



Welcome to

THE JIMMY

APERITIVO MENU

P I A T T O C C I O F L O C C I O	SIANO BURRATA	\$18
	HEIRLOOM TOMATO PANZANELLA	
	CHARCUTERIE	\$28
	3 MEATS, 2 CHEESES, ACCOUTREMENTS	
T T O C C I O	CASTELVETRANO OLIVES	\$10
	MARINATED CACIO	
	SPECK HAM	\$14
	PECORINO, HERBS	
O F L O C C I O	COPAIN BAKERY BREAD	\$3.5
	SPROUTED WHEAT SOURDOUGH, GREAT OIL	
	LOCAL LETTUCE	\$13
	PEACH, PANCETTA, PICKLED ONION, CITRUS VINAIGRETTE, RICOTTA SALATA	
I N S A L A T A	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
P	"BIANCO DI NAPOLI", TOMATO, BASIL, SIANO FIORE DI LATTE	
I	FUNGI AKA JIMMY'S PIE	\$22
Z	URBAN GOURMET FARMS MUSHROOMS, CACIO DE ROMA, ARUGULA	
Z	SALSICCIA	\$20
A	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		

P A S T A	LINGUINI	\$25
	NC SHRIMP, YELLOW TOMATO, CALABRIAN CHILI, MINT	
	BASIL GEMELLI	\$21
	EGGPLANT, TOMATO, BASIL, RICOTTA	
	PACCHERI	\$26
	SHORT RIB RAGU, ROASTED TOMATO, HERBS	
	RAVIOLI	\$21
	RICOTTA, TOMATO PASATO, BASIL, GRANA PADANO	
	CONTORNI	
	FRIED TUSCAN POTATOES	\$12
	PARMIGIANO, HERBS, GARLIC	
	CHARRED BROCCOLI	\$12
	LEMON, GARLIC, GRANA PADANO	

JOIN US FOR BRUNCH
SATURDAY & SUNDAY | 11:30-2:00

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.



SPECIALS

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
Helles Lager 4.7%
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**



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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