



# DINNER MENU

SERVED DAILY 4 PM - CLOSE

THE DINING EXPERIENCE AT JIMMY'S OSTERIA STARTS WITH FRESH BAKED ARTISANAL BREADS AND SEASONAL SOUP WITH EVERY ENTREE. ASK YOUR WAIT PERSON FOR SOUP DU JOUR.

## ANTIPASTI SALADS

### CAPRESE BURRATA

VINE RIPE TOMATOES, FRESH BASIL, MOZZARELLA, BURRATA, PESTO, YELLOW & RED SWEET TOMATOES

### CHOPPED CAESAR SALAD

CRISP ROMAINE, PERUVIAN PEPPERS, ANCHOVIES, CROUTONS, PARMESAN REGGIANO, EGG, CAESAR DRESSING.

### JIMMY'S HOUSE SALAD

GREENS, ROMAINE, CUCUMBER, RED ONION, PEPPERONCINI, SUN DRIED TOMATOES, CHERRY TOMATOES, ASIAGO PARMESAN CHEESE, TOASTED PINON NUTS, CRISPY PROSCIUTTO, ARTICHOKE HEART, PERUVIAN PEPPERS, RED WINE VINAIGRETTE

### ARUGULA SALAD

POACHED PEARS, FRESH ARUGULA, PINE NUTS, PARMESAN REGGIANO RIBBONS, LEMON VINAIGRETTE

### RED AND YELLOW BEET SALAD

RED AND YELLOW BEETS, BABY GREENS, ARUGULA, ROMAINE, FENNEL, PERUVIAN PEPPERS, CRUMBLER GOAT CHEESE, SLICED ALMONDS, MANDARIN ORANGE SEGMENTS, CITRUS VINAIGRETTE

## MACARONI

ALL ENTREES SERVED WITH SEASONAL SOUP. ADD HOUSE SALAD TO ANY ENTREE \$8, HALF \$4

### PASTITSIO

GREEK LASAGNE, MACARONI BAKED, GROUND SEASONED BEEF, BECHAMEL SAUCE

### BOLOGNESE

RED MEAT SAUSAGE RAGU, EGG NOODLES

### LINGUINE WITH MEATBALLS & SAUSAGE

### LINGUINE MARINARA

### LINGUINE WITH RED OR WHITE CLAM SAUCE

BABY CLAMS, WHITE WINE, GARLIC, ITALIAN SPICES, MARINARA OR WHITE CREAM

### LINGUINE PRIMAVERA

SUN DRIED TOMATOES, ARTICHOKE HEARTS, FRESH ASPARAGUS TIPS, EVOO AND PARMESAN REGGIANO

### AGLIO E OLIO

LINGUINE IN GARLIC, ANCHOVIES, OLIVE OIL, CAPERS

## FETTUCCINE

### ALFREDO

FETTUCCINE EGG NOODLES COATED WITH CREAMY PARMESAN CHEESE SAUCE

### CARBONARA

FETTUCCINE EGG NOODLES, SIDE PORK, GARLIC, PARMESAN CREAM SAUCE

### CACCIATORE

FETTUCCINE EGG NOODLES, PARMESAN CREAM SAUCE, PROSCIUTTO, MUSHROOMS, PEAS

### AMATRICIANA (VERY SPICY)

FETTUCCINE EGG NOODLES, FRESH SIDE PORK, TOMATO SAUCE, ONIONS, MUSHROOMS, CRUSHED RED PEPPER

### DI MARE

FETTUCCINE EGG NOODLES, CREAMY PARMESAN SAUCE, SHRIMP, SCALLOPS AND LOBSTER

## PRIMI COURSE

### FREDDI

\$16.00

\$15.00

\$15.00

\$15.00

\$16.00

\$23.00

\$23.00

\$21.00

\$19.00

\$27.00

\$25.00

\$26.00

### ANTIPASTO & FORMAGGI

GORGONZOLA, PARMESAN, BRIE, LOCAL HONEY, SEASONS JAMS, NUTS, FRUITS, ANTIPASTO MEATS, PROSCIUTTO, CAPPICOLA, SALAMI, CROSTINI, CRACKERS

