



PICCOLO PIATTI

- SIANO BURRATA** \$18
FENNEL, CHARRED ORANGE VINAIGRETTE
- COPAIN BAKERY BREAD** \$3.5
CLASSIC SOURDOUGH, GREAT OIL
- FRIED TUSCAN POTATOES** \$12
PARMIGIANO, HERBS, EVOO
- NC TOMATO GAZPACHO** \$11
OLIVE OIL, CUCUMBER, RADISH

INSALATA

- LOCAL LETTUCE** \$13
NC STRAWBERRIES, RED ONION RICOTTA SALATA, BENNE
- 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 STEAK \$12

12" PIZZA

48 HOUR FERMENTED DOUGH MADE WITH ORGANIC LINDY MILLS FLOUR

- MARGHERITA** \$17
"BIANCO DI NAPOLI", TOMATO, BASIL, SIANO FIORE DI LATTE
- SALSICCIA** \$19
HOUSE-MADE FENNEL SAUSAGE, RED ONION, RICOTTA
- FUNGHI AKA JIMMY'S PIE** \$22
URBAN GOURMET FARMS MUSHROOMS, CACIO DI ROMA, ARUGULA
- PROSCIUTTO** \$20
STRACCIATELLA, CACIO, PROSCIUTTO COTTO, SICILIAN PISTACHIO**

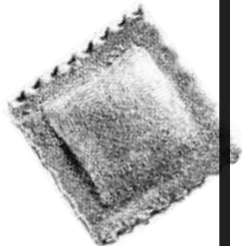
PASTA

- SPAGHETTI CARBONARA** \$19
PANCETTA, PECORINO, BLACK PEPPER
- TAGLIATELLE** \$21
MUSHROOMS, PARMIGIANO
- LINGUINI**** \$21
NC SHRIMP, CALABRIAN CHILI, CELERY LEAF PESTO
- PAPPARDELLE** \$25
BRISKET RAGU
- BASIL GEMELLI** \$20
ROASTED EGGPLANT, TOMATO, RICOTTA SALATA
- RICOTTA RAVIOLI** \$19
TOMATO PASATO, FRESH BASIL, GRANA PADANO

PANINI

WITH LOCAL GREENS SALAD

- TOMATO & BASIL** \$15
TOMATO, BASIL, BURRATA, ARUGULA, VINCOTTO
- PORCHETTA** \$16
HERITAGE PORK, PICKLED PEPPERS & ONIONS, ARUGULA
- CHICKEN**** \$16
MUSHROOM CONSERVA, SMOKED MOZZARELLA, GRILLED RED ONION, PESTO
- SALUMI**** \$16
SHAVED MORTADELLA, SALAMI, GREENS, CACIO, TOMATO, GIARDINIERA



Welcome to

THE JIMMY

Many items contain ingredients not listed. Items cooked to order. 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

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

WINE BY THE GLASS

*ERIC SOLOMON SELECTION



WHITE

1. Colleleva Verdicchio, Marche, '20	13	52
2 Troupis "Fteri", Mantinia, Greece, '20	14	56
3 Alpha Zeta Soave, Veneto, '20	12	48
4 Domaine des Tourelles, Bekaa Valley, Lebanon '20	14	56*
5 Novellum Chardonnay, Côtes Catalanes France, '20	11	44*

RED

6 Sportolletti Cabernet Blend, Umbria, '19	11	44
7 Casanova di Neri Rosso, Toscana, '19	14	56
8 Silvio Grasso Nebbiolo, Piemonte, '20	13	52
9 La Closerie des Lys Pinot Noir, Limoux '19	12	48
10 Domaine La Garrigue, Cotes du Rhone, '20	15	60*

ROSE

11 Domaine Lafage "Miraflores," Cotes du Rousillon, '20	13	52*
12 Cicada's Song "Pay du Var", Provence, '20	15	60
13 Scarpetta "Frico", Toscana, '20	10	40
14 Cantina Zaccagnini, Abruzzo, '20	15	60

SPARKLING

15 Berlucchi Franciacorta Brut Lombardy, NV	20	80
16 Le Contesse Prosecco, Veneto, NV	8	38
17 Cave Carod Clairette de Die Rhone Valley, 'NV	14	56
18 Gérard Bertrand Crémant de Limoux Brut, Languedoc-Roussillon	15	60

19 Mas Doix "Salanques" Priorat, '17 18 72*

EVERY FEW MONTHS WE COLLABORATE WITH A
SELECTED PURVEYOR AND CHOOSE A MUST TRY VINTAGE

BEER

PERONI AVAILABLE BY THE BOTTLE

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%

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%

BLUE BLAZE BREWING

Pink Blazer	5.3%
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BIRDSONG BREWING CO

Rewind Lager	4%
Mexicali Stout	5.8%

TRIPLE C BREWING

3C IPA	6.0%
Orange Creamsicle Sherbert	6.0%

VOODOO RANGER

Juicy Haze IPA	7.5%
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NEW BELGIUM

Summer Bliss	5.5%
Tropical Wheat	

LEGION BREWING

SuperNova Raspberry Ale	6.3%
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SUMMIT SELTZER

No Shoes Allowed Hard Seltzer	5.5%
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