

RUSTIC

• BEER GARDEN • BOCCE BALL •

Salads

Whole Leaf Caesar* ½ head \$7 whole \$10 + Poulet roti \$3
Little gem lettuces, garlic croutons, House caesar dressing, Chives, shallots, Reggiano Parmesan

House Salad* \$7 + poulet roti \$3
A blend of romaine & wild arugula, fresh mushrooms, tomatoes, house made croutons, black olives, house vinaigrette

Baby Arugula* ½ \$7 whole \$10
Organic herbs, gorgonzola, tomatoes, croutons, green & red onions, house champagne vinaigrette

Roasted Beet \$9
Herb Roasted & marinated, Goat cheese, wild Arugula, shallots, chives, citrus balsamic vinaigrette

Burratta \$11
Fresh burrata di mozzarella, oven roasted bread, citrus scented baby wild arugula, extra virgin olive oil, cherry tomatoes

Capresse \$12
Mozzarella di buffalo, sliced seasonal tomatoes, fresh basil, extra virgin olive oil, balsamic reduction

Panzanella* \$10 + poulet roti \$3
Wild arugula, cherry tomatoes, roasted peppers & garlic, red onion, goat cheese, creamy champagne vinaigrette

Roasted Chicken Gorgonzola \$11
Poulet roti, gorgonzola cheese, shallots, fresh basil, whole little gem lettuce, Balsamic caesar vinaigrette

Chopped Salad ½ head \$9 whole \$12
Romaine, garbanzo beans, mozzarella, olives, genoa salami, pepperoni, provolone, green onion, cherry tomatoes, creamy balsamic vinaigrette

Garlic Bread \$4 **Garlic Cheese Bread** \$6 **Pizza Bread** \$8

Our Style Hand Stretched Artisan Pizzas

All our pizzas are Neapolitan style, an old school recipe featuring caputo flour, a "sourdough" starter & Smashed San Marzano Tomato Sauce w/ hand-picked custom toppings, then flash blistered in a 600 degree oven. Size: about 14 inches.

A Trio of Margherita's our house specialty \$17

Our House Margherita's are made with the three best mozzarellas in the world, and our signature caputo flour dough, we love when you devour them as is... but if you want you can get up to TWO other toppings for \$2 per ingredient.

Fior de Latte Mozzarella* Smashed San Marzano tomato sauce, sea salt, Fresh Basil, Extra Virgin Olive oil

Burratina* Fresh Burrata Mozzarella, cherry tomatoes tossed w/ fresh Basil, Extra Virgin Olive Oil, aged balsamic reduction

Di Buffala* Buffalo Mozzarella, seasonal (Heirloom) tomatoes, hint of San Marzano Tomato sauce, Fresh Basil, Sea Salt, Extra Virgin Olive Oil

Signature Pizzas

Our Signature pizzas are all made with our hand tossed Caputo flour dough, our smashed San Marzano tomato sauce (SMTS) and a blend of whole milk & fior de latte Mozzarellas

Classic Cheese* Mozzarella, Smashed San Marzano Tomato Sauce.....	\$14	Add Molinari Pepperoni	\$16⁵⁰
The American Molinari Pepperoni, genoa salami, finnochiono (fennel salami), mushrooms, Italian sausage, black olives, green bell peppers			\$20⁵⁰
Jersey Shore Pie* Mozzarella fior de latte, smashed tomato sauce; oregano, chopped garlic, Reggiano parmesan, olive oil, Italian sausages			\$21⁵⁰
New Yorker Mozzarella, Smashed tomato sauce, Molinari pepperoni & finnochiono, goat cheese, roasted garlic, fresh basil			\$19⁵⁰
Picante* Mozzarella, calabrese peppers, Linguicia, Molinari pepperoni, chili flakes, frank's hot sauce, green onion			\$19⁵⁰
Veggiesarus* Mozzarella, mushrooms, olives, bell peppers, artichoke hearts, roasted red bell peppers, fresh basil			\$18⁵⁰
Prosciutto Mozzarella, Prosciutto di Parme, wild Arugula, white truffle oil			\$20⁵⁰
Cheese...Cheese...Cheese* Mozzarella, pecorino, gorgonzola, provolone, goat cheese, Reggiano parmesan			\$20⁵⁰
Tommy's Mozzarella, Molinari pepperoni, mushrooms, Fresh Basil			\$18⁵⁰
Carnivore Mozzarella, pepperoni, Italian sausage, Genoa salami, finnochiono, applewood smoked bacon			\$20⁵⁰
Roasted Portobello Caramelized shallots, Roasted Portobello mushroom, pecorino cheese, mozzarella, chives, truffle oil			\$19⁵⁰
The Date maker or breaker... Garlic lovers....* Mozzarella, chopped garlic, roasted garlic, garlic oil, green onion			\$16⁵⁰



Create Your Own Pie (C.Y.O.P.)

