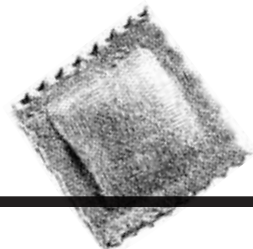


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- GRILLED OCTOPUS** \$21
PRESERVED LEMON, CHILI OIL, PANGRITATTA
- SIANO BURRATA** \$18
HEIRLOOM TOMATO PANZANELLA
- TARTARE*** \$18
LOCAL BEEF, TRUFFLE, PECORINO
- CHARCUTERIE** \$28
3 MEATS, 2 CHEESES, ACCOUTREMENTS
- CASTELVETRANO OLIVES** \$10
MARINATED CACIO
- SPECK HAM** \$14
PECORINO, HERBS
- COPAIN BAKERY BREAD** \$3.5
SPROUTED WHEAT SOURDOUGH, GREAT OIL

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



- 12" MARGHERITA** \$18
"BIANCO DI NAPOLI", TOMATO,
BASIL, SIANO FIORE DI LATTE

FUNGI AKA JIMMY'S PIE \$22
URBAN GOURMET FARMS MUSHROOMS,
CACIO DE ROMA, ARUGULA

SALSICCIA \$20
HOUSE-MADE FENNEL SAUSAGE,
ARUGULA, RED ONION, RICOTTA

PROSCIUTTO** \$21
PROSCIUTTO COTTO, STRACCIATELLA,
SICILIAN PISTACHIO

48 HOUR FERMENTED DOUGH MADE WITH
ORGANIC LINDLEY MILLS FLOUR

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- TAGLIATELLE** \$24
MUSHROOMS,
PARMIGIANO
- LINGUINI** \$25
NC SHRIMP, YELLOW
TOMATO, CALABRIAN
CHILI, MINT
- BASIL GEMELLI** \$21
EGGPLANT, TOMATO,
BASIL, RICOTTA
- ORECCHIETTE**** \$24
FENNEL SAUSAGE,
BROCCOLI, PESTO
CORTO, RICOTTA
- PACCHERI** \$26
SHORT RIB RAGU,
ROASTED TOMATO,
HERBS
- RAVIOLI** \$21
RICOTTA, TOMATO
PASATO, BASIL,
GRANA PADANO

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- GRILLED JOYCE FARMS CHICKEN** \$28
UNDER A BRICK, SALSA VERDE, LEMON
- AGED CREEKSTONE PRIME BISTECCA*** \$49
ALLA FIORENTINA*
FINE HERBS, OLIVE OIL
- WOOD GRILLED SALMON*** \$29
HEIRLOOM TOMATO SALAD
- TUSCAN GRILLED VEAL LOIN*** \$31
LEMON, ARUGULA, HERBS
- LAMB LOIN CHOPS**** \$34
MINT PESTO



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- FRIED TUSCAN POTATOES** \$12
PARMIGIANO, HERBS, GARLIC
- GRILLED SQUASH**** \$13
BALSAMIC, PINE NUT DUKKAH
- LOCAL NAPOLI CARROTS** \$14
WHIPPED RICOTTA, SALSA VERDE
- MUSHROOM CONSERVA** \$14
ROASTED WITH ACETO
- CHARRED BROCCOLI** \$12
LEMON, GARLIC, GRANA PADANO

MANY ITEMS CONTAIN INGREDIENTS NOT LISTED.
NOTIFY YOUR SERVER OF ANY ALLERGIES OR DIETARY RESTRICTIONS. **CONTAINS NUTS
*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS. ITEMS COOKED TO ORDER.

SPECIALI

PEACH BRUSCHETTA

charred fennel, prosciutto, feta, vincotto \$16

QUATTRO FORMAGGI

chevre, gorgonzola, provolone, pecorino, hot honey \$20

CAPPELLETTI

spring onion, pancetta, greens \$22

HALIBUT A LA PLANCHA

marcona almonds, ver jus butter, herbs \$32

HOURS

MONDAY - SATURDAY
LUNCH, APERITIVO, & DINNER

OPEN AT 11:30 AM

 @THEJIMMYCLT

BEER

SUFFOLK PUNCH BREWING

Noble Toast Lager 5.5%
Blue Daisy Pilsner 4.9%
Pulp Prescription IPA 5.8%

NODA BREWING COMPANY

Hop Cakes Imperial IPA 10.2%
Blood Orange Gose 4.0%
Dragonfruit IPA 7%

RESIDENT CULTURE BREWING COMPANY

Country Kind of Silence 4.7%
Helles Lager
Lightning Drops Hazy IPA 5.7%
Riding The Feeling Italian
Pilsner 5%
Quantum Wobble Sour 4%

BIRDSONG BREWING CO

Rewind Lager 4%
Mexicali Stout 5.8%

TRIPLE C BREWING

3C IPA 6.0%
Rainbow Sherbert 6.0%

VOODOO RANGER

Juicy Haze IPA 7.5%

LEGION BREWING

SuperNova Raspberry Ale 4.7%
Juicy Jay Pineapple 6.5%

LENNY BOY

Boysenberry Jam Fruited Sour 6.5%

PERONI AVAILABLE
BY THE BOTTLE

COCKTAILS

ISLE OF CAPRI

Honeysuckle Vodka, Apricot, Lemon, Domaine Canton, Ginger Beer \$15

FLY ME TO THE MOON

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

DEAN MARTINI

Honeysuckle Vodka St Germaine, Lilette Blanc \$13

MEDDI-RITA

Reposado Tequila, Strawberry Shrub, Fresno Pepper, Lime, Soda \$13

“IL TRICOLORE”

White Rum, Pineapple Sage Syrup, Orange Liqueur, Luxardo Whipped Cream \$15

VALENCIA NEW FASHIONED

Rye, Blood Orange, Bitters, Honey Syrup \$14

FRENCH RIVIERA

Tequila, Lime, Orange Liqueur, Chambord \$14

NONNA'S NEGRONI

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

Welcome to
THE JIMMY

