

Pizza

(12 inch wood fired pizzas)

WEEKLY SPECIAL

ask about our special pizza

MARGHERITA

tomato sauce, fresh mozz, basil

MARINARA

tomato sauce, oregano, garlic, NO CHEESE

MR. POTATO

tomato sauce, fresh mozz, potato, garlic, rosemary

BEET

tomato sauce, Clock Shadow goat cheese, fire roasted beets

VEGGIE

white OR red sauce, fresh mozz, kalamata olives, onion, basil, broccoli, bell pepper

FUNGHI

tomato sauce, fresh mozz, fire roasted mushrooms

QUATTRO FORMAGGI

a blend of four classic Italian cheeses (mozz, ricotta, Parmigiano Reggiano, & Gorgonzola) NO SAUCE

ARUGULA & PROSCIUTTO

tomato sauce, fresh mozz, prosciutto, arugula

THE SPICE

spicy tomato sauce, fresh mozz, soppressata, chili flakes (add spicy calabrian peppers \$1)

BOQUERONES (WHITE ANCHOVIES)

tomato sauce, fresh mozz, boquerones (add spicy calabrian peppers \$1)

THE JIMMYMAC (MATT'S DAD'S FAVORITE)

tomato sauce, Italian sausage, onion, fresh tomato, oregano, NO CHEESE

BIANCA

white sauce, fresh mozz, Italian sausage, arugula

SOUTH SIDE SALUMI

tomato sauce, fresh mozz, fresh mushroom, salumi

ARTICHOKE & MANCHEGO

red sauce, creamy sheep's milk manchego cheese, marinated artichokes

'NDUJA (EN-DU-YA)

tomato sauce, fresh mozz, 'nduja (a smoky cured sausage), tiny pickled peppers, red onion

AWW, CLUCK IT

tomato sauce, fresh mozz, over easy egg, prosciutto

THE MEARA (QUATTRO STAGIONE)

tomato sauce, fresh mozz, prosciutto, marinated artichokes, fire roasted mushrooms, kalamata olives



Appetizers

CROSTINI (FOUR PER PORTION)

\$5

▶ CLASSIC TOMATO BRUSCHETTA

fresh diced tomatoes, garlic, torn basil, Parmigiano Reggiano

▶ WOOD-FIRE ROASTED GARLIC

fire roasted garlic puree, Parmigiano Reggiano

▶ 'NDUJA (EN-DU-YA)

smoky 'nduja sausage, tiny pickled peppers, red onions, Parmigiano Reggiano

▶ BASIL PESTO

house-made pesto, fresh cherry tomatoes, Parmigiano Reggiano

▶ HONEYED PROSCIUTTO

mascarpone, prosciutto, honey drizzle

▶ MIX & MATCH

pick your favorites...

WARM SPICED OLIVES

\$5

a mix of cured olives marinated in-house and warmed in our wood fired oven

BURRATA

\$9

fresh Italian cheese with a creamy center served on a bed of basil pesto with toasted bread and cherry tomatoes

ANTIPASTO PLATE

\$12

a selection of cheeses, bread, nuts, and jam (ask your barista about cheese selections) (add thinly sliced prosciutto and salumi \$2)

Salad

GREEN SALAD

\$7

romaine lettuce, loads of veggies, seeds, chickpeas

THE MAE

\$7

romaine lettuce, kalamata olives, fresh tomatoes, onions, Parmigiano Reggiano, crème fraîche dressing

ARUGULA

\$7.5

fire roasted beets, walnuts, Clock Shadow goat cheese

ADD TO ANY PIZZA

house-made gluten friendly dough

\$5

add any veggie

\$.75

add any meat

\$1