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- GRILLED OCTOPUS** \$21  
BUTTER BEANS, SICILIAN MINT PESTO\*
- CECI & COLLARD GREENS** \$6/11  
ZUPPA TOSCANA, GRANA PADANO, BASIL
- SIANO BURRATA** \$18  
PEA PESTO, CHARRED SCALLION, TOMATO
- CHICKEN LIVER CROSTINI** \$11
- SPECK TRADITONALE** \$14  
PICKLED PEAS, PECORINO, HERBS
- CHARCUTERIE** \$35  
3 MEATS, 2 CHEESES
- COPAIN BAKERY BREAD** \$3.5  
CLASSIC SOURDOUGH, GREAT OIL
- GNOCCO FRITTO** \$8  
HOT HONEY, PECORINO

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- LOCAL LETTUCE** \$15  
STRAWBERRY VINAIGRETTE, BENNE  
LOCAL STRAWBERRIES, RICOTTA SALATA
- CAULIFLOWER & BROCCOLINI\*** \$16  
RED ONION, BASIL, CRISPY GARLIC,  
FRESNO, RAISIN, LARDON, SESAME
- RADICCHIO CAESAR SALAD\*** \$13  
GRILLED SWEET ONION, PECORINO,  
ANCHOVY, SCALLION OIL
- THE JIMMY CHOP SALAD\*\*** \$18  
CUCUMBER, SALAMI, RADISH CACIO,  
CECI, OREGANO VINAIGRETTE,  
CRISPY BITS

- 12" MARGHERITA** \$16  
"BIANCO DI NAPOLI", TOMATO,  
BASIL, SIANO FIORE DI LATTE
- FUNGHI AKA JIMMY'S PIE** \$21  
URBAN GOURMET FARMS MUSHROOMS,  
CACIO DE ROMA, ARUGULA
- SALSICCIA** \$18  
HOUSE-MADE FENNEL SAUSAGE,  
DANDELION, RED ONION, RICOTTA
- ASPARAGUS & PISTACHIOS** \$22  
ENGLISH PEAS, PROSCIUTTO,  
FIORE DI LATTE\*\*

48 HOUR FERMENTED DOUGH MADE WITH ANSON  
MILLS AND KING ARTHUR ORGANIC FLOURS

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- TAGLIATELLE** \$21  
MUSHROOMS, PARMIGIANO
- LINGUINI\*\*** \$21  
NC SHRIMP, CELERY LEAF  
PESTO, CALABRIAN CHILI
- PENNE NORMA** \$20  
EGGPLANT, TOMATO,  
BASIL, RICOTTA
- LUNE\*\*** \$19  
SWEET POTATO,  
SORGHUM BUTTER,  
PECAN
- ORECCHIETTE** \$23  
LAMB RAGU AND RAPINI
- PAPPARDELLE** \$25  
BRISKET RAGU

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- GRILLED JOYCE FARMS CHICKEN** \$28  
UNDER A BRICK, RUTABAGA, CELERAC, BEETS
- AGED JOYCE FARMS BISTECCA** \$45  
**ALLA FIORENTINA\***  
FINE HERBS, OLIVE OIL, CRACKED PEPPER
- WHOLE GRILLED FISH** MKT  
GREEN STRAWBERRY & RHUBARB CHUTNEY
- CACCIUCCO BRODETTO** \$34  
WITH CLAMS, SHRIMP, MUSSELS, OCTOPUS  
AND MARKET FISH
- TUSCAN GRILLED VEAL LOIN** \$26  
LEMON, ARUGULA, HERBS

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- FRIED TUSCAN POTATOES** \$11  
PARMIGIANO, HERBS, GARLIC
- ROASTED CABBAGE\*\*** \$13  
WALNUTS, BLACK PEPPER, LEMON,  
BOQUERONES, PARMIGIANO, CILANTRO
- LOCAL HEIRLOOM PEAS** \$10  
SOFFRITTO
- CRISPY POLENTA** \$12  
FARM & SPARROW POLENTA, SUGO  
ALLA ARRABBIATA
- CHARRED BROCCOLI STEAK** \$13  
SUMAC, CECI CRUMB, HERBS, SPRING  
ONION AGRO DULCE



*Welcome to*  
**THE JIMMY**

MANY ITEMS CONTAIN INGREDIENTS NOT LISTED.  
NOTIFY YOUR SERVER OF ANY ALLERGIES OR DIETARY RESTRICTIONS. \*\*CONTAINS NUTS  
\*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS. ITEMS COOKED TO ORDER.

*Your Week Ahead*

**MON**

**TUES**

**WEDS**

**THURS**

**FRI**

**SAT**

**SUN**

**CHEBRUS  
HETT  
A**

**MUSSELS  
CONSERVA**

**HORSERADISH  
GREMOLATA**

**PANE  
CON  
TOMATE**

**CECI &  
BOTTARGA**

**BEET AND  
GOAT CHEESE**

**LOCAL RADISH  
&  
HERB RICOTTA**

**COMING  
SOON!**

**PASTA**

**TRUFFLE  
MALTAGLIATI**

**SPAGHETTI  
NERO  
W/ RAMP  
PESTO,  
NDUJA  
& SHRIMP**

**RICOTTA  
GNOCCHI  
&  
ROASTED  
BEETS\*\***

**RICOTTA  
RAVIOLI  
W/TOMATO  
PASATO**

**FREGOLA  
WITH  
MUSSELS**

**CACIO  
E PEPE**

**COMING  
SOON!**

**PIZZA**

**TALLEGIO W/  
SPRING  
ONION  
AGRODOLCE**

**UOVA\*\***

**PROSCIUTTO  
AND ARUGULA**

**VONGOLE**

**MEATBALL**

**CALABRESE  
W/PEPPERS  
& ONIONS**

**COMING  
SOON!**