All pies come with Mozzarella Blend & Smashed Tomato Sauce & start at.....**\$14** for a regular (about 14")

\$1⁵⁰

per ingredient

- Fresh mushrooms
- Green onions
- Green bell peppers
- Chopped garlic
- Calabrese peppers
- Roasted garlic
- Cherry tomatoes
- White truffle oil
- Basil
- Chives basil pesto
- Black olives
- Lemon parmesan cream or Smoke House BBQ (instead of Smashed tomato sauce)
- Red onion
- Roasted red bell peppers

\$2⁵⁰

per ingredient

- Baby Arugula
- Molinari pepperoni
- Artichoke hearts
- Molinari finnochiono (fennel salami)
- Caramelized shallots
- Spicy Capicola
- Roasted Portobello mushroom
- Genoa salami
- Pecorino
- Italian sausage
- Gorgonzola
- Applewood smoked bacon
- Goat cheese
- Herb Roasted Chicken
- Provolone & Reggiano parmesan
- Aged balsamic reduction
- Cured Spanish White Anchovies

\$3

per ingredient

- Burrata
- Mozzarella fior di latte
- Prosciutto
- Mozzarella di buffalo
- Heirloom tomatoes (in season)

Specialties... tomato sauce free pizzas!!

Classic Italian* Spicy Capicola, roasted Portobello Mushroom, white truffle oil, Fresh basil, Mozzarella & Provolone	\$19 ⁵⁰
Four Cheese* Pecorino, mozzarella, gorgonzola, caramelized shallots, prosciutto, Reggiano parmesan, Balsamic reduction.....	\$21 ⁵⁰
Artichoke Bianca* Mozzarella, provolone, Marinated artichoke hearts, arugula, roasted garlic, lemon Parmesan cream.....	\$20 ⁵⁰
Herb Roasted BBQ Chicken Mozzarella, Caramelized shallots, Poulet Roti, Smokehouse BBQ sauce, Green onion	\$18 ⁵⁰
Pesto* Mozzarella di buffalo, roasted red peppers ,Basil Pesto, cherry tomatoes	\$19 ⁵⁰

Al Orno (oven roasted) Specialties

Calzones Stuffed pizza w/ mozzarella, smashed tomato sauce, meats & veggies, then baked in our 600 degree oven
Choose from any of our signature pizza's...price is 1\$ off of a regular size (Please allow at least 20 minutes)

we recommend: **Carnivore \$16** **Cheese... Cheese... Cheese \$16** **Veggiesaurus* \$14**

Stromboli Rolled pizza, filled w/ cheeses, meats & vegetables, then baked and served w/ smashed tomato sauce on the side

Classic Mozzarella, provolone, pepperoni, Genoa salami, linguicia \$12

Cheese* Mozzarella, provolone, percorino, fresh basil, roasted garlic..... \$12

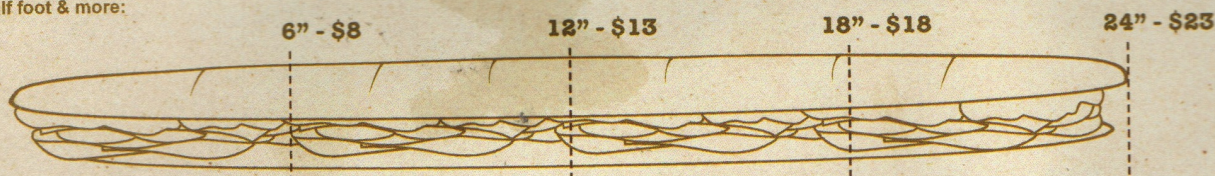
Veggie* Caramelized shallots, cherry tomatoes, roasted Portobello mushroom, Arugula, balsamic reduction \$11

Raquetta A tennis racket shaped pizza w/ a stuffed handle. Prices are the same as normal pizzas.

Roasted Italian Subs

2 foot Italian style sandwich baked open face, then stuffed with your choice of fillings: chopped romaine lettuce, red onion, tomato, olives, Fresh basil, spicy calabrese peppers, basil pesto, olive oil & red wine vinegar, Salt & Pepper:

Sold by half foot & more:



Italian

pepperoni, finnochiono, genoa salami, prosciutto, provolone, & mozzarella

Chicken Pesto

All natural herb roasted chicken breast, basil pesto, and provolone

Veggie*

Roasted Portobello mushroom, Caramelized shallots, artichoke hearts

Capresse*

Fresh Mozzarella, Fresh Basil, tomatoes, artichoke hearts, olive oil & balsamic

BBQ Chicken

Herb Roasted Shredded chicken with citrus BBQ sauce, provolone

Spicy Chicken

Frank's hot sauce, herb roasted chicken, gorgonzola, caramelized shallots

Sausage & Peppers

Italian sausage mixed with roasted red peppers & onions, marinara sauce

Backyard BBQ (Friday 4pm through Sunday)

Poulet Roti

Classic herb, citrus & garlic marinated whole roasted chicken on a spit,

over roasted baby yukon gold potatoes, onions & herbs, served as a side..... 1/2 Poulet Roti \$8 Whole Poulet Roti \$13

Rotisserie Ribs

25 spices & seasonings in our signature Dry rub, slow roasted racks of St. Louis style BBQ ribs,

finished with our signature smokehouse BBQ, served with herb roasted potatoes & onions 1/2 rack \$15 Full Rack \$22

Rotisserie BBQ Chicken

Chili garlic wet rubbed whole roasted chicken finished with our signature smoke house BBQ,

served with herb roasted potatoes & onions..... 1/2 bbq chicken \$8 Whole BBQ Chicken \$13