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- SIANO BURRATA \$18
SPRING PEA PESTO, CAMPARI
TOMATOES, CHARRED SCALLION,
COPAIN CIABATTA
- CHICKEN LIVER CROSTINI \$11
- GNOCO FRITTO \$8
HOT HONEY, PECORINO
- FRIED TUSCAN POTATOES \$11
PARMIGIANO, HERBS, GARLIC
- LOCAL HEIRLOOM PEAS \$10

INSALATA

- LOCAL LETTUCE \$15
RED LIME VINAIGRETTE,
DAIKON, BENNE, CURED EGG
YOLK, RICOTTA SALATA
- RADICCHIO CAESAR SALAD* \$13
GRILLED SWEET ONION,
PECORINO, ANCHOVY,
SCALLION OIL
- THE JIMMY CHOP SALAD \$18
CUCUMBER, TOMATO, RADISH,
CACIO, CECI, OREGANO
VINAIGRETTE, CRISPY BITS

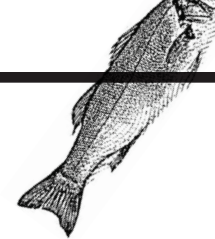
12" PIZZA

- MARGHERITA \$16
"BIANCO DI NAPOLI",
TOMATO, BASIL, SIANO
FIORE DI LATTE
- FUNGHI AKA JIMMY'S PIE \$21
URBAN GOURMET FARMS
MUSHROOMS, TALEGGIO,
BALSAMIC REDUCTION

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

PASTA

- BUCATINI ALLA GRICIA \$19
PANCETTA, PECORINO,
CALABRIAN CHILE, BLACK
PEPPER, SCALLION
- LINGUINI \$21
NC SHRIMP, CELERY LEAF
PESTO, CALABRIAN CHILI
- PENNE & SAUSAGE \$24
SWISS CHARD, BROCCOLINI,
ROASTED GARLIC, BUTTER
BEAN RAGU



- SALSICCIA \$18
HOUSE-MADE FENNEL
SAUSAGE, DANDELION,
RED ONION, RICOTTA
- BRUSSELS SPROUTS \$21
PANCETTA, MELTED ONION,
GRUYERE, STRACCHINO,
POMEGRANATE SCALLION

- LUNE \$19
SWEET POTATO,
SORGHUM BUTTER, PECAN
- ORECCHIETTE \$23
LAMB RAGU AND RAPINI
- PAPPARDELLE \$25
BRISKET RAGU
- RICOTTA RAVIOLI \$18
TOMATO PASATO, FRESH
BASIL, GRANA PADANO

Welcome to

THE JIMMY

PIATTI

- PIADINI \$16
HAND-MADE FLATBREAD
WITH PROSCIUTTO, MINT
PESTO, STRACCHINO
& ARUGULA

CIABATTA PANINIS

- TOMATO, BASIL, \$14
SIANO MOZZ,
SPRING GREENS
- JOYCE SIRLOIN, \$18
ROBIOLA FONDUE,
CARMELIZED ONIONS,
ARUGULA, BALSAMIC

- POLPETTE \$18
JOYCE FARMS BEEF,
HERITAGE PORK,
FIOR DI LATTE,
TOMATO GRAVY

- SPIEDINO DI \$22
GAMBERI
SHRIMP SKEWERS,
SALMARIGLIO
POLENTA, ARABBIATTA

MANY ITEMS CONTAIN INGREDIENTS NOT LISTED. ITEMS COOKED TO ORDER. 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

Welcome to

THE JIMMY

COCKTAILS

DA VINCI'S SUNSET

Mezcal, Dark Rum, Luxardo, Pineapple \$15

QUALITY THYME

Organic Gin, Thyme Infused Olive Oil, Lemoncello, Egg White \$14

DEAN MARTINI

Rose Grapefruit Botanical Vodka, St Germaine, Lilette Blanc \$13

"IL CALICE"

Pimms, Fernet, Mint, Cucumber Simple \$15

MELOGRANO PALOMA

Tequila, Lavender, Pomegranate, Chili Lime Salt \$14

SICILIAN SMASH

Bourbon, Blackberry Balsamic Shrub, Ginger Beer \$13

FRENCH RIVIERA

Tequila, Lime, Orange Liqueur, Chambord \$14

NONNA'S NEGRONI

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

WINE BY THE GLASS

*ERIC SOLOMON SELECTION

WHITE

- 1. Sartarelli Verdicchio, Marche, '20 13 52
- 2. Domaine Skouras "Zoe", Peloponnese, Greece, '20 11 44
- 3. Elena Walsh Pinot Grigio, Alto Adige, '20 13 52
- 4. Domaine des Tourelles, Bekaa Valley, Lebanon '20 14 56*
- 5. Novellum Chardonnay, Côtes Catalanes France, '20 10 40*

RED

- 6. Sportolletti Cabernet Blend, Umbria, '19 11 44
- 7. Ciacci Piccolomini d'Aragona Rosso, Toscana, '19 14 56
- 8. Silvio Grasso Nebbiolo, Piemonte, '20 13 52
- 9. La Closerie des Lys Pinot Noir, Limoux '19 12 48
- 10. Domaine La Garrigue, Cotes du Rhone, '18 15 60*

ROSE

- 11. Domaine Lafage "Miraflores," Cotes du Rousillon, '20 13 52*
- 12. Cicada's Song "Pay du Var", Provence, '20 15 60
- 13. Scarpetta "Frico", Toscana, '20 10 40
- 14. Cantina Zaccagnini, Abruzzo, '20 15 60

SPARKLING

- 15. Berlucchi Franciacorta Brut Lombardy, NV 20 80
- 16. Le Contesse Prosecco, Veneto, NV 8 38
- 17. Cave Carod Clairette de Die Rhone Valley, 'NV 14 56
- 18. Gérard Bertrand Crémant de Limoux Brut, Languedoc-Roussillon 15 60

19 Philippe Gimel "Saint Jean du Barroux"
Rhone Valley, '17 18 72*

EVERY FEW MONTHS WE COLLABORATE WITH A
 SELECTED PURVEYOR AND CHOOSE A MUST TRY VINTAGE

BEER

PERONI AVAILABLE BY THE BOTTLE

SUFFOLK PUNCH BREWING

- Noble Toast Lager 5.5%
- Blue Daisy Pilsner 4.9%
- Patchwork Orange IPA 5.7%
- Pulp Prescription IPA 5.8%

NODA BREWING COMPANY

- Valencia Citrus Ale 5.1%
- Jam Session Pale Ale 5.1%
- Coco Loco Porter 6.2%

BLUE BLAZE BREWING

- Pink Blazer 5.3%

RESIDENT CULTURE BREWING COMPANY

- Country Kind of Silence 4.7%
- Helles Lager 4.7%
- Lightning Drops Hazy IPA 5.7%
- Riding The Feeling Italian Pilsner 5%
- Squirrel Friends Sour 5%

BIRDSONG BREWING CO

- Rewind Lager 4%
- Mexicali Stout 5.8%

TRIPLE C BREWING

- 3C IPA 6.0%
- White Blaze Winter 5.3%

