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- GRILLED OCTOPUS** \$23
PRESERVED LEMON, CHILI OIL, PANGRITATTA
- SIANO BURRATA** \$19
MELON, SPECK HAM, ARUGULA
- TARTARE*** \$18
TRUFFLE, CRISPY YOLK, COPAIN BREAD
- CHARCUTERIE** \$29
3 MEATS, 2 CHEESES, ACCOUTREMENTS
- CASTELVETRANO OLIVES** \$10
MARINATED CACIO
- COPAIN BAKERY BREAD** \$3.5
SPROUTED WHEAT SOURDOUGH, GREAT OIL
- MEATBALLS** \$14
TOMATO SUGO, GRANA PADANO

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

- 12" MARGHERITA** \$19
"BIANCO DI NAPOLI", TOMATO, BASIL, SIANO FIORE DI LATTE
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- FUNGHI AKA JIMMY'S PIE** \$22
URBAN GOURMET FARMS MUSHROOMS, CACIO DE ROMA, ARUGULA
 - SALSICCIA** \$21
HOUSE-MADE FENNEL SAUSAGE, ARUGULA, RED ONION, RICOTTA
 - PROSCIUTTO**** \$22
PROSCIUTTO COTTO, BURRATA, SICILIAN PISTACHIO
 - QUATRO FORMAGGI**** \$21
CHEVRE, GORGONZOLA, GRANA PADANA, CACIO, HOT HONEY, HERBS
- 48 HOUR FERMENTED DOUGH MADE WITH ORGANIC LINDLY MILLS FLOUR

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- TAGLIATELLE** \$24
ROASTED MUSHROOMS, PARMIGIANO
- LINGUINI** \$26
NC SHRIMP, 'NDUJA, YELLOW TOMATO, CHILI, MINT
- RAVIOLI** \$24
PROSCIUTTO, GREENS, RICOTTA, TOMATO PASSATA
- ORECCHIETTE**** \$25
FENNEL SAUSAGE, RAPINI, PESTO CORTO, RICOTTA
- PACCHERI** \$26
SHORT RIB RAGU, ROASTED TOMATO, HERBS
- CONCHIGLIE** \$28
BLUE CRAB, SWEET CORN, SAFFRON, CHILI BUTTER

Welcome to

THE JIMMY

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- GRILLED JOYCE FARMS CHICKEN** \$28
UNDER A BRICK, SALSA VERDE, LEMON
- AGED BISTECCA*** \$39
FINE HERBS, OLIVE OIL
- WOOD GRILLED SALMON*** \$29
DILL YOGURT, SOFT HERBS
- PORCINI RUBBED VEAL LOIN* **** \$34
PEACH JAM, PINENUT GREMOLATA
- NC RAINBOW TROUT** \$29
SC HEIRLOOM TOMATO, CORN

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- FRIED TUSCAN POTATOES** \$13
PARMIGIANO, HERBS, GARLIC
- MUSHROOM CONSERVA** \$14
ROASTED WITH ACETO
- CACIO E PEPE** \$18
SPAGHETTI, PARMIGIANO, PEPPER
- CHARRED BROCCOLINI** \$14
LEMON, GARLIC, GRANA PADANO
- WOOD ROASTED CAULIFLOWER** \$14
BOQUERONES

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.

COCKTAILS

PEPPEROCINI-TINI
Dirty Pepperocini, Vodka Martini \$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

FRENCH RIVIERA
Tequila, Lime, Orange Liqueur, Chamboard \$14

SICILIAN SMASH
Bourbon, Balsamic, Blackberry Shrub, Lemon, Ginger Beer \$13

LAVENDER LOVE
Peaflower Gin, Lenny Boy Lavender Kombucha, Lemoncello, Prosecco \$16

HI-TEA MARGARITA
Reposado Tequila, Hibiscus Tea, Cointreau, Lime, Orange Foam \$16

BEER

SUFFOLK PUNCH BREWING
Noble Toast Lager \$8
Blue Daisy Pilsner \$7
Pulp Prescription \$8

NODA BREWING COMPANY
Jam Session \$8
Cheerwine Wheat Ale \$8

RESIDENT CULTURE BREWING COMPANY
Lightning Drops Hazy IPA \$8
Tropical Tryst Tiki Sour \$9
Riding The Feeling Italian Pilsner \$8
Mohogany Reserve Alt Beir \$8

**BY THE BOTTLE
BIRRA MORENA**



BIRDSONG BREWING CO
Lazy Bird Brown Ale \$8
Rewind Lager \$7

LEGION BREWING
Juicy Jay Pineapple \$8
Supernova Cherry Lime Sour \$8

LENNY BOY
Jam Series Fruited Sour \$8
Raspberry Mustache Stout \$8
Spaghetti Handshake Italian Pilsner \$8

TRIPLE C BREWING
Neon Limes Lager \$8
Golden Boy Pilsner \$8

NON-ALCOHOLIC SELECTION
Sole' Sparkling Water 750ml \$7
NODA HOP20 Seltzer \$6
Seasonal Mocktail \$8

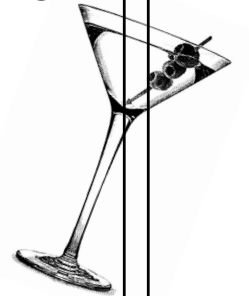
MARTINI MONDAY

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 MON - FRI
OPEN AT 10:30AM SAT - SUN

 @THEJIMMYCLT