

Starters

FRIED CALAMARI - \$14.00

tender pieces of calamari, hand floured and served with homemade marinara sauce

CAPRESE SALAD - \$12.00

a tower of homemade fresh mozzarella and fresh tomatoes drizzled with balsamic glaze, fresh basil and evoo

COAL FIRED WINGS

small (6) **\$8.00** - large (12) **\$13.00**

marinated with lemon, fresh rosemary and fresh garlic served with celery sticks, caramelized onions and a side of homemade gorgonzola dip or ranch

BUFFALO WINGS

small (6) **\$8.00** - large (12) **\$13.00**

deep fried and tossed in buffalo sauce, served with celery sticks and a side of homemade gorgonzola dip or ranch

EGGPLANT ROLLATINI - \$12.00

six bite size rounds of breaded eggplant layered with ricotta and shredded mozzarella, topped with homemade fresh mozzarella and drizzled with marinara sauce

FRIED MOZZARELLA (6) - \$8.00

hand breaded fresh mozzarella triangles paired with classic marinara sauce

BRUSCHETTA (5) - \$9.00

with fresh mozzarella - **\$11.00**

coal fired crostinis topped with diced tomatoes, fresh garlic and fresh basil, drizzled with balsamic glaze

SOUP - \$5.00

(ask your server for selection)

bowl of homemade soup with coal fired bread

COAL FIRED MEATBALLS -\$7

coal fired house ground angus beef served with our homemade marinara sauce

FRENCH FRIES - \$5

Salads

HOUSE SALAD - \$12.00

mixed spring greens, red onions, tomatoes, cucumbers and artichokes with house vinaigrette

CAESAR SALAD - \$12.00

romaine lettuce, seasoned croutons, tossed in homemade classic caesar dressing, garnished with red onions

GREEK SALAD - \$12.00

romaine lettuce, red onions, tomatoes, black olives, diced cucumbers, feta cheese served with balsamic vinaigrette

SPINACH SALAD - \$14.00

baby spinach, feta cheese, red onions, fresh apple slices, walnuts, dried cranberies with balsamic vinaigrette

SEASONAL ARUGULA SALAD - \$13.00

ask your server for seasonal offering

add grilled chicken to any salad - **\$4.00**

Pizza

Coal Fired & Thin Crust

Classic Pies

MARGHERITA

fresh plum tomato sauce, fresh mozzarella, pecorino romano, fresh basil & extra virgin olive oil
personal (10") - **\$11.00**
medium (14") - **\$14.00**
large (16") - **\$16.00**
gluten free (10") - **14.00**
vegan cheese -10" -+\$1 /14"
& 16" = +\$2

AMERICANA

shredded mozzarella and fresh plum tomato sauce, a classic pizzeria favorite
personal (10") - **\$11.00**
medium (14") - **\$14.00**
large (16") - **\$16.00**
gluten free (10") - **14.00**

BIANCA

(no sauce) white pie, shredded mozzarella, fresh mozzarella and ricotta cheese
personal (10") - **\$12.00**
medium (14") - **\$15.00**
large (16") - **\$17.00**
gluten free (10") - **\$15.00**

Toppings

Classic Toppings

PERSONAL AND GLUTEN FREE - \$1.50 EACH

MEDIUM AND LARGE - \$2.50 EACH

ARTICHOKES, BLACK OLIVES, EGGPLANT, FRESH GARLIC, MUSHROOMS, GREEN PEPPERS, ONIONS, KALAMATA OLIVES, FRESH OR SHREDDED MOZZARELLA, PEPPERONI, RED HOT CHERRY PEPPERS, RICOTTA, ROASTED RED PEPPERS, SAUSAGE, SUN DRIED TOMATOES

Premium Toppings

PERSONAL AND GLUTEN FREE - \$3.00 EACH

MEDIUM AND LARGE - \$4.00 EACH

ANCHOVIES, ARUGULA, BROCCOLI RABE, CARAMELIZED ONIONS, CHICKEN, GORGONZOLA,MEATBALLS, PESTO, PROSCIUTTO, SPINACH, TRUFFLE OIL

Specialty Pies

STEFANO

ricotta cheese, fresh mozzarella, fresh plum tomato sauce, slices of homemade meatballs, and caramelized onion
personal (10") - **\$15.00**
medium (14") - **\$19.00**
large (16") - **\$23.00**
gluten free (10") - **\$19.00**

SOFIA

fresh and shredded mozzarella with homemade pesto, diced fresh tomatoes and fresh garlic
personal (10") - **\$15.00**
medium (14") - **\$19.00**
large (16") - **\$23.00**
gluten free (10") - **\$19.00**
vegan cheese - 10" -+ \$2/14"
& 16" = +\$3

CAMILLA

four cheeses (fresh, shredded mozzarella, ricotta cheese, and gorgonzola), prosciutto, fresh babyarugula drizzled with truffle oil
personal (10") - **\$15.00**
medium (14") - **\$19.00**
large (16") - **\$23.00**
gluten free (10") - **\$19.00**

LA VERDURA

margherita pie with fresh mushrooms, eggplant, caramelized onions, green peppers, roasted red peppers and calamata olives
personal (10") - **\$15.00**
medium (14") - **\$19.00**
large (16") - **\$23.00**
gluten free (10") - **\$19.00**
vegan cheese - 10" -+\$1 / 14"
& 16" = +\$2

PESTO

fresh and shredded mozzarella, artichokes and fresh garlic with homemade pesto
personal (10") - **\$15.00**
medium (14") - **\$19.00**
large (16") - **\$23.00**
gluten free (10") - **\$19.00**
vegan cheese - 10" -+\$2 / 14"
& 16" = +\$3

POLLO D'ORO

fresh and shredded mozzarella with diced chicken tossed in buffalo sauce served with a side of homemade gorgonzola dip
personal (10") - **\$15.00**
medium (14") - **\$19.00**
large (16") - **\$23.00**
gluten free (10") - **\$19.00**

PRINCESS MARGHERITA

vodka sauce, fresh mozzarella, fresh basil, evoo and pecorino romano
personal (10") - **\$14.00**
medium (14") - **\$17.00**
large (16") - **\$20.00**
gluten free (10") - **\$18.00**

RAPINI

margherita pie with broccoli rabe, sausage, and fresh garlic
personal (10") - **\$15.00**
medium (14") - **\$19.00**
large (16") - **\$23.00**
gluten free (10") - **\$19.00**

VONGOLA

fresh and shredded mozzarella, diced clams, fresh garlic and oregano garnished with fresh baby arugula tossed in a lemon vinaigrette
personal (10") - **\$15.00**
medium (14") - **\$19.00**
large (16") - **\$23.00**
gluten free (10") - **\$19.00**

CARNEVALE

americana pie with meatball, sausage and pepperoni
personal (10") - **\$15.00**
medium (14") - **\$19.00**
large (16") - **\$23.00**
gluten free (10") - **\$19.00**

NO SUBSTITUTIONS PLEASE