

SALAD

HOUSE	mixed greens, cherry tomato, balsamic dressing, shaved parmigiano reggiano	8/16
ARUGULA	goat cheese, apples, lemon dressing	10
BABY SPINACH	cherry tomato, fennel, portabella, goat cheese, pomegranate seeds, balsamic	11
BUFFALO MOZZARELLA	tomato, basil, balsamic, olive oil	12/17
BEEF CARPACCIO	filet mignon, arugula, balsamic dressing, parmigiano reggiano	13
ENDIVE	pears, spicy almonds, pecorino toscano DOP, honey mustard dressing	12
CHOPPED	romaine, fresh seasonal vegetables, cherry tomato, chickpea, ricotta salata, lemon dressing	11
CAESAR	romaine, classic caesar dressing, focaccia	8 with shrimp 10 entree size with shrimp 18

ANTIPASTI

freddo

DIP	artichoke, garlic, olive oil, parmigiano reggiano, focaccia	8
ANTIPASTI	chef selection of cheese, meats, seasonal vegetables, white beans, focaccia	18

wood fired

ASPARAGUS	buffalo mozzarella, prosciutto di parma, truffle oil	13
BRUSCHETTA DOLCE	beets, gorgonzola dolce D.O.P., rosemary	9
BRUSCHETTA SALATA	chick pea, rosemary, fontina cheese	9
SHRIMP	wrapped in smoked pancetta, white beans, garlic, rosemary, smoked paprika, white wine	14
MANICOTTI	four cheese stuffed, ketel one vodka cream sauce, black garlic	11
MEATBALLS	homemade classic recipe, tomato sauce, parmigiano	11
BEETS	thinly sliced seasonal beets, goat cheese, balsamic reduction, arugula	9
CAULIFLOWER	pecorino toscano D.O.P., truffle oil, breadcrumbs, capers	11
MUSHROOM RAVIOLI	in a white truffle cream sauce	12
MUSSELS	tomato sauce, andouille sausage, garlic, fresh chillies, olives, focaccia	13

BRICK OVEN PIZZA

ASPARAGUS	tomato, mozzarella, prosciutto di parma, caramelized onions	15
BUFALINA D.O.C.	buffalo mozzarella, tomato, basil, olive oil	15
MARGHERITA	tomato, mozzarella, basil	13
HOT CAPOCOLLO	tomato, mozzarella, artichoke	15
CIPOLLA	mozzarella, caramelized onion, gorgonzola dolce D.O.P., rosemary, prosciutto di parma	16
QUATTRO STAGIONI	tomato, mozzarella, prosciutto cotto, artichoke, crimini, olives	15
QUATTRO FORMAGGI	mozzarella, gorgonzola dolce D.O.P., 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	15
PRIMAVERA	tomato, mozzarella, artichoke, olives, red onion, arugula	15
PROSCIUTTO	arugula, tomato, mozzarella	15
SPINACH	pecorino toscano D.O.P., mozzarella, ricotta impastata, truffle oil	15
TARTUFATA	black truffle cream sauce, mozzarella, crimini, prosciutto cotto, truffle oil	18
SOPRESSATA	mozzarella, tomato	15
FUNGHI	tomato, mozzarella, crimini	14
NAPOLETANA	tomato, mozzarella, olives, capers, anchovies, oregano	14
TOBY'S CALZONE	mozzarella, ricotta impastata, prosciutto cotto, parmigiano	14

PASTA AND SPECIALS

Please ask us about our Daily Specials

HOUSE MADE DESSERTS

TIRAMISU	mascarpone cream, espresso, wafer cookies, powdered chocolate	8
DESSERT CALZONE	ricotta impastata, nutella (serves 2)	13
GELATO / SORBET	rotating flavors, atene cookie (3 scoops)	6
SALAME CIOCCOLATO	chocolate roll with crumbled cookies	7

BRUNCH

Saturday and Sunday, noon to 4p.m.

BRUNCH PIZZA	tomato, mozzarella, eggs, with your choice of: ham, bacon, sausage or mushrooms	15
TOBY'S FRITTATA	eggs, onions, sausage, chopped tomato, sopressata, smoked pancetta,	11

WE USE ONLY LOCAL FRESH MARKET VEGETABLES and ARTISAN MEATS AND CHEESES
(organic when possible)

-CASH ONLY-

for safety please keep your children seated
parties of five or more will have a 18% gratuity added to your bill

CHEF ALVARO MEDINA