

PICCOLO PIATTI

SIANO BURRATA / \$19
MELON, SPECK HAM, ARUGULA

ROAST GARLIC HUMMUS / \$13
PICKLED AND ROASTED VEGETABLES

FRIED TUSCAN POTATOES / \$12
PARMIGIANO, HERBS, EVOO

INSALATA

- + CHICKEN \$8
- + SHRIMP \$10
- + SALMON \$12

LOCAL LETTUCE \$13
PEACH, 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

FUNGI AKA JIMMY'S PIE \$23
URBAN GOURMET FARMS MUSHROOMS,
CACIO DE ROMA, ARUGULA

SALSICCIA \$21
HOUSE-MADE FENNEL SAUSAGE,
ARUGULA, RED ONION, RICOTTA

PROSCIUTTO** \$23
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 \$18
PANCETTA, GRANA PADANA,
BLACK PEPPER

LINGUINI \$19
NC SHRIMP, YELLOW TOMATO,
N'DUJA, CHILI, MINT

TAGLIATELLE \$21
ROASTED MUSHROOMS,
PARMIGIANO

PACCHERI \$22
SHORT RIB RAGU, ROASTED
TOMATO, HERBS

Welcome to

THE JIMMY

PANINI

WITH LOCAL GREENS SALAD
OR SEASONED CHIPS

TOMATO & BURRATA**

TOMATO, BURRATA,
BASIL, ARUGULA,
VINCOTTO
\$16

PORCHETTA

ROAST HERITAGE PORK,
PICKLED ONIONS, PEPPER
JAM, ARUGULA
\$16

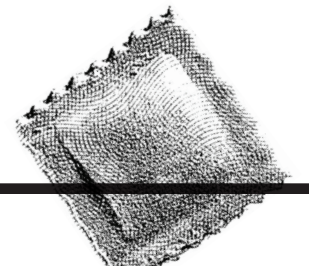
CHICKEN**

MUSHROOM CONSERVA,
SMOKED MOZZARELLA,
GRILLED RED ONION, PESTO
\$17

PROSCIUTTO

PROSCIUTTO COTTO, BRIE,
ROSEMARY & FIG
MOSTARDA, SOURDOUGH
\$16

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

SUMMER ROSE

Organic Gin, Grapefruit, Cocchi Americano, Cointreau, Rose Water \$16

FLY ME TO THE MOON

Organic Gin Gibson, Parmesan & Cracked Pepper Stuffed Olive \$14

DEAN MARTINI

HoneySuckle Vodka, St. Germaine, Lilette Blanc \$13

NONNA'S NEGRONI

Organic Gin, Antica, Campari, Prosecco Cubes \$14

FRENCH RIVIERA

Tequila, Lime, Orange Liqueur, Chamboard \$14

UP IN SMOKE

Mezcal, Strawberry Shrub, Aperol, Campari, Fresno \$18

ZENZERO FRESCO

Vodka, Melon, Ginger Liqueur, Honey, Olive Oil \$16

WINE BY THE GLASS

*ERIC SOLOMON SELECTION

WHITE

1 Sartarelli Verdicchio, "Classico", Marche '21	14	56
2 Troupis "Fteri", Mantinia, Greece, '20	14	56
3 Marziano Abbona Vermentino, Piemonte, '21	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 Avignonesi Rosso di Montepulciano, Toscana, '19	15	60
8 La Kiuva Nebbiolo, Valle d'Aosta, '21	13	52
9 La Closerie des Lys Pinot Noir, Limoux '21	14	56
10 Domaine D'Andezon, Cotes du Rhone, '20	14	56*

BEER

SUFFOLK PUNCH BREWING

Noble Toast Lager	\$8
Blue Daisy Pilsner	\$8
Suffolk Seltzer	\$8

NODA BREWING COMPANY

Jam Session	\$8
NODAjito	\$8

BIRDSONG BREWING CO

Lazy Bird Brown Ale	\$8
Jalapeno Pale Ale	\$8

TRIPLE C BREWING

Neon Limes Lager	\$8
Golden Boy Pilsner	\$8

RESIDENT CULTURE BREWING COMPANY

Lightning Drops Hazy IPA	\$8
Mahogany Reserve Alt Bier	\$8

LEGION BREWING

SuperNova Sour	\$8
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ROSE

11 Domaine Lafage "Miraflores," Cotes du Rousillon, '21	14	56*
12 Chateau Pesquie "Terrasses", Rhone Valley, '22	12	48*
13 Scarpetta "Frico", Toscana, '21	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 Dominio del Aguila "Picaro", Ribera del Duero '21 20 80

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

LENNY BOY

Jam Series Fruited Sour	\$8
Raspberry Mustache Stout	\$8
Spaghetti Handshake Italian Pilsner	\$8

BY THE BOTTLE
BIRRA MORENA

NON-ALCOHOLIC SELECTION

Sole' Sparkling Water 750ml	\$7
NODA HOP20 Seltzer	\$6
Seasonal Mocktail	\$8
St. Agrestis Phony Negroni	\$7
Lenny Boy Kombucha	\$8

MARTINI MONDAY // 1/2 PRICE ALL MARTINIS

WINE DOWN TUESDAY // 1/2 PRICE ALL WINE BY THE GLASS

