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- GRILLED OCTOPUS** \$23
PRESERVED LEMON, CHILI OIL, PANGRITATTA
- SIANO BURRATA** \$19
MELON, SPECK HAM, ARUGULA
- TARTARE*** \$18
TRUFFLE, CRISPY YOLK, COPAIN BREAD
- CHARCUTERIE** \$29
3 MEATS, 2 CHEESES, ACCOUTREMENTS
- CASTELVETRANO OLIVES** \$10
MARINATED CACIO
- COPAIN BAKERY BREAD** \$3.5
SPROUTED WHEAT SOURDOUGH, GREAT OLIVE OIL
- MEATBALLS** \$14
TOMATO SUGO, GRANA PADANO
- FRITTELLE** \$12
CARROT SUGO

- LOCAL LETTUCE** \$13
PEACH, 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** \$24
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
 - 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** \$25
ROASTED MUSHROOMS, PARMIGIANO
- ORECCHIETTE**** \$25
FENNEL SAUSAGE, RAPINI, PESTO CORTO, RICOTTA
- LINGUINI** \$27
NC SHRIMP, 'NDUJA, YELLOW TOMATO, CHILI, MINT
- PACCHERI** \$27
SHORT RIB RAGU, ROASTED TOMATO, HERBS
- RAVIOLI** \$24
PROSCIUTTO, GREENS, RICOTTA, TOMATO PASSATA
- CONCHIGLIE** \$28
BLUE CRAB, SWEET CORN, SAFFRON, CHILI BUTTER

Welcome to

THE JIMMY

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- GRILLED JOYCE FARMS CHICKEN** \$30
UNDER A BRICK, SALSA VERDE, LEMON
- AGED BISTECCA*** \$42
FINE HERBS, OLIVE OIL
- WOOD GRILLED SALMON*** \$32
DILL YOGURT, SOFT HERBS
- PORCINI RUBBED VEAL LOIN* **** \$34
PEACH JAM, PINENUT GREMOLATA
- NC RAINBOW TROUT** \$32
ENGLISH PEA PESTO**
- 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

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

