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- SMOKED OCTOPUS** \$23
ROMESCO, CASTELVETRANO OLIVE,
ROASTED FINGERLING POTATO
- SIANO BURRATA**** \$19
BLOOD ORANGE, FENNEL,
SICILIAN PISTACHIO, VINCOTTO
- STEAK TARTARE*** \$19
PICKLED CHILI, CREME FRAICHE, RED ONION
CAPER, EGG YOLK
- CHARCUTERIE** \$29
3 MEATS, 2 CHEESES,
ACCOUTREMENTS
- CASTELVETRANO OLIVES** \$10
MARINATED CACIO
- COPAIN BAKERY BREAD** \$3.5
SPROUTED WHEAT SOURDOUGH,
GREAT OLIVE OIL
- MEATBALLS** \$15
TOMATO SUGO, GRANA PADANO

- LOCAL LETTUCE** \$13
APPLE, PANCETTA, PICKLED
ONION, RICOTTA SALATA,
CITRUS VINAIGRETTE
- RADICCHIO CAESAR SALAD** \$13
GRILLED SWEET ONION, PECORINO,
WHITE ANCHOVY
- THE JIMMY CHOP SALAD**** \$18
CUCUMBER, SALAMI, TOMATO, RADISH,
CACIO, CECI, OREGANO VINAIGRETTE,
CRISPY BITS

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 - 12" MARGHERITA** \$20
"BIANCO DI NAPOLI", TOMATO,
BASIL, SIANO FIORE DI LATTE
 - FUNGHI AKA JIMMY'S PIE** \$25
URBAN GOURMET FARMS MUSHROOMS,
CACIO DE ROMA, ARUGULA
 - SALSICCIA** \$23
HOUSE-MADE FENNEL SAUSAGE,
ARUGULA, RED ONION, RICOTTA
 - PROSCIUTTO**** \$24
PROSCIUTTO COTTO, BURRATA,
SICILIAN PISTACHIO
 - QUATRO FORMAGGI** \$23
CHEVRE, GORGONZOLA, GRANA PADANO, CACIO,
HOT HONEY, HERBS

48 HOUR FERMENTED DOUGH MADE WITH ORGANIC LINDLY MILLS FLOUR

P A S T A

- TAGLIATELLE** \$26
ROASTED MUSHROOMS,
PARMIGIANO
- LINGUINI** \$27
NC SHRIMP, 'NDUJA, YELLOW
TOMATO, CHILI, MINT
- RAVIOLI** \$25
PROSCIUTTO, GREENS,
RICOTTA, TOMATO PASSATA
- STROZZAPRETI**** \$26
FENNEL SAUSAGE, RAPINI,
PESTO CORTO, RICOTTA
- RIGATONI** \$27
SHORT RIB RAGU,
ROASTED TOMATO, HERBS
- ORECCHIETTE NERO** \$29
BLUE CRAB, SWEET CORN,
SAFFRON, CHILI BUTTER

Welcome to

THE JIMMY

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- GRILLED CHICKEN UNDER A BRICK** \$28
SALSA VERDE, LEMON
- CREEKSTONE BISTECCA*** \$45
FINE HERBS, OLIVE OIL
- WOOD GRILLED SALMON*** \$32
HORSERADSH CREME, SCALLION
- PORCINI RUBBED VEAL LOIN*** \$36
CIDER BRAISED CABBAGE, APPLE,
FENNEL, PICKLED ONION
- NC FLOUNDER**** \$32
SMOKED CAULIFLOWER, CIPOLLINI,
ALMOND
- FRIED TUSCAN POTATOES** \$13
PARMIGIANO, HERBS, GARLIC
- MUSHROOM CONSERVA** \$15
ROASTED WITH ACETO
- CACIO E PEPE** \$18
SPAGHETTI, PARMIGIANO, PEPPER
- CHARRED BROCCOLINI** \$14
LEMON, GARLIC, GRANA PADANO
- WOOD ROASTED CAULIFLOWER** \$14
BOQUERONES

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. **CONTAINS NUTS

COCKTAILS

GOLDEN "I"

Bourbon, Golden Milk, Amaretto, Honey,
Cinnamon, Served HOT or ICED \$16

FLY ME TO THE MOON

Organic Gin Gibson, Parmesan &
Cracked Pepper Stuffed Olive \$15

DEAN MARTINI

HoneySuckle Vodka, St. Germaine,
Lillette Blanc \$14

NONNA'S NEGRONI

Organic Gin, Antica, Campari,
Prosecco Cubes \$15

FRENCH RIVIERA

Tequila, Lime, Orange Liqueur, Chamboard \$15

GONDOLA RYE-D

Rye Whiskey, Grapefruit, Chocolate Liqueur,
Maple Cinnamon Syrup, Torched Cinnamon \$15

POMPEII PALOMA

Blanco Tequila, Pama, Lime, Cointreau,
Grapefruit Foam \$15

BEER

SUFFOLK PUNCH BREWING

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

NODA BREWING COMPANY

Jam Session Pale Ale \$8
Hop Drop'N Roll IPA \$8

SYCAMORE BREWING

Tropical Cider \$8

LENNY BOY

Spaghetti Handshake Italian Pilsner \$9
Ground Up Coffee Stout \$9

RESIDENT CULTURE

Riding the Feeling Italian Pilsner \$8

WALKER BROTHERS

Hoppy Tangerine Hard Kombucha \$8

NON-ALCOHOLIC SELECTION

NODA HOP20 Seltzer \$6
Seasonal Mocktail \$8
Seasonal Kombucha \$8
St. Agrestis Phony Negroni \$7

BY THE BOTTLE
BIRRA MORENA



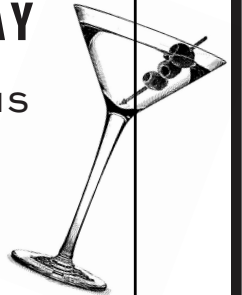
MARTINI MONDAY

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 11:30 AM
10:30 AM SATURDAY/SUNDAY

 @THEJIMMYCLT