

## PIATTI PICCOLI

**SMOKED OCTOPUS** \$23

SUN DRIED TOMATO, BASIL, ALMOND,  
ROASTED FINGERLING POTATO

**BURRATA** \$22

COAL ROASTED BEETS, MINT,  
HAZELNUT GREMOLATA

**CREEKSTONE BEEF TARTARE** \$22

FRESNO CHILI, RED ONION, TRUFFLE VINAIGRETTE,  
CURED EGG YOLK, CROSTINI

**CHARCUTERIE** \$32

PROSCIUTTO DI PARMA,  
FINOCCHIONA, ST. STEPHEN,  
PECORINO, ACCOUTREMENTS

**CASTELVETRANO OLIVES** \$10

MARINATED PROVOLONE

**COPAIN BAKERY BREAD** \$3.5

SPROUTED WHEAT SOURDOUGH, OLIVE OIL

**MEATBALLS** \$18

TOMATO, GRANA PADANO, BASIL

## INSALATA

**LOCAL LETTUCE** \$14

APPLE, PANCETTA, RICOTTA  
SALATA, PICKLED RED ONION,  
CITRUS VINAIGRETTE

**RADICCHIO CAESAR SALAD** \$14

GRILLED SWEET ONION, GRANA  
PADANO, ANCHOVY

**THE JIMMY CHOP SALAD** \$18

CUCUMBER, SALAMI, TOMATO,  
RADISH, PROVOLONE, CECI,  
OREGANO VINAIGRETTE, CRISPY BITS

*Welcome to*

## THE JIMMY

**12" MARGHERITA** \$22

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

**P**

**FUNGI AKA JIMMY'S PIE** \$28

URBAN GOURMET FARMS MUSHROOMS, CACIO DE ROMA, ARUGULA

**I**

**SALSICCIA** \$26

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

**Z**

**PROSCIUTTO** \$26

PROSCIUTTO COTTO, BURRATA, SICILIAN PISTACHIO

**Z**

**QUATRO FORMAGGI** \$25

CHEVRE, GORGONZOLA, GRANA PADANA, CACIO, HOT HONEY, HERBS

**A**

48 HOUR FERMENTED DOUGH MADE WITH ORGANIC LINDLEY MILLS FLOUR

## PASTA

**TAGLIATELLE** \$28

ROASTED MUSHROOMS,  
PORCINI BUTTER, PARMIGIANO

**LINGUINI** \$29

NC SHRIMP, 'NDUJA,  
YELLOW TOMATO, CHILI, MINT

**RAVIOLI** \$26

PROSCIUTTO, BROCCOLINI, CHARRED  
TOMATO PASSATA, RICOTTA SALATA

**CARBONARA** \$25

SPAGHETTI, PANCETTA, EGG,  
GRANA PADANO

**STROZZAPRETI** \$27

FENNEL SAUSAGE, BROCCOLINI,  
BASIL PESTO, RICOTTA

**RIGATONI** \$29

SHORT RIB RAGU, ROASTED  
TOMATO, HERBS, PARMIGIANO

**CAVATELLI NERO** \$32

BLUE CRAB, SWEET CORN, SAFFRON,  
CHILI BUTTER

**TORTELLINI EN BRODO** \$28

PROSCIUTTO

## PESCE E CARNE

FROM OUR WOOD-FIRED GRILL

**GREEN CIRCLE CHICKEN** \$29

PRESERVED LEMON AIOLI, SALSA VERDE

**CREEKSTONE NY STRIP STEAK\*** \$59

ARUGULA, TOMATO

**LAMB SIRLOIN\*** \$38

OLIVE & MINT

**WOOD GRILLED SALMON\*** \$35

FENNEL SOUBISE, LOCAL FALL VEGETABLES

**GOLDEN TILEFISH** \$42

FENNEL, FIELD PEAS, SAFFRON

**HANGER STEAK\*** \$45

SALSA VERDE

## CONTORNI

**FRIED TUSCAN POTATOES** \$15

PARMIGIANO, HERBS, GARLIC

**CACIO E PEPE** \$19

SPAGHETTI, PARMIGIANO, PEPPER

**CHARRED BROCCOLINI** \$14

LEMON, GARLIC, GRANA PADANO

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.  
FOR YOUR CONVENIENCE, A SUGGESTED GRATUITY OF 20% IS AUTOMATICALLY APPLIED TO ALL PARTIES OF 8 OR MORE. PLEASE ASK YOUR SERVER IF YOU WOULD LIKE TO MAKE ANY ADJUSTMENTS.

# COCKTAILS

## SEASONAL

### BERRY AND BLOOM

Organic Gin, Strawberry, Rhubarb, Lillet Blanc

\$17

### PESCA D'ORO SPRITZ

Peach, Apricot, Prosecco

\$16

### BLACKBERRY ALLEY

Vodka, Rosemary, Downeast Blackberry Cider

\$17

### PAPER J

Bourbon, Aperol, Amaro Nonino, Blood Orange

\$18

## JIMMY STAPLES

### FIORE DI IBISCO

Puerto Rican Rum, Raspberry, Hibiscus, Aquafaba, Elderflower

\$17

### FLORA FRESCA

Organic Gin, Aperol, 'Meadow' Botanical Soda

\$16

### FRENCH RIVIERA

Tequila, Lime, Orange, Chambord

\$16

### DEAN MARTINI

Vodka, Elderflower, Lillet Blanc

\$16

# BEER

## SUFFOLK PUNCH BREWING

Noble Toast Lager \$8  
Blue Daisy Pilsner \$8  
Pulp Prescription IPA \$9

## NODA BREWING COMPANY

Jam Session IPA \$9  
Carolina Quencher \$8

## LENNY BOY

Spaghetti Handshake Italian Pilsner \$8

## BURIAL BEER COMPANY

Seasonal Pilsner \$8

## DOWNEAST CIDER

Blackberry Cider \$8

## RESIDENT CULTURE

Disco Baby IPA \$9

## LEGION BREWING

Juicy Jay IPA \$9

## LOST WORLDS BREWING

Zorita Hazy IPA \$10

## NON-ALCOHOLIC SELECTION

Noda HOP2O Seltzer \$6  
Seasonal Mocktail \$8  
St. Agrestis Phony Negroni \$7  
Walker Brothers Kombucha \$8  
Walker Brothers Botanical Soda \$8

## BY THE BOTTLE

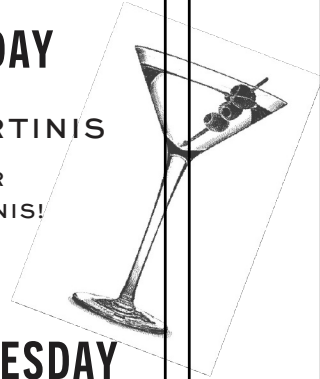
BIRRA MORENA  
ITALIAN LAGER  
\$6



## 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  
10:30AM SAT/SUN

 @THEJIMMYCLT