

P-I-P  
A-I-P  
O-C-C  
I-L-O  
I-S  
A-L-A-T-A  
I-N

- SMOKED OCTOPUS** \$23  
ROMESCO, CASTELVETRANO OLIVE,  
ROASTED FINGERLING POTATO
- BURRATA\*\*** \$20  
ROASTED PEAR, SPECK,  
SICILIAN PISTACHIO
- CREEKSTONE FARMS STEAK  
TARTARE\*** \$21  
TRUFFLE VINAIGRETTE,  
BASIL AIOLI, SOURDOUGH
- CHARCUTERIE\*\*** \$28  
COPPA, PROSCIUTTO DI PARMA,  
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

- 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

- 12" PIZZAZZA**
- 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 PADANO, CACIO,  
HOT HONEY, HERBS

48 HOUR FERMENTED DOUGH MADE WITH ORGANIC LINDLY MILLS FLOUR

- PASTA**
- TAGLIATELLE** \$27  
ROASTED MUSHROOMS,  
PARMIGIANO
  - LINGUINI** \$27  
NC SHRIMP, 'NDUJA, YELLOW  
TOMATO, CHILI, MINT
  - RAVIOLI** \$25  
FRA DIAVOLO, 'NDUJA,  
RICOTTA, PRESERVED LEMON
  - CARBONARA** \$22  
TAGLIOLINI, PANCETTA, EGG
  - STROZZAPRETI\*\*** \$26  
FENNEL SAUSAGE, RAPINI,  
PESTO CORTO, RICOTTA
  - RIGATONI** \$28  
SHORT RIB RAGU,  
ROASTED TOMATO, HERBS
  - CAVATELLI NERO** \$29  
BLUE CRAB, SWEET CORN,  
SAFFRON, CHILI BUTTER
  - MAFALDINE** \$22  
BUTTERNUT SQUASH  
RICOTTA, SAGE, SPECK

Welcome to

# THE JIMMY

- SECONDI**
- GRILLED CHICKEN UNDER A BRICK** \$28  
PRESERVED LEMON AIOLI
  - CREEKSTONE FARMS BISTECCA\*** \$48  
SALSA VERDE
  - WOOD GRILLED SALMON\*** \$27  
DILL, YOGURT, FREGOLA
  - GRILLED LAMB SIRLOIN\*** \$30  
OLIVE CHIMICHURRI
  - NORTH CAROLINA TROUT\*\*** \$32  
ALMOND DUKKAH, VERJUS
- CONTORNI**
- FRIED TUSCAN POTATOES** \$13  
PARMIGIANO, HERBS, GARLIC
  - MUSHROOM CONFIT** \$16  
PECORINO, 'NDUJA AIOLI, SCALLION OIL
  - CACIO E PEPE** \$16  
SPAGHETTI, PARMIGIANO, PEPPER
  - CHARRED BROCCOLINI** \$14  
LEMON, GARLIC, GRANA PADANO

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

# BEER

## SUFFOLK PUNCH BREWING

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

## HIGHLAND BREWING

Oatmeal Porter \$9

## HOPFLY BREWING

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

## DIVINE BARREL BREWING

Life Flows On Amber Lager \$8

## LENNY BOY

Spaghetti Handshake Italian Pilsner \$8

## RESIDENT CULTURE BREWING

Riding the Feeling Italian Pilsner \$8

## NODA BREWING

Gorgeous Pumpkin Ale \$9  
Dreamsicle IPA \$9

## CIGAR CITY BREWING

Jai Alai IPA \$8

## SYCAMORE BREWING

Apple Pie Cider \$8

## NON-ALCOHOLIC SELECTION

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

## BY THE BOTTLE BIRRA MORENA ITALIAN LAGER

\$6



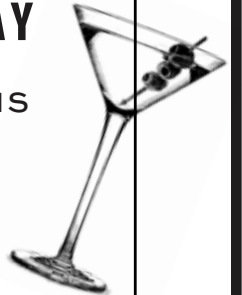
## MARTINI MONDAY

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 11:30 AM  
10:30 AM SATURDAY/SUNDAY

 @THEJIMMYCLT