



pantry

Marinated Olives & Almonds	7
Prosciutto & Burrata w/ arugula	14

pizza

11" organic, naturally leavened 00 napoletana. No substitutions/ modifications

Margherita	tomato, mozzarella, basil	14
Margherita DOP	tomato, buffalo mozzarella, basil	16
Marinara	tomato, garlic, oregano, basil; no cheese	13
Piccante	tomato, mozzarella, calabrian chili, onion, pecorino	16
Salumi	tomato, mozzarella, spicy salami, hot honey, pecorino	16
Bianca	garlic, mozzarella, basil	14
Milk 'n Honey	garlic, mozzarella, farm egg, hot honey, basil	16
Funkhouser	garlic, mozzarella, fontina, ibores goat cheese, caciocavallo, crushed red	16
Reptar	garlic, prairie breeze cheddar, broccoli, shallots, dried olives	16
Best	garlic, mozzarella, ricotta, caramelized leeks, sesame, basil	16
Mad Max	garlic, mozzarella, spicy salami, shallots, pecorino, hot honey	16
Plain Jane	tomato, cheese <i>for the kids</i>	13

Add to any pie:

Arugula	\$3
Anchovy	\$2
Prosciutto di San Daniele, aged 36 months	<i>served on side plate</i> 4
Bresaola	<i>served on side plate</i> 4

gelato

Bowl	5 / 6
Affogato	6

We proudly serve local produce and goods direct from farmers and producers, thanks to:

Rainbow Farms, Haywire Farms, Thaxton's Organic Garlic, On the Rise Bakery, Smoking Goose, Gelato Star

Please let us know of any food related allergies/ dietary restrictions. Some menu items are made with raw eggs.



red wine

House Karaf, <i>Toscana Rosso</i>	18
Barbera d'Alba, <i>Rocche Costamagna</i>	12 42
Montepulciano, <i>Corno Grande</i>	9 32
Chianti, <i>Castello Sonnino</i>	8 28
Vino Nobile, <i>Podere San Giovanni</i>	12 42
Super Tuscan, <i>Renieri Invetro</i>	10 36

white wine

House Karaf, <i>Chardonnay</i>	18
Chardonnay, <i>Andriano Somerato</i>	8 28
Falanghina, <i>Feudi di San Gregorio</i>	8 28
Pinot Grigio, <i>Andriano</i>	10 36
Vermentino, <i>San Felo</i>	9 32
Sauvignon Blanc, <i>LaVis Dipinti</i>	10 36
Kerner, <i>Abbazia di Novacella</i>	12 42

other wine

Rose, <i>Bertani</i>	8 28
Rose, <i>Frescobaldi Alie</i>	12 42
Lambrusco, <i>Carpi e Sorbara Terre dei Pio</i>	9 32
Bracchetto d'Aqui, <i>Col dei Venti</i>	9 32
Prosecco Split, <i>Lamberti</i>	9

beer

Amber, <i>Menebrea</i>	5
Blonde Lager, <i>Menebrea</i>	5
IPA, <i>Columbus Brewing Company</i>	5
Pilsner, <i>Market Garden Brewery</i>	5
Wheat, <i>Market Garden Brewery</i>	5

bottles

Massimago <i>Amarone</i>	102
Boffa <i>Barbera Buschet</i>	38
Franco Conterno <i>Barolo</i>	52
Tamburini Somnio <i>Brunello</i>	84
Sonnino <i>Chianti Riserve</i>	38
Marchesi di Barolo <i>Dolcetto</i>	42
Zisola <i>Nero d'Avola</i>	45
Abbazia di Novacella, <i>Pinot Nero</i>	48
Corte alla Flora <i>Pugnitello</i>	60
Sonnino <i>San Leone</i>	75
Remo Farina <i>Ripasso</i>	38
Tolaini Al Passo <i>Super Tuscan</i>	48
Marchesi di Barolo <i>Gavi</i>	36
Terlan <i>Chardonnay Kreuth</i>	58

after / coffee

Espresso	2
Americano	3
Gelato Affogato	6
Vin Santo & Biscotti	8
Lemoncello	8

soft drinks

Blood Orange	3
Lemon	3
Prickly Pear & Orange	3
Mexican Coke	4
Diet Coke	2
Aqua Panna Flat Bottled Water	4
Pellegrino Sparkling Mineral Water	4 8