SMOKED MOZZARELLA,
GRILLED RED ONION, PESTO

\$18

PROSCIUTTO

PROSCIUTTO COTTO, BRIE,
ROSEMARY & FIG MOSTARDA,
SOURDOUGH

\$17



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. **CONTAINS NUTS

*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

LOST IN TRANSLATION

Gin, Cocchi Americano, St. Germain,
Hibiscus Syrup, Lemon, Prosecco \$13

GOOD AS GOLD

Vodka, Cocchi Americano, Toasted Rice Syrup,
Saffron Extract \$15

DEAN MARTINI

HoneySuckle Vodka, St. Germain,
Lillet Blanc \$13

AMARETTO SKY

Bourbon, Amaretto, Butternut Squash, Lemon,
Aquafaba, Cardamom Bitters \$15

NONNA'S NEGRONI

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

PERSEPHONE'S PUNCH

White Rum, Pomegranate, Orange Liqueur,
Lime, Angostura Bitters, Ginger Ale \$13

FRENCH RIVIERA

Tequila, Lime, Orange Liqueur, Chambord \$14

STRAWBERRY FIELDS

Tequila Blanco, Fernet Branca, Aperol,
Lime, Strawberry \$14

WINE BY THE GLASS

*ERIC SOLOMON SELECTION



WHITE

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|---|----|-----|
| 1 Ca' dei Frati "I Frati" Verdicchio, Lombardy '22 | 15 | 60 |
| 2 Castelfeder, Pinot Grigio Trentino-Alto Adige, '23 | 13 | 52 |
| 3 Le Paradou, Vermentino (Rolle) France, '21 | 12 | 48 |
| 4 Vallevo, Pecorino, Abruzzo '23 | 11 | 44 |
| 5 La Colline Aux Fossiles, Chardonnay, Roussillon '21 | 12 | 48* |

RED

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| 6 Skouras "Zoe", Cabernet Blend, Greece, '22 | 13 | 52 |
| 7 Poliziano "Lohsa" Toscana, '22 | 15 | 60 |
| 8 Silvio Grasso Barbera, Piemonte, '22 | 13 | 52 |
| 9 Terre Gaie "Stema" Pinot Noir, Veneto '22 | 14 | 56 |
| 10 Domaine D'Andezon, Cotes du Rhone, '21 | 14 | 56* |

ROSE

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

SPARKLING

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|---|----|----|
| 15 Aimery 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 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

BEER

SUFFOLK PUNCH BREWING

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| Noble Toast Lager | \$8 |
| Blue Daisy Pilsner | \$8 |
| Pulp Prescription IPA | |

HIGHLAND BREWING

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| Oatmeal Porter | \$9 |
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HOPFLY BREWING

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| Palmer Pop! Hard Seltzer | \$9 |
| Bine of Life IPA | |
| collaboration w/ Suffolk Punch | \$9 |

DIVINE BARREL BREWING

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| Life Flows On Amber Lager | \$8 |
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LENNY BOY BREWING CO.

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| Spaghetti Handshake Italian Pilsner | \$8 |
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RESIDENT CULTURE BREWING

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| Riding the Feeling Italian Pilsner | \$8 |
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NODA BREWING

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| Dreamsicle IPA | \$9 |
| Gordgeous Pumpkin Ale | \$9 |

CIGAR CITY BREWING

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| Jai Alai IPA | \$8 |
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SYCAMORE BREWING

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| Apple Pie Cider | \$8 |
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NON-ALCOHOLIC SELECTION

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

BY THE BOTTLE
BIRRA MORENA \$6

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