

BRICK OVEN PIZZA

wood fired

BUFALINA D.O.C.	bufalo mozzarella, tomato, basil, olive oil	15
MARGHERITA	tomato, mozzarella, basil	13
SPECK	mozzarella, mascarpone, arugula	15
FIG	mozzarella, gorgonzola dolce DOP, rosemary, prosciutto di parma	16
QUATTRO STAGIONI	tomato, mozzarella, prosciutto cotto, artichoke, crimini, olive	15
QUATTRO FORMAGGI	mozzarella, gorgonzola dolce DOP, parmigiano reggiano, pecorino toscano DOP	14
SPICY PECORINO	arugula pesto, mozzarella, cherry tomato	15
SMOKED PANCETTA	tomato, mozzarella, crimini, black garlic	16
DEL MACELLAIO	tomato, mozzarella, sausage, red onion	14
PRIMAVERA	tomato, mozzarella, artichoke, olive, red onion, arugula	15
PROSCIUTTO	arugula, tomato, mozzarella	15
SPINACH	pecorino toscano DOP, mozzarella, ricotta impastata, truffle oil	15
TARTUFATA	black truffle cream sauce, mozzarella, crimini, prosciutto cotto, truffle oil	18
SOPRESSATA	mozzarella, tomato	14
FUNGHI	tomato, mozzarella, crimini	14
NAPOLETANA	tomato, mozzarella, olive, caper, anchovy, oregano	14
STEAK TOMATO	mozzarella, ricotta impastata, arugula, spicy oil	14
TOBYS CALZONE	mozzarella, ricotta impastata, prosciutto cotto, parmigiano	14

DIP

house made focaccia

ARTICHOKE	garlic, olive oil, parmigiano reggiano	8
OLIVE PATE	garlic, olive oil	8

SALAD

HOUSE	mixed baby greens, cherry tomato, balsamic dressing, shaved parmigiano reggiano	8/16
ARUGULA	goat cheese, apple, lemon dressing	9
BABY SPINACH	walnut, gorgonzola dolce DOP, dried fruits, balsamic-fig reduction	10
TOMATO CARPACCIO	arugula, crab meat, red onion, fennel, olives, citrus dressing	12
BUFALO MOZZARELLA	tomato, basil, balsamic, olive oil	12/17
WATERMELON	green onion, fennel, olives, balsamic reduction	9
BEEF CARPACCIO	filet mignon, arugula, balsamic dressing, parmigiano reggiano	13
CHOPPED	romaine, fresh seasonal vegetables, cherry tomato, chickpea, ricotta salata, lemon dressing	10
CAESAR	romaine, classic dressing, focaccia	9
	entree size with shrimp	18

ANTIPASTI

wood fired

BRUSCHETTA	flat bread, diced tomato, white onion, garlic, basil, olive oil	8
SHRIMP	wrapped in smoked pancetta, white bean, garlic, rosemary, smoked paprika, white wine	12
MANICOTTI	four cheese stuffed, kettle one vodka cream sauce, black garlic	11
ANTIPASTI	chef selection of cheese, meat, seasonal vegetables, white bean, focaccia	18
POLENTA	crimini, taleggio, rosemary, truffle oil	10
CAULIFLOWER	pecorino toscano DOP, truffle oil	10
PORTABELLA	goat cheese, cherry tomato, garlic oil, balsamic glaze	10

DESSERT

house made

TIRAMISU	mascarpone cream, espresso, wafer cookies, chocolate powder	7
DESSERT CALZONE	(serves two) ricotta impastata, nutella	13
STRAWBERRY	sliced in a lemon sugar sauce, vanilla gelato	7
GELATO	(three scoops) rotating flavors, atene cookie	6
SALAME CIOCCOLATO	chocolate roll with cookie pieces	7
SORBET	(three scoops) rotating flavors	6

WE USE ONLY LOCAL FRESH MARKET VEGETABLES

(ORGANIC WHEN POSSIBLE)

ARTISAN MEAT AND CHEESE

-cash only-

for safety, please keep your children seated

parties of 5 or more, there will be an added 18% gratuity

CHEF MARCO POMPIZII SOUS CHEF ALVARO MEDINA