



Starters and Salads

Wood Fired Cauliflower

fire roasted cauliflower, harissa aioli,
polonaise breadcrumbs - 10

Prosciutto Involtini

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

Pretzel Rolls

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

Lobster Mac and Cheese

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

Garlic Cheese Ciabatta

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

Kale Caesar Salad

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

Italian Chopped Salad

romaine, genoa salami, pepperoncini, green
olives, red onion, provolone cheese, parmesan cheese,
and 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

Add Ons & Sides

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

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

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

Steak Burrata Caprese

wood fired beef tenderloin, heirloom tomato,
burrata, baby arugula, red onion, extra
virgin olive oil, balsamic - 19

Miso Glazed Yellow Fin Tuna

pickled radishes, cucumber, carrot, sugar snap peas,
crushed peanuts, little gems - 19

Grilled Asparagus Salad

spring mix, grilled asparagus, green olives,
garbanzo beans, cucumber, cherry tomatoes,
feta cheese, lemon oregano 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**

indicates gluten-free item **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

Buffalo

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

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

Gluten-free crust available upon request - 2 **G** **F**

Balsamic Chicken

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

Shrimp Scampi

gulf shrimp, chive butter, sun-dried tomatoes,
fresh mozzarella, and gremolata - 19

Spicy Zucchini

grilled zucchini, calabria pesto, cherry tomato, goat
cheese, parmesan, extra virgin olive oil, basil - 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 and sour cream - 18

Vegan

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

Prosciutto

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

add Vegan Mozzarella - 2 or add Vegan Ricotta - 3

Entrees

Cedar Wood BBQ Salmon

atlantic salmon, maple cider bbq,
fennel apple slaw - 26

Tagliatelle Pasta

italian sausage, white beans, kale, garlic
chive tagliatelle, calabrese pesto, pecorino romano - 24

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