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- SIANO BURRATA** /\$19
ROASTED SQUASH PANZANELLA
CHARCUTERIE /\$29
3 MEATS, 2 CHEESES, ACCOUTREMANTS
- SPECK HAM /\$14
PECORINO, HERBS
- CASTELVETRANO OLIVES /\$10
MARINATED CACIO
- COPAIN BAKERY BREAD /\$3.5

INSALATA

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

Welcome to

12" PIZZA

THE JIMMY

MARGHERITA
"BIANCO DI NAPOLI",
TOMATO, BASIL, SIANO
FIORE DI LATTE

\$19

SALSICCIA
HOUSE-MADE FENNEL
SAUSAGE, ARUGULA
RED ONION, RICOTTA

\$21

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

\$22

PROSCIUTTO**
PROSCIUTTO COTTO,
STRACCIATELLA,
SICILIAN PISTACHIO

\$22



48 HOUR FERMENTED DOUGH MADE WITH ORGANIC LINDLY MILLS FLOUR

PASTA

LINGUINI \$26
SHRIMP, N'DUJA, CHILI,
YELLOW TOMATO, MINT

RAVIOLI** \$23
SWEET POTATO,
PECAN BUTTTER

BUCATINI \$24
GUANCIALE, TOMATO
SUGO, SMOKED RICOTTA

PACCHERI \$26
SHORT RIB RAGU,
ROASTED TOMATO

CONTORNI

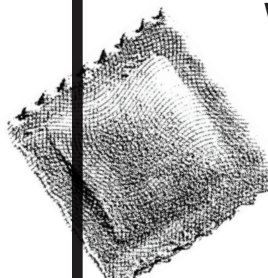
FRIED TUSCAN POTATOES /\$13
PARMIGIANO, HERBS

CACIO E PEPE /\$18
SPAGHETTI, PARMIGIANO, PEPPER

CHARRED BROCCOLINI /\$14
LEMON, GARLIC, PARMIGIANO

APERITIVO

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



COCKTAILS

VALENCIA NEW FASHIONED

Rye Whiskey, Lemon, Blood Orange, Honey,
Orange Bitters \$15

FLY ME TO THE MOON

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

DEAN MARTINI

HoneySuckle Vodka, \$13
St Germaine, Lilette Blanc

MOUNT VESUVIUS

Mezcal, Cranberry Shrub, Cointreau, Black Lava Salt, \$16
Jalepeno Foam

FRENCH RIVIERA

Tequila, Lime, Orange Liqueur, Chambord \$14

NONNA'S NEGRONI

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

SOUR HOUR

Bourbon, Fig Syrup, Auquafaba, Lemon, \$16
Cassanova Toscana

WINE BY THE GLASS

*ERIC SOLOMON SELECTION

WHITE

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|---|----|-----|
| 1. Santadi Vermentino "Villa Solais", Sardinia, '21 | 14 | 56 |
| 2 Troupis "Fteri", Mantinia, Greece, '20 | 14 | 56 |
| 3 Alpha Zeta Soave, Veneto, '20 | 11 | 44 |
| 4 Domaine des Tourelles, Bekaa Valley, Lebanon '20 | 14 | 56* |
| 5 Novellum Chardonnay, Côtes Catalanes France, '20 | 12 | 48* |

RED

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| 6 Sportolletti Cabernet Blend, Umbria, '19 | 12 | 48 |
| 7 Casanova di Neri Rosso, Toscana, '19 | 15 | 60 |
| 8 Paolo Scavino Nebbiolo Blend, Piemonte, '21 | 13 | 52 |
| 9 La Closerie des Lys Pinot Noir, Limoux '19 | 12 | 48 |
| 10 Domaine La Garrigue, Cotes du Rhone, '20 | 15 | 60* |

BEER

SUFFOLK PUNCH BREWING

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| Noble Toast Lager | \$8 |
| Blue Daisy Pilsner | \$7 |
| World Tour | \$8 |
| Tangerine Passion Fruit Seltzer | \$8 |

NODA BREWING COMPANY

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| Blood Orange Imperial | \$8 |
| Golden Hour Wheat | \$8 |

BIRDSONG BREWING CO

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| Lazy Bird Brown Ale | \$8 |
| Rewind Lager | \$7 |

LEGION BREWING

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| Supernova Cherry Lime | \$8 |
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TRIPLE C BREWING

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| Neon Limes Lager | \$8 |
| Rainbow Sherbert | \$8 |

LENNY BOY BREWING CO

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| Jam Series Fruited Sour | \$8 |
| Creature of Habit Helles Lager | \$9 |
| Ground Up Coffee Porter | \$8 |

ROSE

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|---|----|-----|
| 11 Domaine Lafage "Miraflores," Cotes du Rousillon, '20 | 13 | 52* |
| 12 Cicada's Song "Pay du Var", Provence, '20 | 16 | 64 |
| 13 Scarpetta "Frico", Toscana, '20 | 10 | 40 |
| 14 Cantina Zaccagnini, Abruzzo, '20 | 15 | 56 |

SPARKLING

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| 15 Berlucchi Franciacorta Brut Lombardy, NV | 20 | 80 |
| 16 Le Contesse Prosecco, Veneto, NV | 12 | 48 |
| 18 Gérard Bertrand Crémant de Limoux Brut Rose, Languedoc-Roussillon | 15 | 60 |

19 Terroir al Limit "Historic", Priorat '18 20 80

EVERY FEW MONTHS WE COLLABORATE WITH A SELECTED PURVEYOR
AND HIGHLIGHT A MUST TRY SELECTION

RESIDENT CULTURE BREWING COMPANY

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|------------------------------------|-----|
| Lightning Drops Hazy IPA | \$8 |
| Riding The Feeling Italian Pilsner | \$8 |
| Quantum Wobble Sour | \$9 |

NEW BELGIUM

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| Voodoo Ranger Atomic Pumpkin | \$8 |
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