



Welcome to

# THE JIMMY

## PIATTI PICCOLI

**SIANO BURRATA** \$19  
COAL ROASTED BEETS, ARUGULA,  
POMEGRANATE, VIN COTTO

**ROASTED GARLIC HUMMUS** \$13  
PICKLED AND ROASTED VEGETABLES

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

## INSALATA

**LOCAL LETTUCE** \$13  
APPLE, PANCETTA, PICKLED ONION,  
CITRUS VINAIGRETTE, RICOTTA SALATA

**RADICCHIO CAESAR SALAD\*** \$13  
GRILLED SWEET ONION, PECORINO, ANCHOVY

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

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

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**MARGHERITA** \$19  
"BIANCO DI NAPOLI", TOMATO, BASIL,  
SIANO FIORE DI LATTE

**FUNGHI AKA JIMMY'S PIE** \$22  
URBAN GOURMET FARMS MUSHROOMS,  
CACIO DI ROMA, ARUGULA

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

**PROSCIUTTO\*\*** \$22  
STRACCIATELLA, PROSCIUTTO COTTO,  
SICILIAN PISTACHIO

**QUATTRO FORMAGGI** \$21  
CHEVRE, GORGANZOLA, PECORINO,  
CACIO, HOT HONEY, HERBS

48 HOUR FERMENTED DOUGH MADE WITH ORGANIC LINDY MILLS FLOUR

## PASTA

**SPAGHETTI CARBONARA** \$18  
PANCETTA, PECORINO, BLACK PEPPER

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

**TAGLIATELLE** \$21  
ROASTED MUSHROOMS, PARMIGIANO

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

## CONTORNI

**FRIED TUSCAN POTATOES** \$13  
PARMIGIANO, HERBS, GARLIC

**CACIO E PEPE** \$18  
SPAGHETTI, PARMIGIANO, PEPPER

**CHARRED BROCCOLINI** \$14  
LEMON, GARLIC, GRANA PADANO



# 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

