



STARTERS AND SALADS 12

Crispy Calamari	\$7.90
semolina crusted, house made spicy mayo, marinara	
Tuscan Bleu Cheese Fries	\$4.90
tossed with tuscan herbs, bleu cheese	
Mussels	\$7.90
oven roasted with green tomatillo sauce	
Antipasto Toscano	\$6.90
italian cold cuts, artisan cheeses, marinated veggies, olives	
Wood Fired Bocconcini	\$5.90
melted mozzarella, roasted garlic baby portobellos	
Carpaccio	\$6.90
thin sliced beef tenderloin, capers, chives, shaved grana padano, truffle vinaigrette	
Caprese	\$8.90
imported buffalo mozzarella, tomatoes, basil pesto, aged balsamic	
Farmers Market Salad	AVAILABLE OPTIONS
fresh greens, tear drop tomatoes, cucumber, pepperoncini, balsamic vinaigrette	
	\$5.90
	Add Chicken: \$3.00
	Add Sirloin: \$4.00
Heart Of Plano	\$6.90
hearts of palm, artichoke hearts, romaine hearts, smoked bacon, bleu cheese, dijon vinaigrette	
15th Street Caesar	AVAILABLE OPTIONS
romaine, shaved grana padano	
	\$4.90
	Add Chicken: \$3.00
	Add Sirloin: \$4.00
Urban Chop	AVAILABLE OPTIONS
greens, olives, pecans, feta, cranberries, oregano vinaigrette	
	\$6.90
	Add Chicken: \$3.00
	Add Sirloin: \$4.00
Buffalina Our Signature Starter	\$10.90
our pizza crust topped with fresh buffalo mozzarella from italy, marinated teardrop tomatoes, basil, garlic, virgin olive oil, shaved grana padano cheese	

ARTISAN URBAN CRUST PIZZAS - SIGNATURE PIZZAS 7

Margherita	\$11.90
tomato sauce, buffalo mozzarella flown in from italy, fresh tomatoes, basil	
Quattro Formaggi	\$9.90
mozzarella, fontina, bleu cheese, grana padano, truffle oil	
Genova	\$9.90
basil pesto, grilled eggplant, goat cheese, tomato sauce, arugula	
Sheas Eastside	\$12.90
tomato sauce, fire roasted chicken, mozzarella, caramelized onions, sun dried tomatoes	
Godfather	\$8.90
tomato sauce, mozzarella, anchovies (the boss favorite)	
Black And Blue	\$12.90
basil pesto, wood-fired sirloin, baby portobellos, caramelized onions, bleu cheese	
Urban Amore	\$10.90
fig preserves, prosciutto di parma, goat cheese, aged balsamic, arugula	

ARTISAN URBAN CRUST PIZZAS - URBAN CLASSIC 2

Traditional	AVAILABLE OPTIONS
basil, garlic, caramelized onion, fresh spinach, black or green olives, baby portobellos, capers, fresh jalapenos, fresh tomatoes, sun dried tomatoes, pepperoni, eggplant, hand crafted mozzarella	Each Topping: \$1.50
	12": \$7.90
	16": \$11.90
Gourmet	AVAILABLE OPTIONS
truffle oil, arugula, anchovies, artichoke hearts, feta, bleu cheese, buffalo mozzarella, grana padano cheese, salame calabrese, fire roasted chicken, prosciutto di parma, jimmys italian sausage, goat cheese, fontina	Each Topping: \$1.90
	12": \$7.90
	16": \$11.90

FROM OUR WOOD BURNING OVEN 4

Penne Rosse	AVAILABLE OPTIONS
garlic, fresh basil, tomato sauce over penne topped with hand crafted mozzarella	\$8.90
	Chicken Or Jimmys Italian Sausage:
	\$3.00
Pasta Al Forno	AVAILABLE OPTIONS
baked in our oven, quattro formaggi sauce	\$8.90
	Chicken Or Jimmys Italian Sausage:
	\$3.00
F-chicken	\$12.90
fire roasted chicken stuffed with spinach, goat cheese, sun dried tomatoes, with grilled polenta and market veggies	

\$18.90

marinated and wood-fired 16 oz. angus ribeye, topped with roasted garlic gorgonzola balsamic butter, with red skinned mashed potatoes

FROM OUR WOOD BURNING OVEN - EXTRAS 5

Red Skinned Mashed Potatoes	\$2.90
Wood-fired Market Veggies	\$2.90
Tuscan Fries	\$2.90
with kalamata aioli	
Side Salad	\$2.90
(farmers market or caesar)	
Grilled Polenta	\$2.90

DESSERTS 6

Gelato Affogato	\$5.90
hazelnut gelato drenched in espresso	
Creme Brulee	\$4.90
delicate baked custard, fresh berries	
Tiramisu	\$5.90
ladyfingers, espresso, mascarpone mousse	
Jeanne-maries Chocolate Cake	AVAILABLE OPTIONS
jeanne-maries chocolate cake layers and layers of dark chocolate cake with dark chocolate frosting	
	\$5.90
	A La Mode: \$1.50
House Made Gelato	
House Baked Fresh Pie	AVAILABLE OPTIONS
	\$4.90
	A La Mode: \$1.50