

WOOD-FIRED PIZZA

ROSSO Italian Tomato

Margherita

fior di latte, basil, san marzano . . 16

Quattro Stagioni

prosciutto, artichokes, olives, kale, fior, san marzano . . 19

Americano

pepperoni, olives, mozzarella, peppers, san marzano . . 18

Diavola

spicy sopressata, fior di latte, basil, san marzano . . 18

BBQ

chicken, onions, sun-dried tomatoes, peppers, mozzarella, bbq sauce . . 19

Salsiccia

Crumbled Italian sausage, roasted peppers, peperoncini, fior, san marzano . . 18

Beer Infused Pizza ★ NEW ★

Italian sausage, peppers, caramelized onions mozzarella and fior di latte . . 21

CAMPARI NEGRONI

CAMPARI + CINZANO ROSSO + HENDRICK'S GIN

\* a classic Italian cocktail first created in 1919 for Count Camillo Negroni at Florence's Café Casoni.

BYOP

BUILD IT

LOVINGLY PREPARED IN OUR WOOD-FIRED PIZZA OVENS AT 800 DEGREES (F°) USING ONLY THE FINEST INGREDIENTS. THE WAY PIZZA WAS MEANT TO BE.

Pizza your way

CHOOSE YOUR SAUCE

ROSSO Italian Tomato VS BIANCO Panna Fresca \$10

Add

ARUGULA KALE • RAPINI • BASIL BROCCOLI • ARTICHOKE • OLIVES ROASTED PEPPERS • ROASTED GARLIC SUN-DRIED TOMATOES • ROMA TOMATOES PEPPERS • ONIONS • CAPERS \$2

Add

FIOR DI LATTE • MOZZARELLA GORGONZOLA • HALOUMI GRANA PADANO • DIAVOLETTA \$4

Add

ITALIAN SAUSAGE • SOPRESSATA • PEPPERONI GRILLED CHICKEN • PANCETTA • BACON MEATBALLS • TRUFFLE SALAMI • PROSCIUTTO \$6

Add

SAUTEED SHRIMP • SALMON • TUNA • LOBSTER \$8

BIANCO Panna Fresca

Tre Formaggi

fior di latte, mozzarella gorgonzola, basil, truffle oil . . 18

Primavera

italian broccoli, mushrooms, artichokes, kale, fior, truffle panna fresca . . 18

Pollo e Pesto

grilled chicken, pesto, sun-dried tomatoes, mozzarella di bufala, basil . . 19

Rustica

wild mushrooms, fior di latte, roasted garlic basil, truffle panna fresca . . 18

Carnivora

meatballs, pancetta, oignons, kale, fior di latte, chili flakes . . 19

Fiorentina

fried egg, arugula, grana padano, fior di latte . . 18

Figata ★ NEW ★

fig confit, prosciutto, gorgonzola, arugula, balsamic glaze . . 18



PROSECCO + APEROL + SODA

\*The Spritz is a popular Italian ritual! a traditional ice-breaker and symbol of a lively atmosphere.

OUR HOUSE FAVORITES

"BAVETTE" DE BOEUF

pub fries, sautéed vegetables, chianti demi-glace . . . . 24

PIRI PIRI CHICKEN "GRIGLIATTA"

marinated & grilled chicken, mediteranean quinoa pilaf . . . . 23

LINGUINE "TETRAZZINI"

chicken, mushrooms, bruschetta, white wine, alfredo sauce . . 19

"RIB STEAK" BIFTECK DE CÔTE

pub fries, market vegetables, pepper sauce . . 28



"MUSTANG" RISOTTO

black and white rice, arugula, sun-dried tomatoes, parmesan cheese, white wine, grilled chicken . . 21

FRESH PASTA

SKILLFULLY HAND-MADE BY OUR DEDICATED PASTA CHEF "TAKING YOUR PASTA GAME TO A WHOLE NEW LEVEL"

SWEET POTATO GNOCCHI

cremini, garlic, thyme, parsely . . 18

CAVATELLI

SAUSAGE & RAPINI

crumbled italian sausage, rapini w/olive oil . . 18

LOBSTER CHITARRA

chitarra pasta, lobster, shitake mushrooms, pomodoro . . 24

Nduja Sausage TORTELLONI

spicy Calabrian nduja sausage, picatto sauce, ricotta . . 18

RISOTTO

CLASSIC creamy arborio rice, porcini, cremini & king mushrooms, arugula, truffe oil . . 18

"BEER-BATTERED" FISH & CHIPS

haddock, pub fries, Louisiana remoulade . . . . 16

"ATLANTICO" GRILLED SALMON

sauteed rapini w/olive oil, pine nuts, salsa fresca . . . . 21

LINGUINE "DI MARE"

scallops, mussels, shrimp, white wine, pomodoro . . 23

MALFADA "AI FUNGHI"

porcini, king, cremini mushrooms, alfredo truffle sauce . . 19



RISOTTO "PESCATORE"

sautéed shrimp, scallops, mussels, arborio rice, mascarpone cheese, mirepoix, prosecco . . 23