

P I A T T O L O
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GRILLED OCTOPUS \$21
 MARINATED BUTTER BEANS

SIANO BURRATA \$18
 SZECHUAN, CELERY, COPAIN CIABATTA

CHICKEN LIVER CROSTINI \$11

GNOCOCO FRITTO \$7
 HOT HONEY, PECORINO

ANTIPASTI TRADIZIONALE

COMING SOON

PROSCIUTTO, GRANA PADANA, OLIVES
 ROCKETS ROBIOLLA, MARINATED VEGETABLES

I N S A L A T A

LOCAL LETTUCE / \$12
 WARM MELON VINAIGRETTE, PEAR
 SPICED HAZELNUTS, RICOTTA SALATA

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

THE JIMMY CHOP SALAD / \$18
 EVERYTHING AND MORE

FALL SQUASH / \$16
 ASIAN PEAR, SUMAC ONIONS,
 RYE CROUTONS, BALSAMIC

12" MARGHERITA \$16
 "BIANCO DI NAPOLI", TOMATO, BASIL,
 SIANO FIORE DI LATTE

FUNGHI AKA JIMMY'S PIE \$21
 URBAN GOURMET FARMS MUSHROOMS,
 TALEGGIO, BALSAMIC REDUCTION

SALSICCIA \$18
 HOUSE-MADE FENNEL SAUSAGE,
 DANDELION, RED ONION, RICOTTA

ACORN SQUASH \$19
 WALNUT PESTO, CHEVRE, HOT HONEY,
 CACIO DI ROMA

48 HOUR FERMENTED DOUGH MADE WITH ANSON
 MILLS AND KING ARTHUR ORGANIC FLOURS

P A S T A

TAGLIATELLE \$21
 MUSHROOMS, PARMIGIANO

LINGUINI \$21
 NC SHRIMP, CELERY LEAF
 PESTO, CALABRIAN CHILI

PENNE & SAUSAGES \$19
 ESCAROLE, RADICCHIO,
 ROASTED GARLIC, PARM

LUNE \$19
 SWEET POTATO, SORGHUM
 BUTTER, PECAN

ORECCHIETTE \$23
 LAMB RAGU AND RAPINI

PAPPARDELLE \$25
 BRISKET RAGU

SECONDI

**GRILLED JOYCE FARMS CHICKEN UNDER A
 BRICK, LEMON, BLACK PEPPER, CURLY ENDIVE / \$28**

**GRILLED JOYCE FARMS PASTURE RAISED SIRLOIN*
 18OZ, RADISH TOP, SALSA VERDE, VIDALLIA / \$42**

**WHOLE GRILLED FISH ROSEMARY &
 MEYER LEMON PISTOU / MKT**

**ROASTED PORK SHOULDER HEARTY GREENS,
 MUSTARD, FENNEL, LOCAL APPLE / \$35**

CONTORNI

FRIED TUSCAN POTATOES \$11
 PARMIGIANO, HERBS, GARLIC

ROASTED ROOT VEGETABLES \$15
 TRUFFLE CIDER VINAIGRETTE,
 PICKLED RED ONION, HAZELNUT

LOCAL HEIRLOOM PEAS \$10
 SOFFRITTO

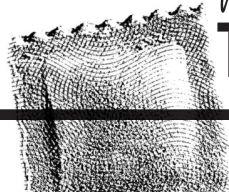
FARM & SPARROW POLENTA \$14
 ESCAROLE, PANCETTA, RICOTTA

ROASTED KOGINUT SQUASH \$16
 PUMPKIN SEEDS, HERBS, TOMATO
 POWDER, BALSAMIC, SORGHUM

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



Your Week Ahead

MON

TUES

WEDS

THURS

FRI

SAT

SUN

**CHEBRUS
HETT
A**

**COMING
SOON!**

**BEET AND
GOAT CHEESE**

**CECI &
BOTTARGA**

**PANE
CON
TOMATE**

**MUSSELS
CONSERVA**

**LOCAL RADISH
&
HERB RICOTTA**

**COMING
SOON!**

PASTA

**COMING
SOON!**

**SPAGHETTI
NERO WITH
SICILIAN MINT
PESTO**

**TRUFFLE
MALTAGLIATI**

**AGNOLOTTI
WITH
WALNUT PESTO**

**FREGOLA
WITH
MUSSELS**

**CACIO
E PEPE**

**COMING
SOON!**

PIZZA

**COMING
SOON!**

CAPRICCIOSA

**PROSCIUTTO
AND ARUGULA**

VONGOLE

MEATBALL

**FENNEL
&
BOTTARGA**

**COMING
SOON!**

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