

STARTERS + SIDES

BLEU CHIPS 11

House-made potato chips piled high with gorgonzola, bleu cheese dressing, fresh basil; drizzled with balsamic glaze

BAKED PRETZEL BAGUETTES 11

Lightly salted; served with bacon gouda

FRITTIS 11

Grande mozzarella filled dough, lightly seasoned with salt & pepper; sprinkled with powdered sugar; served with San Marzano marinara

TRUFFLE FRIES 12.5

Tossed with fresh garlic, truffle oil & pecorino romano; served with garlic aioli

STEAMED MUSSELS 15

Steamed Mussels, garlic white wine sauce, lemon, shallots, red pepper flakes; finished with fresh basil; served with toasted focaccia

SPINACH + ARTICHOKE DIP 13.5

Housemade, served with toasted focaccia



*Gluten Free** 15



GARLIC FOCACCIA 10.5

Fresh garlic, herbed focaccia; served with San Marzano marinara

GLUTEN FREE BREAD BASKET* 12.5

Cauliflower crust brushed with fresh garlic & extra virgin olive oil, sprinkled with parmesan cheese; served with San Marzano marinara

HOUSE-MADE MEATBALLS 11

Rich San Marzano marinara, ricotta, pecorino romano, fresh basil

SALADS + SOUP

SOUP OF THE DAY CUP 7

Soup served with herbed focaccia

BURRATA CAPRESE 17.5

Creamy burrata & cherry tomatoes, in balsamic dressing, finished with pesto, balsamic glaze & fresh basil; served with our herbed focaccia

CHOPPED - LARGE 17 | SMALL 10.5

Romaine, red onion, tomato, bacon, avocado gorgonzola; tossed in champagne vinaigrette

FARMERS MARKET - LARGE 17 | SMALL 11

Mixed greens, red onion, avocado, pecans, feta, strawberries; tossed in raspberry vinaigrette

CLASSIC CAESAR - LARGE 12 | SMALL 7

Romaine, shaved parmesan, croutons



**ADD SALMON + 10.5 | CHICKEN + 6.5
SHRIMP +6.5**

PASTA

Now Available - Lunch Portion or Entree Portion

Lunch | Entree



TRUFFLE MAC & CHEESE 12 | 19

Gouda, gruyere, provolone, pecorino romano; finished with toasted herb bread crumbs

Lunch | Entree

SUMMER VEGETABLE PRIMAVERA 11 | 18

Sautéed mushrooms, caramelized onions, roasted red peppers, fresh spinach & red pepper flakes in a lemon-cream sauce; served over zucchini noodles; finished with pecorino romano, & blistered tomatoes

Available with spaghetti

Lunch | Entree



PENNE ALLA VODKA 11 | 18

Rich marinara infused with vodka, heavy cream, pecorino romano, fresh garlic, calabrese oil; finished with fresh basil

Available Spicy

Gluten Free Pasta available + 2.5

Please allow extra time for Gluten Free Pasta

ADD SALMON + 10.5 | CHICKEN + 6.5

SHRIMP +6.5 | 2 MEATBALLS + 6.5

SANDWICHES

PESTO CAPRESE | HALF - 10.5 | FULL - 17

Fresh mozzarella, tomatoes & pesto; mixed greens tossed in champagne vinaigrette, balsamic glaze drizzle; served on lightly toasted focaccia
Add Chicken + 3 HALF /+ 6 FULL

CHICKEN CLUB | HALF-13.5 | FULL -20

Grilled chicken, applewood smoked bacon, smoked gouda, mixed greens tossed in champagne vinaigrette, sliced tomato & garlic aioli; served on lightly toasted focaccia

CLASSIC MEATBALL HOAGIE - 15.5

Our famous house made meatballs smothered in rich marinara with melted mozzarella; served on lightly toasted hoagie

PIZZAS

HAND TOSSED PERSONAL 10" | REGULAR 14" CAULIFLOWER GLUTEN FREE* 10"

SIGNATURE SWEET & SALTY "HOUSE FAVORITE"
16.5 | 22 GF* 21

Fresh garlic, olive oil, Grande mozzarella, gorgonzola, red onion, candied fig; finished with, pecorino romano, prosciutto & fresh basil

TUSCAN CHICKEN
17.5 | 24 GF* 22

Fresh garlic, olive oil, grilled, marinated chicken breast, Grande mozzarella, roasted red peppers & pesto; finished with fresh basil

PESTO, SAUSAGE, MUSHROOM
15.5 | 21 GF* 21

Pesto, Grande mozzarella, crimini mushrooms and sausage

BACON, GOUDA, SPINACH
15 | 21.5 GF* 21

Fresh garlic, olive oil, Grande mozzarella, smoked gouda, bacon & fresh spinach

THE DIAVOLA
16.5 | 23 GF* 21

Tomato sauce, Grande mozzarella, pepperoni, ricotta cheese, calabrese peppers & honey drizzle; Finished with fresh basil



MARGHERITA
12.5 | 19 GF* 18

Tomato sauce, fresh mozzarella, diced tomatoes; finished with fresh basil



THE GARDEN
14.5 | 22 GF* 21

Tomato sauce, roasted red peppers, crimini mushrooms, black olives, red onions, Grande mozzarella, feta cheese; finished with fresh arugula & balsamic glaze drizzle



VEGAN
14 | 22 GF* 21.5

Tomato sauce, crimini mushroom, sun dried tomatoes, red onion, artichokes; finished with fresh spinach dressed in EVOO & balsamic glaze drizzle

Add Cheese 15 | 23 GF 22



BIANCA
13 | 20 GF* 19

Fresh garlic, olive oil, Grande mozzarella, ricotta, feta & fresh spinach; finished with pecorino romano

***Caution Advisory for Gluten Allergies & Sensitivities
Cross contamination may occur due to**

cross-utilization of our ovens.

CLASSIC PIZZAS

CHEESE

12 | 16 GF* 15

SAUSAGE

14.5 | 19 GF* 17.5

PEPPERONI

13 | 18 GF* 17

CALZONES

All calzones are brushed with garlic butter, sprinkled with pecorino romano; served with San Marzano marinara

CLASSIC CHEESE CALZONE 17.5

Grande mozzarella, fresh ricotta

CARNE CALZONE 20

Grande mozzarella, fresh ricotta, housemade meatballs & pepperoni

DESSERTS



FLOURLESS CHOCOLATE TORTE 9.5

Served with a fresh strawberry cold compote

NEW YORK CHEESECAKE 9.5

Served with a fresh strawberry

TIRAMISU 9.5

CANNOLIS 9.5

ESPRESSO BAR

Made with local Trilogy Coffee Espresso beans

ESPRESSO 3.75

AMERICANO 3.75

LATTE 5

CAPPUCCINO 5

CONSUMER ADVISORY: Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.