

STARTERS + SIDES

BLEU CHIPS 10

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

PIZZA BREAD 6

• VEGAN •

GLUTEN

FRFF

GLUTEN

flattened loaf dressed with olive oil, fresh garlic, salt & pepper; served with dipping oil and balsamic vinegar Add Sundried Tomatoes +1

FRITTIS 10

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

TRUFFLE FRIES 10.5

Tossed with fresh garlic, truffle oil & pecorino romano, basil; 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 12.5

Housemade, served with toasted baguettes

Gluten Free* 14

GLUTEN FREE BREAD BASKET* 11.5

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

HOUSE-MADE MEATBALLS 11

San Marzano marinara, with dollops of ricotta, finished with pecorino romano & fresh basil

SALADS + SOUP

SOUP OF THE DAY CUP 7

BURRATA CAPRESE 18

A creamy burrata ball and sliced tomatoes; finished with extra virgin olive oil, 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 FIOCCHI ALLA PERA 25

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

CHICKEN PARMESAN 25

Hand breaded chicken breast with rich San Marzano marinara, topped with mozzarella and parmesan cheeses, served over linguine; finished with fresh basil

SHRIMP SCAMPI 24

Shrimp sautéed in white wine, lemon butter, fresh garlic, shallots & a pinch of red pepper flakes served over linguine; finished with parsley



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 linguine; finished with

pecorino romano, & fresh basil Available Vegan



PENNE ALLA VODKA 18

San Marzano marinara infused with vodka, fresh garlic, heavy cream, pecorino romano & fresh basil *Available Spicy*

BOLOGNESE 19

Linguine tossed in a classic bolognese sauce with Italian sausage, Angus beef, roasted red bell peppers, crushed red pepper flakes, pecorino romano & fresh basil *Available Spicy*

LASAGNA "HOUSE FAVORITE" 20

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

FRESH CATCH: SEE SPECIALS



Gluten Free Pasta available + 2 Please allow extra time for Gluten Free Pasta

ADD SALMON + 9.5 | CHICKEN + 6 SHRIMP + 6 | 2 MEATBALLS + 6

18% gratuity will be added to parties of 8 or more.

PIZZAS

HAND TOSSED PERSONAL 10"| REGULAR 14"

CAULIFLOWER **GLUTEN FREE* 10"**

SIGNATURE SWEET & SALTY "HOUSE FAVORITE" 15 | 21 **GF* 16.5**

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

TUSCAN CHICKEN

GF* 17 15.5 | 22

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

PESTO, SAUSAGE, MUSHROOM

13.5 | 20 **GF* 15**

Pesto, Grande mozzarella, crimini mushrooms and sausage

BACON, GOUDA, SPINACH

GF* 15 13.5 | 20

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

THE DIAVOLA

14.5 | 21 **GF* 16**

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

MARGHERITA

11 | 18 **GF* 12.5**

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



THE GARDEN

13.5 | 20 **GF* 15** Tomato sauce, roasted red peppers, crimini mushrooms, black olives, red onions, Grande mozzarella, feta cheese; finished with fresh arugula & balsamic glaze drizzle

VEGETARIAN

VEGAN 13.5 | 20

GF* 15

Tomato sauce, crimini mushroom, sun-dried tomatoes, red onion, artichokes; finished with fresh spinach dressed in EVOO & balsamic glaze drizzle **GF 16.5**

Add Cheese 15 | 22

> **BIANCA** 12 | 18

GF* 13.5

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 10 | 15 **GF* 11.5**

SAUSAGE GF* 13.5 12 | 17

PEPPERONI 12 | 17 **GF* 13.5**

CALZONES

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

CLASSIC CHEESE CALZONE 17

Grande mozzarella, fresh ricotta

CARNE CALZONE 19

Grande mozzarella, fresh ricotta, housemade meatballs & pepperoni

SUPREMO CALZONE 21

Grande mozzarella & fresh ricotta with A choice of 4 toppings Premium topping: Chicken +2

Fresh Baked Bread!

Pizza Bread 6 flattened loaf dressed with olive oil, fresh garlic, salt & pepper; served with dipping oil and balsamic vinegar

Add Sundried Tomatoes +1



ESPRESSO BAR

Made with local Kiwi 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.