



Menu

**WOOD-FIRED
SOURDOUGH PIZZA**
11-12 INCHES

**SALADS &
APPETIZERS**

Arugula Pine Nut Salad \$12

arugula, roasted pine nuts, cherry tomatoes, parmesan reggiano, red wine vinaigrette

Caesar Salad \$12

romaine, house-made Caesar dressing, house-made sourdough croutons, parmesan reggiano, boquerones

Fire Roasted Meatballs \$14

beef, pork, and veal mixed with panko breadcrumbs, creamy ricotta center

Warm Olives \$6

blend of castalvetrano and kalamata olives, marinated and served warm

TOPPINGS

hot honey drizzle, chili oil drizzle, sliced garlic, side of ranch \$1

green peppers, kalamata olives, red onion, mushrooms, arugula, basil, calabrian chiles, stracciatella, ricotta, jalapenos \$2

pepperoni, italian sausage, prosciutto \$3

boquerones \$4

Marinara \$18

san marzano tomato sauce, fresh garlic slices, olive oil. *Parmesan available upon request*

Three Cheese \$20

san marzano tomato sauce, fresh mozzarella, low-moisture mozzarella, parmesan

Margherita \$21

san marzano tomato sauce, fresh mozzarella, parmesan, fresh basil, olive oil

White Pie \$20

fresh garlic, ricotta, fresh mozzarella, parmesan, chili oil drizzle

Arugula Prosciutto \$22

san marzano tomato sauce, low-moisture mozzarella, prosciutto, parmesan, arugula, hot honey drizzle

Veggie \$20

san marzano tomato sauce, low-moisture mozzarella, green peppers, kalamata olives, mushrooms, red onions, parmesan

Pepperoni \$21

san marzano tomato sauce, low-moisture mozzarella, pepperoni, parmesan

DESSERT

Tiramisu \$8

Wine

WHITES

Clara Clara Blanc de Blancs - smooth, soft bubbles, 70% prosecco, 30% chardonnay	\$9/\$34
Bambinuto Greco di Tufo Frizzante - a playful and refreshing sparkling white (Pet-Nat)	\$14/\$54
Nic Tartaglia Trebiano de Abruzzo 2023 - crisp and bright, offers a profile reminiscent of Pinot Grigio	\$12/\$46
Dipinti Chardonnay 2022	\$12/\$46
Domaine Les Duex Terres Vin Nu Blanc Chardonnay & Ugni Blanc (Nat)	\$14/\$54
Dipinti Sauvignon Blanc	\$12/\$46

REDS

Donna Laura Alli Rosso 2022 - reminiscent of pinot noir, offering a lighter, drier profile	\$12/\$46
Adeluna 1300 Malbec 2022 - bold and rich notes that pair perfectly with pepperoni and sausage	\$12/\$46
Donatella Cinelli Colombini Rosse Montalcino 2022 - an expressive red from one of Montalcino's most renowned estates. An approachable yet sophisticated take on Sangiovese	\$16/\$62
Old World Bloom Pinor Noir & Pinotage from Russian River valley (Nat)	\$15/\$58
Fabian Jouvés Jurancon Noir with a touch of Malbec (Nat)	\$13/\$50
Domaine Guion Bourgueil Candide Vibrant new vintage - showcases the elegance and depth of the Cab Franc grape (Nat)	\$12/\$46
Folicello Buffo Rosso Frizzante (Nat) A lively and refreshing sparkling red, bursting with vibrant aromas of dark cherries, red berries, and subtle floral notes (Nat)	\$12/\$46