

PIATTI PICCOLI

SMOKED OCTOPUS	\$23
SUN DRIED TOMATO, BASIL, ALMOND, ROASTED FINGERLING POTATO	
BURRATA	\$22
GRILLED PEACHES, MARCONA ALMOND, PEACH MOSTARDA	
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	\$16
HEIRLOOM TOMATO, FENNEL, PICKLED RED ONION, GRANA PADANO, ROASTED TOMATO VINAIGRETTE	
RADICCHIO CAESAR SALAD	\$15
GRILLED SWEET ONION, GRANA PADANO, ANCHOVY	
THE JIMMY CHOP SALAD	\$19
CUCUMBER, SALAMI, TOMATO, RADISH, PROVOLONE, CECI, OREGANO VINAIGRETTE, CRISPY BITS	

THE JIMMY

12”	MARGHERITA	\$22
P	“BIANCO DI NAPOLI”, TOMATO, BASIL, SIANO FIORE DI LATTE	
I	FUNGI AKA JIMMY’S PIE	\$28
Z	URBAN GOURMET FARMS MUSHROOMS, CACIO DE ROMA, ARUGULA	
Z	SALSICCIA	\$26
A	HOUSE-MADE FENNEL SAUSAGE, ARUGULA, RED ONION, RICOTTA	
	PROSCIUTTO	\$27
	PROSCIUTTO COTTO, BURRATA, SICILIAN PISTACHIO	
	QUATRO FORMAGGI	\$26
	CHEVRE, GORGONZOLA, GRANA PADANA, CACIO, HOT HONEY, HERBS	
	48 HOUR FERMENTED DOUGH MADE WITH ORGANIC LINDLEY MILLS FLOUR	

PASTA

TAGLIATELLE	\$28	STROZZAPRETI	\$27
ROASTED MUSHROOMS, PORCINI BUTTER, PARMIGIANO		FENNEL SAUSAGE, BROCCOLINI, BASIL PESTO, RICOTTA	
LINGUINI	\$29	RIGATONI	\$32
NC SHRIMP, 'NDUJA, YELLOW TOMATO, CHILI, MINT		SHORT RIB RAGU, ROASTED TOMATO, HERBS, PARMIGIANO	
RAVIOLI	\$32	CAVATELLI NERO	\$32
PARMESAN CREAM, SUMMER TRUFFLES		BLUE CRAB, SWEET CORN, SAFFRON, CHILI BUTTER	
CARBONARA	\$25	BUCATINI AL LIMONE	\$26
SPAGHETTI, PANCETTA, EGG, GRANA PADANO		MASCARPONE, MINT, BASIL	

PESCE E CARNE

FROM OUR WOOD-FIRED GRILL

CHICKEN UNDER A BRICK,	\$29
CALABRIAN CHILE AGRO DOLCE	
HANGER STEAK*	\$49
SALSA VERDE	
LAMB SIRLOIN*	\$42
CASTELVETRANO OLIVE & MINT	
WOOD GRILLED SALMON*	\$36
SWISS CHARD	
STRIPED BASS	\$48
GNOCCHI, SUMMER SQUASH, BASIL PESTO	
CHATEL FARMS NY STRIP *	\$65
WOOD GRILLED RADICCHIO, CIPOLLINI ONION JAM, ROSEMARY BUTTER	

CONTORNI

FRIED TUSCAN POTATOES	\$15
PARMIGIANO, HERBS, GARLIC	
CACIO E PEPE	\$19
SPAGHETTI, PARMIGIANO, PEPPER	
CHARRED BROCCOLINI	\$15
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

WATERMELON EASTSIDE \$17
Organic Gin, Cucumber, Lime

AMALFI SHANDY \$16
White Rum, Italicus, Lemon

GARDEN PARTY \$18
Vodka, Strawberry, Basil, Elderflower

PAPER J \$18
Bourbon, Aperol, Amaro Nonino, Blood Orange

JIMMY STAPLES

FRENCH RIVIERA \$16
Tequila, Lime, Orange, Chambord

DEAN MARTINI \$16
Vodka, Elderflower, Lillet Blanc

BEER

SUFFOLK PUNCH BREWING
Noble Toast Lager \$8
Blue Daisy Pilsner \$8
Pulp Prescription IPA \$10

NODA BREWING COMPANY
Jam Session IPA \$9
Carolina Quencher \$8

LENNY BOY
Spaghetti Handshake Italian Pilsner \$8

BURIAL BEER COMPANY
Seasonal Pilsner \$9

DOWNEAST CIDER
Blackberry Cider \$8

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**