



## APPETIZER 6

<b>Fire Roasted Shishito Peppers</b>	<b>\$4.99</b>
tossed in aromatic peanut oil and roasted sesame seeds	
<b>Roasted Brussel Sprouts</b>	<b>\$5.49</b>
toasted garlic oil and sliced almonds	
<b>Wood Fired Olive</b>	<b>\$4.59</b>
blend of 5 varieties of olives marinated in roasted garlic, lemon and herbs	
<b>Focaccia With Rosemary And Grana</b>	<b>\$6.99</b>
<b>Prime Ny Strip Steak Bites</b>	<b>\$10.99</b>
olive oil and herb marinated florentine-style steak served with arugula salad tossed in lemon and black pepper infused olive oil and shaved parmesan	
<b>Miso Salmon</b>	<b>\$7.49</b>
sake and miso glazed wood fired salmon filet with marinated cucumber, tomato and shaved fennel salad	

## SALADS 5

<b>Caesar Salad</b>	<b>AVAILABLE OPTIONS</b>
	Full: \$11.79
	Half: \$6.29
<b>Arugula And Fennel Salad &amp; Fire Roasted Grapes</b>	<b>\$11.29</b>
toasted almonds, shaved fennel, french feta with spiced yogurt "ranch"	
<b>House Salad</b>	<b>\$6.89</b>
<b>Roasted Beet &amp; Wild Rocket Salad</b>	<b>\$12.99</b>
roasted beets, hazelnuts, goat cheese, arugula and fire roasted grapefruit vinaigrette	
<b>Greek Salad</b>	<b>\$11.49</b>

## PIZZE 13

<b>Margherita</b>	<b>\$11.99</b>
crushed tomatoes, fresh local mozzarella, fresh basil and tuscan olive oil	
<b>Margherita Plus</b>	<b>\$13.99</b>
crushed tomatoes, gioia burrata, grana padano and basil infused olive oil	

<b>Dop Pizza Margherita Buffalo</b>	<b>\$14.99</b>
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<b>Hawaiian</b>	<b>\$14.99</b>
fire roasted hawaiian pineapple, cheese blend, tomato sauce and alto adige smoked prosciutto	
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<b>Tuscan Chicken Sausage And Peppers</b>	<b>\$14.29</b>
jidori chicken sausage, roasted peppers, tomato sauce and fresh mozzarella topped with fresh arugula	
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<b>New Classic Mushroom</b>	<b>\$13.99</b>
hard torn oyster mushrooms with our signature three cheese blend and tomato sauce	
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<b>Prosciutto &amp; Chard</b>	<b>\$14.99</b>
smoked prosciutto (speck ham), sauteed swiss chard and cherry tomatoes topped with shaved parmesan	
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<b>Pepperoni Pizza</b>	<b>\$12.99</b>
hand sliced finocchiona salami, tomato sauce and our three cheese blend	
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<b>Tartufo Bianco White Pizza With Truffle Cheese</b>	<b>\$13.99</b>
fresh spinach, seasoned ricotta, heirloom tomatoes and truffled cheese	
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<b>Eggplant Parmesan</b>	<b>\$13.99</b>
roasted (not fried) sliced eggplant, tomato sauce and our three cheese blend	
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<b>Wild Mushrooms &amp; Herbed Ricotta Cheese</b>	<b>\$14.99</b>
fire roasted mushrooms with herbed ricotta cheese, carmelized onion and french brie	
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<b>Three Cheese</b>	<b>\$11.99</b>
tomato sauce, whole milk mozzarella, irish cheddar and grana padano	
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<b>Fig And Prosciutto Pizza With Burrata</b>	<b>\$15.99</b>
artisanal crust topped with fresh figs, burrata cheese, hand sliced smoked prosciutto. finished with fresh arugula, balsamic glaze and sea salt	

## DESSERTS 6

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<b>Affogato And Biscotti</b>	<b>\$5.79</b>
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<b>Cannoli</b>	<b>\$6.99</b>
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<b>Fresh Baked Cookies</b>	<b>\$5.99</b>
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<b>Gelato &amp; Sorbet</b>	<b>\$5.79</b>
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<b>Giandujia Focaccia</b>	<b>\$7.99</b>
our artisanal dough filled with piedmontese hazelnut paste and belgian chocolate surrounded by a glaze of caramelized raw sugar	
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<b>Gelato Float</b>	<b>\$4.99</b>