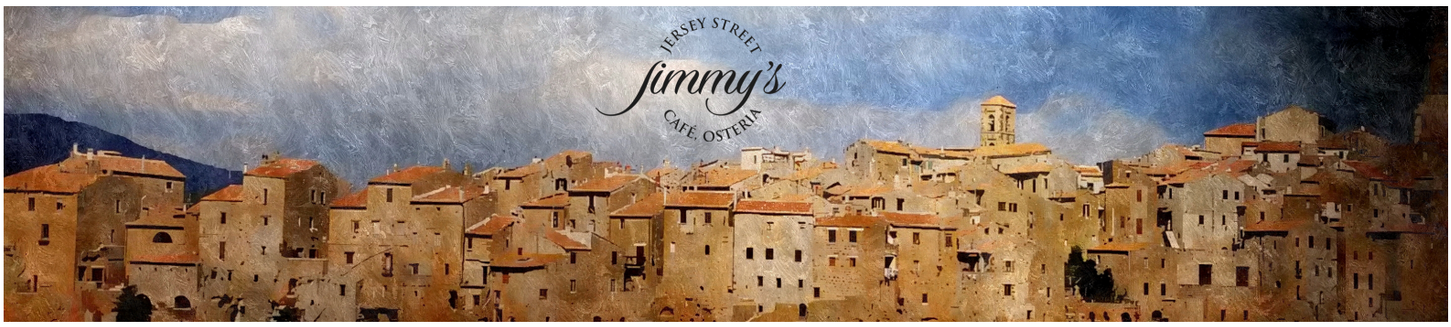

DINNER MENU

Served Daily 4 pm - close

The dining experience at Jimmy's Osteria starts with fresh baked artisan breads and seasonal soup with every entree.
Seasonal Soup: Cold Watermelon Mint or Cold Gaspacho

ANTIPASTI SALADS

Caprese Burrata $15
Vine Ripe Tomatoes, Fresh Basil, Mozzarella, Burrata, Pesto, Balsamic Vinaigrette, Crostini

Grilled Caesar Salad $14
Romaine Hearts, Grilled with Olive Oil, Parmesan Reggiano, Egg, Garlic Parmesan, Pepita Peppers, Italian Bread Crumbs, Caesar Dressing

Jimmy's House Salad $14
Greens, Romaine, Cucumber, Red Onion, Pepperoncini, Sun Dried Tomatoes, Cherry Tomatoes, Asiago Parmesan Cheese, Toasted Pinon Nuts, Crispy Prosciutto, Red Wine Vinaigrette

Seasonal Salad $14
Mixed Greens, Kale, Spinach, Apples, Walnuts, Roasted Butternut Squash, Pomegranate Seeds, Montrachet Cheese, Creamy Walnut Lemon Dressing

Red and Yellow Beet Salad $15
Red and Yellow Beets, Baby Greens, Arugula, Romaine, Fennel, Pepita Peppers, Crumbled Goat Cheese, Sliced Almonds, Naval Orange Segments, Citrus Vinaigrette

MACARONI

All entrees served with seasonal soup. Add house salad to any entree $8, half $4.

Bolognese $21
Red Meat Sausage Ragu, Egg Noodles

Linguine with Meatballs & Sausage $19

Linguine Marinara $17

Linguine with Red or White Clam Sauce $25
Baby Clams, White Wine, Garlic, Italian Spices, Marinara or White Cream

Linguine Primavera $23
Sun Dried Tomatoes, Artichoke Hearts, Fresh Asparagus Tips, EVOO and Parmesan Reggiano

Fettuccine

Alfredo $20
Fettuccine Egg Noodles Coated with Creamy Parmesan Cheese Sauce

Carbonara $24
Fettuccine Egg Noodles, Fresh Side Pork, Garlic, Parmesan Cream Sauce

Cacciatore $24
Fettuccine Egg Noodles, Parmesan Cream Sauce, Prosciutto, Mushrooms, Peas

Amatriciana (Very Spicy) $24
Fettuccine Egg Noodles, Fresh Side Pork, Tomato Sauce, Onions, Mushrooms, Crushed Red Pepper

Di Mare $35
Fettuccine Egg Noodles, Creamy Parmesan Sauce, Shrimp, Scallops and Lobster

PRIMI COURSE

FREDDI

Antipasto & Formaggi $19
Gorgonzola, Parmesan, Brie, Local Honey, Seasons Jams, Nuts, Fruits, Antipasto Meats, Prosciutto, Cappicola, Salami, Crostini, Crackers

Carpaccio $19
Thinly Sliced Aged Filet

CALDI

Lamb Pops (4) $25
Mint, Cucumber Yogurt Sauce, Grilled Seasoned New Zealand Lamb Chops

Carpaccio $17
Aged Fillet Thinly Sliced

Calamari $20
Crispy Calamari, Lemon Aioli, Spicy Marinara

Scampi Romano (5) $18
Garlic Butter, Romano Cheese, Parsley

Scampi Picante (4) $17
Spicy Marinara, Romano Cheese, Fresh Basil

Mussels Marinara $20
Rich Tomato Broth, Garlic, Parsley, Pepper, White Wine, Garlic Butter Ciabatta

Baked Oysters Italiano (6) $22
Baked Oysters, Italian Bread Crumbs, Crispy Prosciutto, Garlic Hollandaise Sauce, Parmesan Cheese

Arancini $16
Arborio Rice Rolled in Italian Breadcrumbs and Spices with Mozzarella and Provolone Cheese in a Bed Of Marinara

Grilled Artichoke $12
Grilled with Garlic Aoli

SPECIALTIES

All specialty entrees served with seasonal soup and side of Linguine Marinara. Add house salad to any entree $8, half $4.

Scallopini - Veal $33 Chicken $30
Butter, Lemon, White Wine, Lightly Breaded Mushrooms

Picatta - Veal $33 Chicken $30
Butter, Lemon, Capers, White Wine, Parmesan

Parmigiana - Veal $33 Chicken $30
Lightly Breaded and Baked with Marinara, Mozzarella

Saltimbocca - Veal $33 Chicken $30
Stuffed Veal or Chicken with Prosciutto, Asiago Cheese, Dijon, White Wine, Parmesan Reggiano

SEASONAL SPECIALTIES

Ribeye Steak - 14 oz. $40
Carmelized Onions, Rich Chianti Ragu, Fresh Vegetables, Mushroom Risotto

Pesce Del Giorno $37
Fresh Atlantic Salmon Braised and Topped with Harissa on a Bed of Cous Cous

Lobster & Seafood Raviolis $39
Lobster, Crab, Scallops, Shrimp in a Vodka Cream Sauce

Lamb Pops (5) $40
Mint, Cucumber Yogurt Sauce, Grilled Seasoned New Zealand Lamb Chops with Risotto and Fresh Asparagus

Asparagus & Sun-Dried Tomato Risotto $24`
Four Types of Mushrooms - Crimini, Porcini, Button and Chantrele - in a Creamy Risotto Parmesan Reggiano Cheese

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.
Any food selection can be prepared gluten free upon request.