

PIATTI PICCOLI

BURRATA \$22
COAL ROASTED BEETS, MINT,
HAZELNUT GREMOLATA

ROASTED GARLIC HUMMUS \$15
PICKLED AND ROASTED VEGETABLES

MEATBALLS \$18
TOMATO SUGO, GRANA PADANO

INSALATA

LOCAL LETTUCE \$14
APPLE, PANCETTA, PICKLED RED ONIONS,
CITRUS VINAIGRETTE, RICOTTA SALATA

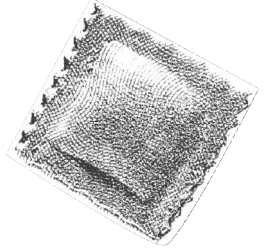
RADICCHIO CAESAR SALAD* \$14
GRILLED SWEET ONION, GRANA PADANO,
ANCHOVY

THE JIMMY CHOP SALAD \$18
CUCUMBER, SALAMI, TOMATO, RADISH,
PROVOLONE, CECI, OREGANO VINAIGRETTE,
CRISPY BITS

CHICKEN \$10 SHRIMP \$10
SALMON \$12 (4OZ.)

Welcome to

THE JIMMY



12" PIZZA

MARGHERITA	\$22
"BIANCO DI NAPOLI", TOMATO, BASIL, SIANO FIORE DI LATTE	
FUNGI AKA JIMMY'S PIE	\$28
URBAN GOURMET FARMS MUSHROOMS, PROVOLONE, ARUGULA	
SALSICCIA	\$26
HOUSE-MADE FENNEL SAUSAGE, RED ONION, RICOTTA	
PROSCIUTTO	\$26
PROSCIUTTO COTTO, BURRATA, SICILIAN PISTACHIO	
QUATTRO FORMAGGI	\$25
CHEVRE, GORGONZOLA, GRANA PADANO, PROVOLONE, HOT HONEY, HERBS	

48 HOUR FERMENTED DOUGH MADE WITH ORGANIC LINDY MILLS

PASTA

CACIO E PEPE \$19
SPAGHETTI, PARMIGIANO, PEPPER

LINGUINI \$29
NC SHRIMP, 'NDUJA, YELLOW
TOMATO, CHILI, MINT

TAGLIATELLE \$27
ROASTED MUSHROOMS, PARMIGIANO

RIGATONI \$29
SHORT RIB RAGU, ROASTED TOMATO, HERBS

CONTORNI

FRIED TUSCAN POTATOES \$15
PARMIGIANO, HERBS, GARLIC

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

\$17

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

WINE BY THE GLASS

*ERIC SOLOMON SELECTION

WHITE

1 Tenuta di Tavnano, Verdicchio, Marche '23	16	64
2 Cornelia Tessari, Soave "Grisela" Veneto '23	15	60
3 Le Paradou, Viognier, France '24	13	52*
4 Cirelli, Pecorino, Abruzzo '24	16	64
5 La Colline Aux Fossiles, Chardonnay, Roussillon, '23	13	52*

RED

6 Ceralti, Cabernet Blend, Toscana, '23	17	68
7 Poderi dal Nespole, Sangiovese, Emilia-Romagna, '23	13	52
8 Silvio Grasso, Nebbiolo, Piemonte, '24	15	60
9 Domaine Laroque, Pinot Noir, Languedoc '23	14	56
10 Clos St. Antonin Cotes du Rhone, '19	15	60*

ROSE

11 Domaine Lafage "Miraflores," Cotes du Rousillon, '24	15	60*
12 Chateau Saint Roch Languedoc Rousillon, '24	14	56*
13 Pico Maccario, Piemonte, '23	14	56
14 Montenidoli, Canaiuolo, Toscana, '23	17	68

SPARKLING

15 Antech Crémant de Limoux Brut, Languedoc-Roussillon	15	60
16 Le Contesse Prosecco, Veneto	14	56
18 Cleto Chiarli Brut Rose, Emilia-Romagna	15	60

19 Casa Castillo "El Molar" Grenache, Jumilia, Spain '21	17	68
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every few months we collaborate with a selected purveyor and choose must try wines deeply discounted to share with you

BEER

SUFFOLK PUNCH BREWING

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

DOWNEAST CIDER

Blackberry Cider	\$8
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LEGION BREWING

Juicy Jay IPA	\$9
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LENNY BOY

Spaghetti Handshake	
Italian Pilsner	\$8

BURIAL BEER COMPANY

Seasonal Pilsner	\$8
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NODA BREWING COMPANY

Jam Session IPA	\$9
Carolina Quencher	\$8

RESIDENT CULTURE

Disco Baby IPA	\$9
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LOST WORLDS BREWING

Zorita Hazy IPA	\$10
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NON-ALCOHOLIC SELECTION

Noda HOP20 Seltzer	\$6
Seasonal Mocktail	\$8
St. Agrestis Phony Negroni	\$7
Walker Brothers Kombucha	\$8
Walker Brothers Botanical Soda	\$8

**BY THE BOTTLE
BIRRA MORENA**

MARTINI MONDAY // 1/2 PRICE ALL MARTINIS
WINE DOWN TUESDAY // 1/2 PRICE ALL WINE BY THE GLASS