

PIATTI PICCOLI

BURRATA /\$20

STRAWBERRY, BLACK PEPPER
LAVASH, BALSAMICO

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, ALMOND, PEAR,
CHARRED ONION VINAIGRETTE

CHICKEN MILANESE \$18

ARUGULA, OLIVE, RED ONION,
PEPPERONCINI

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

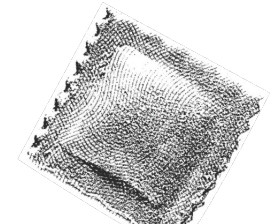
\$18

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

THE RITE OF SPRING

Puerto Rican Rum, Genepy, Toasted Coconut Cream, Pineapple, Lime, Coconut Crumble

\$16

LAVENDER BUDS

Vodka, Cocchi Americano, Blueberry, Lavender, Aquafaba, Lemon, Orange Bitters

\$14

NONNA'S NEGRONI

Organic Gin, Antica Formula, Campari, Prosecco Ice Cube

\$14

PASSION OF MINE

Tequila Blanco, Agave, Lime, Fresno Tincture, Downeast Guava Passionfruit Cider

\$16

GOLDEN HOUR

Bourbon, Campari, Italicus, Lemon, Aquafaba, Grapefruit Bitters

\$15

BERRY BLOSSOMS

Organic Gin, Lillet Blanc, Strawberry Chamomile Shrub, Lemon

\$14

GREEN GODDESS

Puerto Rican Rum, St Germain, Lime, Cucumber, Celery Bitters, Basil Oil

\$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 Garofoli Verdicchio, Campania '22	13	52
2 Franz Haas Pinot Grigio Alto-Adige '23	14	56
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 Montepeloso "A'Quo" Cabernet Blend, Toscana, '23	17	68
7 Poggio Argentiera "Bellamarsilia" Toscana, '21	15	60
8 Boniperti, Vespolina, Piemonte, '22	15	60
9 La Closerie des Lys Pinot Noir, Languedoc '23	14	56
10 Domaine D'Andezon, Cotes du Rhone, '21	14	56*

BEER

SUFFOLK PUNCH BREWING

Noble Toast Lager	\$8
Blue Daisy Pilsner	\$8
Pulp Prescription IPA	\$9

HOPFLY BREWING

Palmer Pop! Hard Seltzer	\$9
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DOWNEAST CIDER

Guava Passionfruit Cider	\$8
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LENNY BOY

Spaghetti Handshake	\$8
Italian Pilsner	\$8

BURIAL BREWING COMPANY

Bright Italian Pilsner	\$8
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NODA BREWING COMPANY

Jam Session IPA	\$9
Carolina Quencher Wheat Ale	\$8

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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TRIPLE C BREWING

Greenway IPA	\$8
Uncle John's White Ale	\$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