

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



PASTA

Served with garlic herbed focaccia

Now Available - Small Portion or Entree Portion

Small | Entree



TRUFFLE MAC & CHEESE 15 | 19

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

Small | Entree

VEGETABLE PRIMAVERA 14 | 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

Available with spaghetti

Small | Entree

PENNE ALLA VODKA 14 | 18

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

Available Spicy

Gluten Free Pasta available + 2.5

Please allow extra time for Gluten Free Pasta



ADD SALMON + 9.5 | CHICKEN + 6

SHRIMP +6 | 2 MEATBALLS + 6

SANDWICHES

Served with house-made chips

PESTO CAPRESE 16

Fresh mozzarella, tomatoes & pesto; mixed greens tossed in champagne vinaigrette, balsamic glaze drizzle; served on our toasted artisan bread

Add Chicken + 6

CHICKEN CLUB 18

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

CLASSIC MEATBALL 14

Our famous house-made meatballs smothered in rich marinara with melted mozzarella; served on our toasted artisan bread

PIZZAS

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

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

***Caution Advisory for Gluten Allergies & Sensitivities**
Cross contamination may occur due to cross-utilization of our ovens.

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.