\$21.00

### POACHED PEAR AND POLENTA

CREAMY GORGONZOLA SAUCE

\$21.00

## CALDI

### LAMB POPS (4)

MINT, CUCUMBER YOGURT SAUCE, GRILLED SEASONED NEW ZEALAND LAMB CHOPS

\$28.00

### CALAMARI

CRISPY CALAMARI, LEMON AIOLI, SPICY MARINARA

\$22.00

### SCAMPI ROMANO (4)

GARLIC BUTTER, ROMANO CHEESE, PARSLEY

\$20.00

### SCAMPI PICANTE (4)

SPICY MARINARA, ROMANO CHEESE, FRESH BASIL

\$20.00

### MUSSELS MARINARA

RICH TOMATO BROTH, GARLIC, PARSLEY, PEPPER, WHITE WINE, GARLIC BUTTER CIABATTA

\$22.00

### ITALIAN MEATBALLS & SAUSAGE

PEPPERS, MARINARA SAUCE, CIABATTA

\$20.00

### MARYLAND CRAB CAKES

LUMP CRAB, CELERY, DIJON, LEMON JUICE

\$21.00

### ARANCINI

ARBORIO RICE ROLLED IN ITALIAN BREAD CRUMBS AND SPICES WITH MOZZARELLA AND PROVOLONE CHEESE ON A BED OF MARINARA.

\$20.00

### PESCE ANTIPASTI

CALAMARI, JUMBO SHRIMP, LOBSTER RAVIOLI, MUSSELS, SCALLOPS, CIABATTA & CROSTINI

\$30.00

## SPECIALTIES

ALL SPECIALTY ENTREES SERVED WITH SEASONAL SOUP AND SIDE OF LINGUINE MARINARA. ADD HOUSE SALAD TO ANY ENTREE \$8, HALF \$4

\$22.00

\$26.00

\$26.00

\$26.00

\$38.00

### SCALOPINI - VEAL / CHICKEN

BUTTER, LEMON, WHITE WINE, LIGHTLY BREADED MUSHROOMS

\$36.00 / \$33.00

### PICCATA - VEAL / CHICKEN

BUTTER, LEMON, CAPERS, WHITE WINE, PARMESAN

\$36.00 / \$33.00

### PARMIGIANA - VEAL / CHICKEN

LIGHTLY BREADED AND BAKED WITH MARINARA, MOZZARELLA

\$36.00 / \$33.00

### SALTIMBOCCA - VEAL / CHICKEN

STUFFED VEAL OR CHICKEN WITH PROSCIUTTO, ASIAGO CHEESE, DIJON, WHITE WINE, PARMESAN REGGIANO

\$36.00 / \$33.00

## SEASONAL SPECIALTIES

### VEAL CHOP MILANESE

14 OZ VEAL CHOP, LIGHTLY BREADED, YELLOW AND RED TOMATOES SEASONED, SEASONAL VEGETABLES, TOMATOES, ROASTED FINGERLING POTATOES

\$48.00

### FILETTO DI BUE

6 OZ BEEF TENDERLOIN, SEASONED AND GRILLED IN BUTTER AND GARLIC, WITH ITALIAN SPICES, ONIONS, PEPPERS AND MUSHROOMS IN MARINARA SAUCE WITH FINGERLING POTATOES

\$48.00

### LOBSTER & SEAFOOD RAVIOLIS

LOBSTER, CRAB, SCALLOPS AND SHRIMP IN VODKA CREAM SAUCE

\$43.00

### LAMB POPS (5)

MINT, CUCUMBER YOGURT SAUCE, GRILLED AND SEASONED NEW ZEALAND LAMB CHOPS SERVED WITH RISOTTO AND ASPARAGUS

\$44.00

### LAMB OSSO BUCCO

16 OZ LAMB SHANK SEASONED IN RED WINE, MUSHROOMS, RISOTTO, SEASONAL VEGETABLES

\$48.00

### PESCE FRESCO DEL GIORNO

WITH SEASONAL VEGETABLES TOPPED WITH YOUR CHOICE: PUTTANESCA: TOMATOES AND CHOPPED OLIVES  
HARISSA: RED PEPPER COULIS  
PAPAYA MANGO SALSA  
BASIL PESTO GARLIC

\$42.00

### CHILEAN SEA BASS

\$42.00

### SEARED AHI TUNA

\$37.00

### GRILLED SALMON

\$35.00

### MUSHROOM RISOTTO

FIVE TYPES OF MUSHROOMS: BABY PORTABELLO, OYSTER, CHANTERELLE CRIMINI, AND PORCINI

\$26.00

*J* 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.

JERSEY STREET  
CONTEMPORARY EATERY  
MODERN RESTAURANT  
*simmy's*  
CAFÉ, OSTERIA