

Starters

Wood Fired Cauliflower

fire roasted cauliflower, harissa aioli, polonaise breadcrumbs - 10

Prosciutto Invololini

our famous involtini filled with prosciutto, parmesan, mozzarella, basil, served with marinara, parmesan cream, roasted garlic balsamic olive oil - 15

Pretzel Rolls

our house recipe served with parmesan cream, spicy mustard sauce - 9

Lobster Mac and Cheese

garlic butter poached lobster, parmesan cream, fontina cheese, polonaise breadcrumbs, and chives - 14

Black Truffle Risotto Cakes

risotto cakes with arborio rice, shaved black truffles, shallots, chives, finished with smoked tomato sauce, arugula, parmesan cheese - 12

Garlic Cheese Ciabatta

sliced ciabatta topped with garlic chive butter, mozzarella cheese, fresh oregano, and wood fired, served with marinara, parmesan cream - 10

Salads

Pumpkin Walnut Goat Cheese Salad

baetje farms pumpkin walnut goat cheese, anjou pears, dried blueberries, spiced walnuts, spring mix, blueberry vinaigrette- 12

Italian Chopped Salad

romaine, genoa salami, pepperoncini, green olives, red onion, provolone cheese, parmesan cheese, red wine vinaigrette - 9

Apple Gorgonzola Salad

baby spinach, granny smith apples, gorgonzola cheese, sun-dried cranberries, spiced pecans, maple cider vinaigrette - 9

House Salad

mixed greens, coppa ham, hard cooked egg, red onion, croutons, house vinaigrette - 9

Caesar Salad

romaine, parmesan, croutons, lemon caesar dressing - 9

Kale Caesar Salad

kale, lemon caesar dressing, parmesan, multigrain croutons, lemon wedge - 9

Add Ons & Sides

grilled chicken - 4 / 8 blackened chicken- 4 / 8 yellow fin tuna - 10 fillet mignon - 10 grilled salmon - 8

House Mac & Cheese - 7 / 11 Smoked Tomato Bisque - 6 / 11 Wild Mushroom Soup - 6 / 11 Chef Soup - 6 / 11
Chili

Entrees Salads

Thai Chicken Salad

romaine, wood fired chicken, shredded carrot, cucumber, roasted peanuts, fresh cilantro, peanut dressing - 16

Bacon Egg and Cheese Cobb

romaine lettuce, bacon, smoked gouda, grilled chicken, pickled red onion, hard cooked egg, cherry tomato, creamy malt vinegar dressing - 16 **G F**

Farmers Salad

fire roasted corn, goat cheese, hard cooked egg, cherry tomatoes, red onion, bacon, spring mix, sweet corn buttermilk dressing - 16

Black & Blue Salad

grilled filet, cherry tomatoes, pickled red onion, gorgonzola cheese, brioche croutons, romaine lettuce, creamy blue cheese dressing - 18

Buffalo Chicken Salad

fried buffalo chicken, spring mix, cherry tomatoes, bacon, red onion, smoked gouda, celery, ranch - 16

Teriyaki Tempeh

teriyaki marinated tempeh, carrot, cucumber, broccoli, green onions, romaine lettuce, miso vinaigrette - 16

Wings

Wood Fired Wings - 6 wings - 10 / 12 wings - 18

Garlic

garlic chive butter **G F**

Thai

red curry sauce, fresh cilantro, carrot, roasted peanuts, crisp cucumber **G F**

Buffalo

house buffalo sauce **G F**

Maple Bourbon Black Pepper

a reduction of vermont maple syrup and bourbon tossed in cracked black pepper and bacon

House

our signature spicy mustard sauce

Fire

crushed red pepper, parmesan, grey salt, basil, roasted garlic olive oil **G F**

Sweet Balsamic

aged balsamic vinegar reduction, fresh basil **G F**



Wood Fired Pizzas

Pepperoni

pepperoni, tomato sauce, mozzarella, fresh oregano - 15

Sausage

italian sausage, tomato sauce, mozzarella, fresh oregano - 15

Lobster BLT

garlic butter lobster, bacon, cherry tomatoes, mozzarella, finished with arugula, lemon basil aioli, and parmesan - 22

Maple Bourbon Pork

maple bourbon pork, bacon, mozzarella, cheddar cheese, roma tomato, maple bourbon glaze - 18

Balsamic Chicken

wood fired chicken, feta cheese, roasted red pepper, roasted garlic olive oil, fresh basil, balsamic reduction - 18

Margherita

tomato sauce, fresh mozzarella, fresh basil - 15

Trio

coppa ham, italian sausage, pepperoni, tomato sauce, mozzarella, fresh oregano - 18

Formaggio

mozzarella, fontina, parmesan, tomato sauce, fresh oregano - 15

Blackened Chicken Alfredo

cajun parmesan cream, blackened chicken, provolone cheese, parmesan, shaved red onion - 17

Vegan

smoked lentil meatballs, marinara, wood fired trinity, macadamia nut ricotta cheese, basil - 18

Buffalo

wood fired chicken, house buffalo sauce, mozzarella, gorgonzola, finished with ranch, celery - 17

Prosciutto

prosciutto, fingerling potatoes, roasted garlic olive oil, fontina, parmesan, roasted garlic, fresh rosemary - 17

Thai Red Curry

wood fired chicken, red curry, mozzarella, shredded carrot, cucumber, fresh cilantro, roasted peanuts - 18

Wild Mushroom

cremini, shiitake and oyster mushrooms, fontina, fresh thyme, white truffle oil, parmesan cream - 17

Bacon Potato

bacon, fingerling potatoes, cheddar, parmesan cream, finished with fresh chives, sour cream - 18

gluten-free crust available upon request - 2 

add vegan mozzarella - 2 / add vegan ricotta - 3

Pastas

Sausage Lasagna

italian sausage, marinara, fresh mozzarella, fontina, ricotta, fresh basil, served with garlic ciabatta bread - 18

Blackened Chicken Creste Di Gallo

fontina cheese, wood fired broccoli, parmesan cream, served with garlic ciabatta bread - 22

Butternut Squash Ravioli

sage brown butter, toasted walnuts, baetje farms lemon goat cheese, served with garlic ciabatta bread - 22

Sandwiches

sandwiches include choice of soup, half salad (house or caesar), or mac and cheese

Kobe Beef Sliders

kobe beef, smoked gouda, bacon, roma tomato, arugula, roasted garlic aioli served on house made pretzel rolls - 16

Spicy Grilled Chicken on Brioche

grilled chicken breast, ghost pepper jack cheese, spring mix, red onion, tomato, cilantro lime crème fraiche, on house made whole wheat brioche - 15

Beef Tenderloin on Sourdough Baguette

tarragon shallot aioli, arugula, shaved pecorino romano - 18

Italian Club

smoked turkey, bacon, fresh mozzarella, roma tomato, arugula, basil aioli on rosemary focaccia - 16

Desserts

Nutella S'mores Pizza

chocolate hazelnut spread, wood fired marshmallows, graham crackers - 11

Key Lime Tart

key lime tart with chantilly cream, raspberry sauce, and fresh blueberries - 8

Vanilla Bean Creme Brulee

traditional vanilla bean creme brulee - 5

Wood Fired Apple Pie

caramelized apples, house made caramel sauce and vanilla bean ice cream topped with hawaiian black sea salt - 7

Mexican Hot Chocolate Cheesecake

chocolate cinnamon cheesecake on a graham cracker crust topped with marshmallow chantilly cream and cinnamon sugar churros - 5