

PIATTI PICCOLI

SIANO BURRATA \$19
COAL ROASTED BEETS, ARUGULA,
POMEGRANATE, VIN COTTO

ROASTED GARLIC HUMMUS \$13
PICKLED AND ROASTED VEGETABLES

FRIED TUSCAN POTATOES \$12
PARMIGIANO, HERBS, EVOO

INSALATA

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

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

ARUGULA & FARRO** \$14
GLAZED CARROTS, CUCUMBER, PECAN,
BLOOD ORANGE VINAIGRETTE

VEAL MILANESE \$16
ARUGULA, OVEN ROASTED TOMATO,
CASTELVETRANO OLIVE, CAPERS

THE JIMMY CHOP SALAD** \$18
CUCUMBER, SALAMI, TOMATO, RADISH, CACIO,
CECI, OREGANO VINAIGRETTE, CRISPY BITS

- + CHICKEN \$8
- + SHRIMP \$10
- + SALMON \$12



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MARGHERITA \$19
"BIANCO DI NAPOLI", TOMATO, BASIL,
SIANO FIORE DI LATTE

FUNGHI AKA JIMMY'S PIE \$22
URBAN GOURMET FARMS MUSHROOMS,
CACIO DI ROMA, ARUGULA

SALSICCIA \$21
HOUSE-MADE FENNEL SAUSAGE, RED
ONION, RICOTTA

PROSCIUTTO \$22
STRACCIATELLA, PROSCIUTTO COTTO,
SICILIAN PISTACHIO**

QUATTRO FORMAGGI \$21
CHEVRE, GORGANZOLA, PECORINO,
CACIO, HOT HONEY, HERBS

48 HOUR FERMENTED DOUGH MADE WITH ORGANIC LINDY MILLS FLOUR

PASTA

SPAGHETTI CARBONARA \$18
PANCETTA, PECORINO,
BLACK PEPPER

TAGLIATELLE \$21
ROASTED MUSHROOMS,
PARMIGIANO

LINGUINI \$19
NC SHRIMP, YELLOW TOMATO
N'DUJA, CHILI, MINT

PACCHERI \$22
SHORT RIB RAGU,
ROASTED TOMATO, HERBS

Welcome to

THE JIMMY

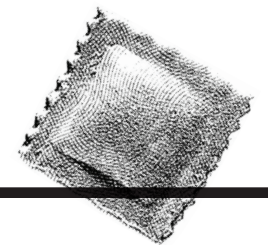
PANINI
WITH LOCAL GREENS SALAD

TOMATO & BURRATA \$16
TOMATO, BASIL, BURRATA,
ARUGULA, VINCOTTO

PORCHETTA \$16
ROASTED HERITAGE PORK,
PICKLED ONIONS, PEPPER
JAM ARUGULA

CHICKEN** \$17
MUSHROOM CONSERVA,
SMOKED MOZZARELLA,
GRILLED RED ONION, PESTO

PROSCIUTTO** \$16
PROSCIUTTO COTTO, BRIE,
ROSEMARY & FIG MOSTARDA,
SOURDOUGH



COCKTAILS

GOLDEN "I"

Bourbon, Amaretto, Golden Milk, Honey \$14

GONDOLA "RYED"

Rye, Grapefruit, Maple Cinnamon, Godiva \$15

FLY ME TO THE MOON

Organic Gin Gibson, Parmesan & Cracked Pepper Stuffed Olive \$14

DEAN MARTINI

HoneySuckle Vodka, St. Germaine, Lilette Blanc \$13

NONNA'S NEGRONI

Organic Gin, Antica, Campari, Prosecco Cubes \$14

PRUGNA BIANCA

Organic Gin, Cocchi Americano, White Plum Syrup \$15

POMPEII PALOMA

Silver Tequila, Pama, Lime, Grapefruit Foam \$14

FRENCH RIVIERA

Tequila, Lime, Orange Liqueur, Chamboard \$14

BEER

SUFFOLK PUNCH BREWING

Noble Toast Lager \$8

Blue Daisy Pilsner \$7

Tangerine Passion Fruit Seltzer \$8

Pulp Perscription IPA \$8

NODA BREWING COMPANY

Golden Hour Wheat \$8

Pure Intentions Coffee Stout \$8

Lil Grey Owl Grissette \$8

Jam Session \$8

RESIDENT CULTURE BREWING COMPANY

Lightning Drops Hazy IPA \$8

Riding The Feeling \$8

Italian Pilsner \$8

Sorte Alt Bier \$8

BIRDSONG BREWING CO

Lazy Bird Brown Ale \$8

Rewind Lager \$7

LEGION BREWING

Juicy Jay \$8

LENNY BOY

Jam Series Fruited Sour \$8

Raspberry Mustache Stout \$8

NEW BELGIUM

Voodoo Ranger IPA \$9

**BY THE BOTTLE
BIRRA MORENA**

HOURS

**MONDAY - SUNDAY
BRUNCH, LUNCH,
APERITIVO, & DINNER**

OPEN AT 11:30 AM

 **@THEJIMMYCLT**

Welcome to

THE JIMMY

