

PIATTI PICCOLI

SMOKED OCTOPUS	\$23
ROMESCO, CASTELVETRANO OLIVE, ROASTED FINGERLING POTATO	
BURRATA	\$20
ROASTED PEAR, SPECK HAM, SICILIAN PISTACHIO	
CREEKSTONE BEEF TARTAR	\$21
PICKLED CHILI, CREME FRAICHE, CONFIT EGG YOLK	
CHARCUTERIE	\$28
PROSCIUTTO DI PARMA, COPPA, ROCKET'S ROBIOLA, PECORINO, ACCOUTREMENTS	
CASTELVETRANO OLIVES	\$10
MARINATED CACIO	
COPAIN BAKERY BREAD	\$3.5
SPROUTED WHEAT SOURDOUGH, GREAT OLIVE OIL	
MEATBALLS	\$15
TOMATO SUGO, GRANA PADANO	

INSALATA

LOCAL LETTUCE	\$13
APPLE, PANCETTA, RICOTTA SALATA, PICKLED RED ONION, CITRUS VINAIGRETTE	
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	

Welcome to
THE JIMMY

P I Z Z A	12" 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	
	QUATRO FORMAGGI	\$23
	CHEVRE, GORGONZOLA, GRANA PADANA, CACIO, HOT HONEY, HERBS	
	48 HOUR FERMENTED DOUGH MADE WITH ORGANIC LINDLY MILLS FLOUR	

PASTA

TAGLIATELLE	\$27	STROZZAPRETI	\$26
ROASTED MUSHROOMS, PARMIGIANO		FENNEL SAUSAGE, RAPINI, PESTO CORTO, RICOTTA	
LINGUINI	\$27	RIGATONI	\$28
NC SHRIMP, 'NDUJA, YELLOW TOMATO, CHILI, MINT		SHORT RIB RAGU, ROASTED TOMATO, HERBS, PARMIGIANO	
RAVIOLI	\$26	CAVATELLI NERO	\$29
CHARRED RADICCHIO, GORGONZOLA, HAZELNUT, PRESERVED LEMON		BLUE CRAB, SWEET CORN, SAFFRON, CHILI BUTTER	
CARBONARA	\$22		
SPAGHETTI, PANCETTA, EGG, GRANA PADANO			

PESCE E CARNE

FROM OUR WOOD-FIRED GRILL

GRILLED CHICKEN UNDER A BRICK	\$28
PRESERVED LEMON AIOLI, HERBS	
CREEKSTONE FARMS BISTECCA*	\$49
SALSA VERDE	
LAMB SIRLOIN*	\$30
OLIVE & MINT CHIMICHURRI	
NORTH CAROLINA TROUT	\$32
MARCONA ALMOND DUKKAH, VER JUS	
WOOD GRILLED SALMON*	\$34
DILL YOGURT, FREGOLA	

CONTORNI

FRIED TUSCAN POTATOES	\$13
PARMIGIANO, HERBS, GARLIC	
MUSHROOM CONFIT	\$16
PORCINI CREME FRAICHE, GREMOLATA, SMOKED SEA SALT	
CACIO E PEPE	\$16
SPAGHETTI, PARMIGIANO, PEPPER	
CHARRED BROCCOLINI	\$14
LEMON, GARLIC, GRANA PADANO	
COAL ROASTED CAULIFLOWER	\$15
BOQUERONES, HERBS	

COCKTAILS

GINGER ALL THE WAY

Rye, Jamacian 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

S'MORE THE MERRIER

Vodka, Borghetti, Creme de Cacao, Espresso, Graham Cracker, Dehydrated Marshmallow

\$16

FRENCH RIVIERA

Tequila, Lime, Orange Liqueur, Chambord

\$14

DEAN MARTINI

HoneySuckle Vodka, St. Germain, Lillet Blanc

\$13

BEER

SUFFOLK PUNCH BREWING

Noble Toast Lager
Blue Daisy Pilsner
Joy Ride IPA

\$8

\$8

\$9

HOPFLY BREWING

Palmer Pop! Hard Seltzer

\$9

NODA BREWING COMPANY

Jam Session IPA.

\$9

LENNY BOY BREWING CO.

Spaghetti Handshake Italian Pilsner

\$8

RESIDENT CULTURE BREWING

Riding the Feeling Italian Pilsner

\$8

PRIMAL BREWING

Moonless Night Espresso Stout
Amber Waves Lager

\$9

\$9

CIGAR CITY BREWING

Jai Alai IPA

\$8

SYCAMORE BREWING

Apple Pie Cider

\$8

NON-ALCOHOLIC SELECTION

NODA HOP2O Seltzer

\$6

Seasonal Mocktail

\$8

St. Agrestis Phony Negroni

\$7

Seasonal Kombucha

\$8

BY THE BOTTLE BIRRA MORENA ITALIAN LAGER \$6



MARTINI MONDAY

1/2 OFF ALL MARTINIS

INCLUDING OUR
SPECIALTY MARTINIS!



WINE DOWN TUESDAY

1/2 OFF ALL WINES
BY THE GLASS

HOURS

MONDAY - SUNDAY
BRUNCH, LUNCH,
APERITIVO, & DINNER

OPEN AT 11:30AM
10:30AM SAT/SUN

@THEJIMMYCLT