

***** ESTABLISHED 2011 *****

EXPERIENCE THE REAL DEAL

SALADS

GORGONZOLA \$8/\$12

Butter lettuce, candied walnuts, dried cranberries.

GREEK \$8/12

Green peppers, olives, feta, red onion, tomatoes, Greek vinaigrette.

CHOPPED \$9/\$13

Assorted vegetables, cheese and meats in an oregano vinaigrette.

CREATE YOUR OWN SALAD \$12

An entrée-sized salad with your choice of lettuce, dressing, and up to 5 add ons.

GREENS \$8/\$12

Parmigiano Reggiano, lemon, olive oil.

CAESAR \$8/\$12

Perfect.

BABY KALE \$8/12

Dried figs, goat cheese, pine nuts, balsamic & olive oil.

1. CHOOSE A BASE

MARGHERITA \$9.95

Crushed tomato, fresh mozzarella, Parmigiano Reggiano, olive oil, basil.

BIANCA \$8.95

White pie (no sauce), fresh mozzarella, Parmigiano Reggiano, garlic, oregano, olive oil.

VERDE \$10.95

Green pie (pinenut-basil pesto), fresh mozzarella, Parmigiano Reggiano.

ADD ONS \$1.50

GLUTEN-FREE CRUST \$1.50

SUBSTITUTE IMPORTED MOZZARELLA DI BUFALA \$6

COLD BITES

BURRATA & BEETS \$9

Creamy burrata with roasted beets, balsamic, arugula and warm bread.

CAPRESE \$9

Our burrata with cherry tomatoes, pesto and warm bread.

MARINATED OLIVES \$6

Mixed olives in herbs and spices.

ANTIPASTI PLATE \$10

Sliced meats, cheeses and marinated vegetables with warm bread.

SPECIALTY PIES

SAUSAGE & PEPPERS \$14.95

Italian sausage, peppadews, caramelized onions.

BLT \$14.95

Bianca with bacon jam, arugula, cherry tomatoes.

CARNI \$14.45

Pepperoni, bacon, rosemary ham.

DOPPIO PEPPERONI \$12.95

Classic margherita with smoky pepperoni and spicy soppressata.

PORCHETTA \$14.95

Bianca with Italian roasted pork, peppadews, fennel pollen, arugula.

TARTUFO \$16.45

Bianca with truffle cheese, mushrooms, roasted garlic, arugula.

ANGRY BEE \$12.95

Soppressata, garlic, Calabrian chiles, honey.

ZUCCA \$13.45

Bianca with butternut squash, caramelized onions, bacon, rosemary oil.

FILETTI \$13.95

Basil pesto, fresh mozzarella, cherry tomatoes.

POLLO \$13.45

Bianca with roasted chicken, gorgonzola, caramelized onions.

2. SELECT ADD ONS

We suggest a maximum of 2-3 add ons per pie.

PROTEINS \$1.50

- SMOKED BACON
- BACON MARMALADE (\$3)
- ANCHOVIES
- PEPPERONI
- ROCK SHRIMP (\$3)
- CHICKEN
- ITALIAN TUNA
- SOPPRESSATA
- PROSCIUTTO DI PARMA (\$3)
- PORCHETTA
- SALAMI
- SAUSAGE
- BEEF MEATBALLS
- EGG

CHEESES \$1.50

- RICOTTA
- SMOKED PROVOLONE (SCAMORZA)
- GORGONZOLA
- FETA
- TRUFFLE PECORINO (\$3)
- FONTINA
- GOAT CHEESE (\$3)
- BURRATA (\$6)
- VEGAN CHEESE

VEGETABLES \$1.50

- BROCCOLINI
- CHERRY TOMATOES
- KALAMATA OLIVES
- ARTICHOKES
- ARUGULA
- PEPPADEW PEPPERS
- GREEN PEPPERS
- ROASTED RED PEPPERS
- SWEET CORN
- MIXED MUSHROOMS
- ROASTED GARLIC
- CARAMELIZED ONIONS
- RAW RED ONIONS
- CAPERS
- BASIL PESTO
- FRESH JALAPEÑOS
- PINE NUTS
- SPINACH
- SUN-DRIED TOMATOES
- ROASTED PINEAPPLE
- BUTTERNUT SQUASH

FREE EXTRAS
OREGANO • CHILES • GARLIC

HOT BITES

MEATBALLS \$9

Wood-oven baked with tomato, oregano, Parmigiano Reggiano.

TRUFFLE CHEESE BREAD \$14

Boschetto di tartufo, mozzarella, garlic, Parmigiano Reggiano.

BAKED GOAT CHEESE \$10

Tomato sauce and bread for dipping.

BROCCOLINI \$8

Wood-roasted with garlic, Calabrian chiles, extra virgin olive oil.

SPICY FETA GARLIC BREAD \$8

Calabrian chile & feta cheese.