

## 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 10

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 baguettes

### SPINACH + ARTICHOKE DIP 13.5

Housemade, served with toasted baguettes

*Gluten Free\** 15

### GARLIC FOCACCIA 11

Fresh garlic, herbed focaccia; served with San Marzano marinara

*Add Cheese +2*

### 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 garlic herbed focaccia*

### BURRATA CAPRESE 18

Creamy burrata, sliced tomatoes, extra virgin olive oil, finished with pesto, balsamic glaze & fresh basil; served with toasted baguettes

### CHOPPED 14

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

### FARMERS MARKET 14

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

### CLASSIC CAESAR 12

Romaine, shaved parmesan, croutons

ADD SALMON + 9.5 | CHICKEN + 6

SHRIMP +6

## PASTAS

*Served with garlic herbed focaccia*



### FIOCCHI ALLA PERA 25

Imported pear & four cheese beggars purse, tossed in a light lemon cream sauce; finished with fresh basil, pecorino romano & toasted pistachios

### SHRIMP SCAMPI 24

Shrimp sautéed in white wine, lemon butter, fresh garlic, shallots & a pinch of red pepper flakes served over spaghetti; garnished with fresh basil



### TRUFFLE MAC & CHEESE 19

Gouda, gruyere, provolone, pecorino romano; finished with house-made toasted bread crumbs



### VEGETABLE PRIMAVERA 18

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

*Available with spaghetti*



### PENNE ALLA VODKA 18

Rich San Marzano marinara infused with vodka, heavy cream, fresh garlic; finished with pecorino romano & fresh basil

*Available Spicy*

### SPAGHETTI BOLOGNESE 19

Italian sausage, beef, charred & roasted red bell peppers; crushed red pepper flakes

*Available Spicy*

### LASAGNA "HOUSE FAVORITE" 20

Layers of italian sausage, angus beef, Grande mozzarella, ricotta cheese, pecorino romano, fresh basil; topped with house-made San Marzano marinara

*\*Please allow extra time for Lasagna*



*Gluten Free Pasta available + 2*

*Please allow extra time for Gluten Free Pasta*

ADD SALMON + 9.5 | CHICKEN + 6

SHRIMP +6 | 2 MEATBALLS + 6

# PIZZAS

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

**SIGNATURE SWEET & SALTY "HOUSE FAVORITE"**  
17 | 23 GF\* 21

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

**TUSCAN CHICKEN**  
18 | 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 | 22 GF\* 21

Pesto, Grande mozzarella, crimini mushrooms and sausage

**BACON, GOUDA, SPINACH**  
15.5 | 22 GF\* 21

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

**THE DIAVOLA**  
17 | 23 GF\* 21

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



**MARGHERITA**  
14 | 20 GF\* 18

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



**THE GARDEN**  
15.5 | 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**  
15.5 | 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**  
14 | 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 | 18 GF\* 17

**PEPPERONI**  
14 | 18 GF\* 17

## CALZONES

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

**CLASSIC CHEESE CALZONE 18**

Grande mozzarella, fresh ricotta

**CARNE CALZONE 20**

Grande mozzarella, fresh ricotta, housemade meatballs & pepperoni

## DESSERTS

### DESSERT TRUFFLES

*Locally Made by Sweet Spot Creamery*

**DARK CHOCOLATE CHEESECAKE TRUFFLE 12**

A vanilla cheesecake over a buttery graham cracker crust covered in dark chocolate & served with fresh raspberry coulis

**LIMONCELLO TRUFFLE 12**

A limoncello mousse over a vanilla wafer cookie covered in white chocolate and sugared lemon zest

**TIRAMISU TRUFFLE 12**

A vanilla bean mascarpone mousse over an espresso Kahlua cookie covered in dark chocolate and cocoa powder



**FLOURLESS CHOCOLATE TORTE 10**

*Served with a fresh strawberry cold compote*

## ESPRESSO BAR

*Made with local Trilogy Coffee Espresso beans*

**ESPRESSO 4**

**AMERICANO 4**

**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.