

## PIATTI PICCOLI

<b>SMOKED OCTOPUS</b>	\$23
SUN DRIED TOMATO, BASIL, ALMOND, ROASTED FINGERLING POTATO	
<b>BURRATA</b>	\$22
COAL ROASTED BEETS, MINT, HAZELNUT GREMOLATA	
<b>BEEF TARTARE</b>	\$22
FRESNO CHILI, RED ONION, TRUFFLE VINAIGRETTE, CURED EGG YOLK, CROSTINI	
<b>CHARCUTERIE</b>	\$32
PROSCIUTTO DI PARMA, FINOCCHIONA, ST. STEPHEN, PECORINO, ACCOUTREMENTS	
<b>CASTELVETRANO OLIVES</b>	\$10
MARINATED PROVOLONE	
<b>COPAIN BAKERY BREAD</b>	\$3.5
SPROUTED WHEAT SOURDOUGH, OLIVE OIL	
<b>MEATBALLS</b>	\$18
TOMATO, GRANA PADANO, BASIL	

## INSALATA

<b>LOCAL LETTUCE</b>	\$14
STRAWBERRY, SUNFLOWER SEED, CHEVRE, PICKLED RED ONION, SHERRY VINAIGRETTE	
<b>RADICCHIO CAESAR SALAD</b>	\$14
GRILLED SWEET ONION, GRANA PADANO, ANCHOVY	
<b>THE JIMMY CHOP SALAD</b>	\$19
CUCUMBER, SALAMI, TOMATO, RADISH, PROVOLONE, CECI, OREGANO VINAIGRETTE, CRISPY BITS	

*Welcome to*  
**THE JIMMY**

<b>P I Z Z A</b>	<b>12" MARGHERITA</b>	\$22
	"BIANCO DI NAPOLI", TOMATO, BASIL, SIANO FIORE DI LATTE	
	<b>FUNGI AKA JIMMY'S PIE</b>	\$28
	URBAN GOURMET FARMS MUSHROOMS, CACIO DE ROMA, ARUGULA	
	<b>SALSICCIA</b>	\$26
HOUSE-MADE FENNEL SAUSAGE, ARUGULA, RED ONION, RICOTTA		
	<b>PROSCIUTTO</b>	\$26
PROSCIUTTO COTTO, BURRATA, SICILIAN PISTACHIO		
	<b>QUATRO FORMAGGI</b>	\$25
CHEVRE, GORGONZOLA, GRANA PADANA, CACIO, HOT HONEY, HERBS		
48 HOUR FERMENTED DOUGH MADE WITH ORGANIC LINDLEY MILLS FLOUR		

## PASTA

<b>TAGLIATELLE</b>	\$28	<b>STROZZAPRETI</b>	\$27
ROASTED MUSHROOMS, PORCINI BUTTER, PARMIGIANO		FENNEL SAUSAGE, BROCCOLINI, BASIL PESTO, RICOTTA	
<b>LINGUINI</b>	\$29	<b>RIGATONI</b>	\$32
NC SHRIMP, 'NDUJA, YELLOW TOMATO, CHILI, MINT		SHORT RIB RAGU, ROASTED TOMATO, HERBS, PARMIGIANO	
<b>RAVIOLI</b>	\$26	<b>CAVATELLI NERO</b>	\$32
PROSCIUTTO, BROCCOLINI, CHARRED TOMATO PASSATA, RICOTTA SALATA		BLUE CRAB, SWEET CORN, SAFFRON, CHILI BUTTER	
<b>CARBONARA</b>	\$25	<b>RADIATORI NORMA</b>	\$24
SPAGHETTI, PANCETTA, EGG, GRANA PADANO		ROASTED EGGPLANT, RICOTTA SALATA	

## PESCE E CARNE

FROM OUR WOOD-FIRED GRILL

<b>CHICKEN UNDER A BRICK,</b>	\$29
CALABRIAN CHILE AGRO DOLCE	
<b>NY STRIP BISTECCA*</b>	\$59
WOOD GRILLED RADICCHIO, CIPOLLINI ONION JAM, ROSEMARY BUTTER	
<b>LAMB SIRLOIN*</b>	\$38
CASTELVETRANO OLIVE & MINT	
<b>WOOD GRILLED SALMON*</b>	\$35
SWISS CHARD	
<b>FLORIDA BLACK GROUPER</b>	\$42
FENNEL, FIELD PEAS, SAFFRON	
<b>HANGER STEAK*</b>	\$45
SALSA VERDE	

## CONTORNI

<b>FRIED TUSCAN POTATOES</b>	\$15
PARMIGIANO, HERBS, GARLIC	
<b>CACIO E PEPE</b>	\$19
SPAGHETTI, PARMIGIANO, PEPPER	
<b>CHARRED BROCCOLINI</b>	\$14
LEMON, GARLIC, GRANA PADANO	

# 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 \$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

## RESIDENT CULTURE

Disco Baby IPA \$10

## 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

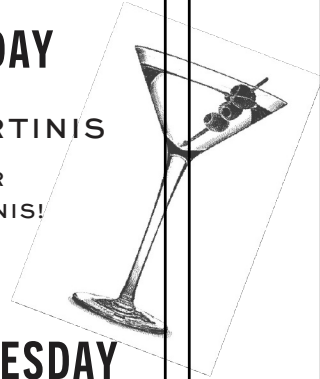
BIRRA MORENA  
ITALIAN LAGER  
\$6



## 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