

Welcome to

THE JIMMY

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SIANO BURRATA /\$19**

BLOOD ORANGE, FENNEL,

SICILIAN PISTACHIO, VINCOTTO

ROAST GARLIC HUMMUS /\$13

PICKLED AND ROASTED VEGETABLES

FRIED TUSCAN POTATOES /\$13

PARMIGIANO, HERBS, EVOO

INSALATA

CHICKEN \$8 SHRIMP \$10
SALMON \$12 (4OZ.)

LOCAL LETTUCE \$13

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

RADICCHIO CAESAR SALAD* \$13

GRILLED SWEET ONION,
PECORINO, WHITE ANCHOVY

ARUGULA & FARRO \$14

ROASTED PEPPERS, CUCUMBER, DILL,
TAHINI DRESSING

CHICKEN MILANESE \$18

ARUGULA, OVEN ROASTED TOMATO,
CASTELVETRANO OLIVE, CAPERS

THE JIMMY CHOP SALAD \$18**

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

12"

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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

QUATTRO FORMAGGI

\$23

CHEVRE, GORGANZOLA, GRANA PADANO, CACIO,
HOT HONEY, HERBS

48 HOUR FERMENTED DOUGH MADE WITH
ORGANIC LINDLY MILLS FLOUR

PASTA

SPAGHETTI CARBONARA \$19

PANCETTA, GRANA PADANA, BLACK
PEPPER

CHICKEN PARMESAN \$20

TOMATO, MOZZARELLA,
SPAGHETTI, BASIL

TAGLIATELLE \$21

ROASTED MUSHROOMS,
PARMIGIANO

RIGATONI \$22

SHORT RIB RAGU, ROASTED
TOMATO, HERBS

PANINI

WITH LOCAL GREENS SALAD
OR SEASONED CHIPS

TOMATO & BURRATA**

TOMATO, BURRATA,
BASIL, ARUGULA,
VINCOTTO

\$17

PLT

ROAST HERITAGE PORK,
BASIL AIOLI, TOMATO, LOCAL
GREENS, SOURDOUGH

\$17

CHICKEN**

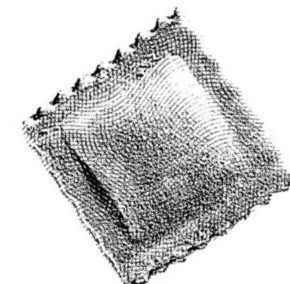
MUSHROOM CONSERVA,
SMOKED MOZZARELLA,
GRILLED RED ONION, PESTO

\$18

PROSCIUTTO

PROSCIUTTO COTTO, BRIE,
ROSEMARY & FIG MOSTARDA,
SOURDOUGH

\$17



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" \$16

Bourbon, Golden Milk, Amaretto, Honey, Cinnamon, Served HOT or ICED

FLY ME TO THE MOON \$15

Organic Gin Gibson, Parmesan & Cracked Pepper Stuffed Olive

DEAN MARTINI \$14

HoneySuckle Vodka, St. Germaine, Lilette Blanc

NONNA'S NEGRONI \$15

Organic Gin, Antica, Campari, Prosecco Cubes

FRENCH RIVIERA \$15

Tequila, Lime, Orange Liqueur, Chamboard

GONDOLA RYE-D \$15

Rye Whiskey, Grapefruit, Chocolate Liquer, Maple Cinnamon Syrup, Torched Cinnamon

POMPEII PALOMA \$15

Blanco Tequila, Pama, Lime, Cointreau, Grapefruit Foam

WINE BY THE GLASS

*ERIC SOLOMON SELECTION



WHITE

1 Collestefano Verdicchio, Marche '22	15	60
2 Troupis "Fteri", Mantinia, Greece, '20	14	56
3 Marziano Abbona Vermentino, Piemonte, '22	12	48
4 Domaine des Tourelles, Bekaa Valley, Lebanon '21	14	56*
5 Novellum Chardonnay, Côtes Catalanes France, '21	12	48*

RED

6 Musita "Nahla", Cabernet, Sicily, '20	14	56
7 Muralia, "Manolibera", Rosso, Toscana, '19	15	60
8 Ca' del Baio Barbera, Piemonte, '22	13	52
9 La Closerie des Lys Pinot Noir, Limoux '22	14	56
10 Domaine D'Andezon, Cotes du Rhone, '21	14	56*

ROSE

11 Domaine Lafage "Miraflores", Cotes du Rousillon, '22	14	56*
12 Chateau Pesquie "Terrasses", Rhone Valley, '22	14	56*
13 Scarpetta "Frico", Toscana, '22	10	40
14 Filomusi Guelfi, Abruzzo, '22	14	56

SPARKLING

15 Aimery Crémant de Limoux Brut, Languedoc-Roussillon	15	60
16 Le Contesse Prosecco, Veneto, NV	12	48
18 Gérard Bertrand Crémant de Limoux Brut Rose, Languedoc-Roussillon	15	60

19 Domaine de Bosquets "Reserve", Gigondas '20 22 88

EVERY FEW MONTHS WE COLLABORATE WITH A SELECTED PURVEYOR AND HIGHLIGHT A MUST TRY SELECTION

BEER

SUFFOLK PUNCH BREWING

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

NODA BREWING COMPANY

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

SYCAMORE BREWING

Apple Pie Cider \$8

LENNY BOY

Spaghetti Handshake Italian Pilsner \$8
Ground Up Coffee Stout \$9

RESIDENT CULTURE

Riding For The Feeling \$8
Italian Pilsner

WALKER BROTHERS

Hoppy Tangerine Hard Kombucha \$8

NON-ALCOHOLIC SELECTION

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

BY THE BOTTLE
BIRRA MORENA AVAILABLE

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