

PIATTI PICCOLI

BURRATA \$20
STRAWBERRY, ALMOND BUTTER,
CROSTINO, HONEY

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

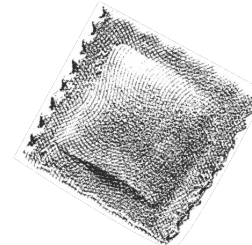
RADICCHIO CAESAR SALAD* \$13
GRILLED SWEET ONION, PECORINO, ANCHOVY

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" PIZZA
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,
RED ONION, RICOTTA

PROSCIUTTO \$24
STRACCIATELLA, PROSCIUTTO COTTO,
SICILIAN PISTACHIO

QUATTRO FORMAGGI \$23
CHEVRE, GORGANZOLA, GRANA PADANO,
PROVOLONE, HOT HONEY, HERBS

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

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 BEER 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 Chateaaou 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