



HERSEY STREET  
Jimmy's  
CAFE OSTERIA

## 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. ASK YOUR WAIT PERSON FOR SOUP DU JOUR.

### 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, CRUMBLER 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

**CALAMARI** \$20  
CRISPY CALAMARI, LEMON AIOLI, SPICY MARINARA

**SCAMPI ROMANO (4)** \$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  
SERVED WITH GARLIC AIOLI

### SPECIALTIES

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

**SCALLOPINI - VEAL / CHICKEN** \$33 / \$30  
BUTTER, LEMON, WHITE WINE, LIGHTLY BREADED MUSHROOMS

**PICATTA - VEAL / CHICKEN** \$33 / \$30  
BUTTER, LEMON, CAPERS, WHITE WINE, PARMESAN

**PARMIGIANA - VEAL / CHICKEN** \$33 / \$30  
LIGHTLY BREADED AND BAKED WITH MARINARA, MOZZARELLA

**SALTIMBOCCA - VEAL / CHICKEN** \$33 / \$30  
STUFFED VEAL OR CHICKEN WITH PROSCIUTTO, ASIAGO CHEESE,  
DIJON, WHITE WINE, PARMESAN REGGIANO

### SEASONAL SPECIALTIES

**RIBEYE STEAK** \$40  
CARMELIZED ONIONS, RICH CHIANTI RAGU,  
FRESH VEGETABLES, FINGERLING POTATOES

**LOBSTER & SEAFOOD RAVIOLIS** \$39  
LOBSTER, CRAB, SCALLOPS AND SHRIMP IN VODKA CREAM SAUCE

**LAMB POPS (5)** \$40  
MINT, CUCUMBER, YOGURT SAUCE, GRILLED AND SEASONED  
NEW ZEALAND LAMB CHOPS SERVED WITH RISOTTO AND ASPARAGUS

**PESCE DEL GIORNO**  
**BRAISED CHILEAN SEA BASS** \$34  
**SEARED AHI TUNA** \$34  
**GRILLED SALMON** \$30

TOPPED WITH YOUR CHOICE OF PUTTANESCA,  
OR MANGO PAPAYA TOMATO SALSA  
AND SERVED WITH SEASONAL VEGETABLES  
AND SUN DRIED TOMATO AND ASPARAGUS RISOTTO

**ASPARAGUS AND SUN DRIED TOMATO RISOTTO** \$24  
CREAMY PARMESAN AND REGGIANO CHEESE SAUCE

*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