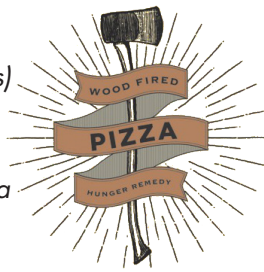


Pizza

(12 inch wood fired pizzas)



WEEKLY SPECIAL \$MP
ask about our special pizza

MARGHERITA \$14
tomato sauce, fresh mozz, basil

MARINARA \$12
tomato sauce, oregano, garlic, NO CHEESE

MR. POTATO \$13.5
tomato sauce, fresh mozz, potato, garlic, rosemary

BEET \$13
tomato sauce, Clock Shadow goat cheese, fire roasted beets

VEGGIE \$15
red sauce, fresh mozz, kalamata olives, onion, basil, broccoli, bell pepper (add white sauce \$1.5)

FUNGHI \$15.5
tomato sauce, fresh mozz, fire roasted mushrooms

QUATTRO FORMAGGI \$13
a blend of four classic Italian cheeses (mozz, ricotta, Parmigiano Reggiano, & Gorgonzola) NO SAUCE

ARUGULA & PROSCIUTTO \$16
tomato sauce, fresh mozz, prosciutto, arugula

THE SPICE \$14.5
spicy tomato sauce, fresh mozz, soppressata, chili flakes (add spicy calabrian peppers \$1)

BOQUERONES (WHITE ANCHOVIES) \$13
tomato sauce, fresh mozz, boquerones (add spicy calabrian peppers \$1)

Pizza

(continued)

THE JIMMYMAC (MATT'S DAD'S FAVORITE) \$13.5
tomato sauce, Italian sausage, onion, fresh tomato, oregano, NO CHEESE

BIANCA \$16
white sauce, fresh mozz, Italian sausage, arugula

SOUTH SIDE SALUMI \$16
tomato sauce, fresh mozz, fresh mushroom, salumi

ARTICHOKE & MANCHEGO \$15
red sauce, creamy sheep's milk manchego cheese, marinated artichokes

'NDUJA (EN-DU-YA) \$16
tomato sauce, fresh mozz, 'nduja (a smoky cured sausage), tiny pickled peppers, red onion

THE MEARA (QUATTRO STAGIONE) \$16
tomato sauce, fresh mozz, prosciutto, marinated artichokes, fire roasted mushrooms, kalamata olives

Salad

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

GREEN SALAD \$8
romaine lettuce, loads of veggies, seeds, chickpeas

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 \$9.5
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)

ADD TO ANY PIZZA

add any veggie 75¢

add any meat \$1.25

pistachio pesto \$1.5

white sauce \$1.5

house-made gluten friendly dough \$5