

# PIATTI PICCOLI

<b>SMOKED OCTOPUS</b>	<b>\$23</b>
ROMESCO, CASTELVETRANO OLIVE, ROASTED FINGERLING POTATO	
<b>BURRATA</b>	<b>\$20</b>
MARINATED STRAWBERRY, BLACK PEPPER LAVASH, BALSAMIC GLAZE	
<b>CREEKSTONE BEEF TARTAR</b>	<b>\$21</b>
PICKLED CHILI, CREME FRAICHE, CONFIT EGG YOLK	
<b>CHARCUTERIE</b>	<b>\$28</b>
PROSCIUTTO DI PARMA, COPPA, "SNOW CAMP," PECORINO, ACCOUTREMENTS	
<b>CASTELVETRANO OLIVES</b>	<b>\$10</b>
MARINATED CACIO	
<b>COPAIN BAKERY BREAD</b>	<b>\$3.5</b>
SPROUTED WHEAT SOURDOUGH, GREAT OLIVE OIL	
<b>MEATBALLS</b>	<b>\$15</b>
TOMATO SUGO, GRANA PADANO	

# INSALATA

<b>LOCAL LETTUCE</b>	<b>\$13</b>
APPLE, PANCETTA, RICOTTA SALATA, PICKLED RED ONION, CITRUS VINAIGRETTE	
<b>RADICCHIO CAESAR SALAD*</b>	<b>\$13</b>
GRILLED SWEET ONION, PECORINO, WHITE ANCHOVY	
<b>THE JIMMY CHOP SALAD</b>	<b>\$18</b>
CUCUMBER, SALAMI, TOMATO, RADISH, CACIO, CECI, OREGANO VINAIGRETTE, CRISPY BITS	

*Welcome to*  
**THE JIMMY**

<b>P I Z Z A</b>	<b>12" MARGHERITA</b>	<b>\$20</b>
	"BIANCO DI NAPOLI", TOMATO, BASIL, SIANO FIORE DI LATTE	
	<b>FUNGHI AKA JIMMY'S PIE</b>	<b>\$25</b>
	URBAN GOURMET FARMS MUSHROOMS, CACIO DE ROMA, ARUGULA	
	<b>SALSICCIA</b>	<b>\$23</b>
HOUSE-MADE FENNEL SAUSAGE, ARUGULA, RED ONION, RICOTTA		
	<b>PROSCIUTTO</b>	<b>\$24</b>
PROSCIUTTO COTTO, BURRATA, SICILIAN PISTACHIO		
	<b>QUATRO FORMAGGI</b>	<b>\$23</b>
CHEVRE, GORGONZOLA, GRANA PADANA, CACIO, HOT HONEY, HERBS		
48 HOUR FERMENTED DOUGH MADE WITH ORGANIC LINDLY MILLS FLOUR		

# PASTA

<b>TAGLIATELLE</b>	<b>\$27</b>	<b>STROZZAPRETI</b>	<b>\$26</b>
ROASTED MUSHROOMS, PARMIGIANO		FENNEL SAUSAGE, RAPINI, PESTO CORTO, RICOTTA	
<b>LINGUINI</b>	<b>\$27</b>	<b>RIGATONI</b>	<b>\$28</b>
NC SHRIMP, 'NDUJA, YELLOW TOMATO, CHILI, MINT		SHORT RIB RAGU, ROASTED TOMATO, HERBS, PARMIGIANO	
<b>RAVIOLI</b>	<b>\$26</b>	<b>CAVATELLI NERO</b>	<b>\$29</b>
SPRING ONION, ASPARAGUS, CORN, ROASTED RED PEPPER BUTTER		BLUE CRAB, SWEET CORN, SAFFRON, CHILI BUTTER	
<b>CARBONARA</b>	<b>\$22</b>	<b>PUTTANESCA</b>	<b>\$26</b>
SPAGHETTI, PANCETTA, EGG, GRANA PADANO		MUSSELS, TOMATO, CAPER, CASTELVETRANO OLIVE, OREGANO	

# PESCE E CARNE

## FROM OUR WOOD-FIRED GRILL

<b>GREEN CIRCLE CHICKEN</b>	<b>\$29</b>
PRESERVED LEMON AIOLI, HERBS	
<b>CREEKSTONE FARMS BISTECCA*</b>	<b>\$52</b>
SALSA VERDE	
<b>LAMB SIRLOIN*</b>	<b>\$30</b>
OLIVE & MINT CHIMICHURRI	
<b>NORTH CAROLINA TROUT</b>	<b>\$32</b>
COAL ROASTED ASPARAGUS	
<b>WOOD GRILLED SALMON*</b>	<b>\$34</b>
DILL YOGURT, FREGOLA	

# CONTORNI

<b>FRIED TUSCAN POTATOES</b>	<b>\$13</b>
PARMIGIANO, HERBS, GARLIC	
<b>MUSHROOM CONFIT</b>	<b>\$16</b>
PORCINI CREME FRAICHE, GREMOLATA, SMOKED SEA SALT	
<b>CACIO E PEPE</b>	<b>\$16</b>
SPAGHETTI, PARMIGIANO, PEPPER	
<b>CHARRED BROCCOLINI</b>	<b>\$14</b>
LEMON, GARLIC, GRANA PADANO	
<b>COAL ROASTED CAULIFLOWER</b>	<b>\$15</b>
BOQUERONES, HERBS	
<b>CRISPY BRUSSELS SPROUTS</b>	<b>\$15</b>
APPLE + PANCETTA AGRODOLCE, GRANA PADANO	

\*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 ADJUSTEMENTS.

# COCKTAILS

## THE RITE OF SPRING \$16

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

## LAVENDER BUDS \$14

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

## NONNA'S NEGRONI \$14

Organic Gin, Antica Formula, Campari, Prosecco Ice Cube

## PASSION OF MINE \$16

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

## GOLDEN HOUR \$15

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

## BERRY BLOSSOMS \$14

Organic Gin, Lillet Blanc, Strawberry Chamomile Shrub, Lemon

## GREEN GODDESS \$15

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

## FRENCH RIVIERA \$14

Tequila, Lime, Orange Liqueur, Chambord

## DEAN MARTINI \$13

HoneySuckle Vodka, St. Germain, Lillet Blanc

# BEER

## SUFFOLK PUNCH BREWING

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

## NODA BREWING COMPANY

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

## LENNY BOY BREWING CO.

Spaghetti Handshake Italian Pilsner \$8

## BURIAL BEER COMPANY

Bright Italian Pilsner \$8

## CIGAR CITY BREWING

Jai Alai IPA \$8

## DOWNEAST CIDER

Guava Passionfruit Cider \$8

## HOPFLY BREWING

Palmer Pop! Hard Seltzer \$9

## 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

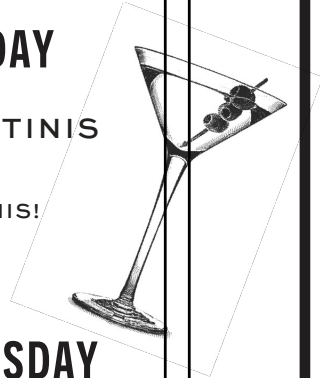
## BY THE BOTTLE BIRRA MORENA ITALIAN LAGER \$6



## 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