



Shared Plates

Prosciutto Involtni

our famous involtni filled with prosciutto, parmesan, mozzarella and basil, served with marinara, parmesan cream, and roasted garlic balsamic olive oil - \$13.99

Pretzel Rolls

our house recipe served with parmesan cream and spicy mustard sauce - \$8.99

Garlic Cheese Ciabatta

sliced ciabatta topped with garlic chive butter, mozzarella, and fresh oregano, then wood fired, served with marinara and parmesan cream - \$8.99

Pork Tenderloin and Pancetta Spedini

with mixed greens, eckerts peaches, gorgonzola cheese served with balsamic reduction and peach gastrique sauce - \$13.99

Wood Fired Pizzas

Margherita

tomato sauce, fresh mozzarella, fresh basil - \$13.99

Pepperoni

pepperoni, tomato sauce, mozzarella, fresh oregano - \$13.99

Sausage

italian sausage, tomato sauce, mozzarella, fresh oregano - \$13.99

Formaggio

mozzarella, fontina, parmesan, tomato sauce, fresh oregano - \$13.99

Trio

coppa ham, italian sausage, pepperoni, tomato sauce, mozzarella, fresh oregano - \$16.99

Maple Bourbon Pork

maple bourbon pork, bacon, mozzarella, cheddar cheese, roma tomatoes, maple bourbon glaze - \$16.99

Fire Roasted Corn Carnitas

crispy pork carnitas, fire roasted corn, cilantro lime creme fraiche chipotle salsa, cotija cheese - \$15.99

Hot Brown

smoked turkey, prosciutto, roma tomatoes, broccoli, mozzarella, parmesan cream, parmesan cheese - \$14.99

Grecian

feta cheese, baby spinach, roma tomatoes, kalamata olives, red onions, sun-dried tomato pesto, extra virgin olive oil - \$15.99

Buffalo

wood fired chicken, house buffalo sauce, mozzarella, gorgonzola, finished with ranch and celery - \$15.99

Thai Red Curry

wood fired chicken, red curry, mozzarella, shredded carrot, cucumber, fresh cilantro, roasted peanuts - \$15.99

Ricotta

italian sausage, wild mushrooms, ricotta cheese, mozzarella, tomato sauce - \$16.99

Jerk Chicken

wood fired chicken, mozzarella, black beans, mango bbq glaze, mango, fresh cilantro - \$15.99

Wild Mushroom

cremini, shiitake and oyster mushrooms, fontina, fresh thyme, white truffle oil, parmesan cream - \$16.99

Prosciutto Pineapple

tomato sauce, mozzarella, prosciutto, wood fired pineapple, red onion - \$14.99

Bacon Potato

bacon, fingerling potatoes, cheddar, parmesan cream, finished with fresh chives and sour cream - \$15.99

Prosciutto

prosciutto, fingerling potatoes, roasted garlic olive oil, fontina, parmesan, roasted garlic, fresh rosemary - \$14.99

Build Your Own

Build Your Own Pizza

includes sauce and mozzarella cheese - \$11.99

Build Your Own Calzone

includes ricotta and mozzarella cheese, and your choice of parmesan cream or marinara - \$11.99

Choose Your Sauce

tomato sauce / parmesan cream / roasted garlic olive oil / mango bbq / sun-dried tomato pesto / extra virgin olive oil

Choose Your Topping

parmesan / fresh mozzarella / fontina cheese / cheddar cheese / pepperoni / italian sausage / chicken / roma tomatoes / red onion / wood fired corn / cherry tomatoes / pepperoncini - \$2.00
gorgonzola cheese / cotija / prosciutto / coppa / maple bourbon pork / wild mushrooms / kalamata olives - \$3.00
bacon / pork carnitas - \$4.00

Takes Home Frozen Pizzas

Pepperoni

pepperoni, tomato sauce, mozzarella, fresh oregano - \$13.00

Trio

coppa ham, italian sausage, pepperoni, tomato sauce, mozzarella, fresh oregano - \$15.00

Five Cheese

mozzarella, fontina, parmesan, provolone, smoked gouda, tomato sauce - \$13.00

Gluten-free crust available upon request add \$2.00

add Vegan Mozzarella - \$2.00



Salads

Caesar Salad

romaine, parmesan, croutons, lemon
caesar dressing - side \$6.99 / full \$13.99

House Salad

mixed greens, coppa ham, hard cooked egg, red onion,
croutons, house vinaigrette - side \$6.99 / full \$13.99

Thai Chicken

romaine, wood fired chicken, shredded carrot,
cucumber, roasted peanuts, fresh cilantro,
peanut dressing - side \$8.99 / full \$16.99

add on grilled chicken - side \$3.00 / full \$6.00

Italian Chopped Salad

romaine, genoa salami, pepperoncini, green
olives, red onion, fontina cheese, parmesan cheese,
and red wine vinaigrette - side \$7.99 / full \$14.99

Strawberry Balsamic

wood fired chicken, baby spinach, strawberries, goat cheese,
toasted almonds, balsamic reduction,
extra virgin olive oil - side \$8.99 / full \$16.99

Apple Gorgonzola Salad **G****F**

baby spinach, granny smith apples, gorgonzola cheese,
sun-dried cranberries, candied pecans, maple cider
vinaigrette - side \$8.99 / full \$16.99

Farmers Salad

fire roasted corn, goat cheese, hard cooked egg,
cherry tomatoes, red onion, bacon, spring mix,
sweet corn buttermilk dressing - \$13.99

Soups

Soups - cup \$5.99 / bowl \$10.99

options: wild mushroom soup **G****F**, smoked tomato bisque

Sandwiches

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

Italian Club

smoked turkey, bacon, fresh mozzarella, roma tomato, mixed greens,
basil aioli on a rosemary focaccia - \$14.99

Chicken Parmesan

wood fired chicken, mozzarella, parmesan, marinara, fresh basil
and oregano served on ciabatta - \$14.99

Tarragon Chicken Salad Sliders

wood fired chicken, celery, red onion, tomatoes, fresh tarragon
served on house made pretzel rolls - \$13.99

Desserts

Nutella S'Mores Pizza

chocolate hazelnut spread, wood fired marshmallows,
graham crackers - \$10.99

Chef's Desserts

ask your server about our current dessert selections

- ask your server about our chef's desserts -

Pastas

Our House Mac and Cheese

our house made macaroni gratin topped with fontina cheese and wood fired
- side \$6.99 / full \$10.99

Buffalo Mac and Cheese

our classic mac and cheese with chicken, buffalo sauce, gorgonzola cheese,
fontina, parmesan cream, finished with ranch and celery
- side \$9.99 / full \$15.99

Wood Fired Wings

A Healthier Approach - 6 wings \$9.99 / 12 wings \$17.99

Fire

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

Garlic

garlic chive butter **G****F**

House

our signature spicy mustard sauce

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

Sweet Balsamic

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

Caribbean Mango

mango bbq, cilantro, fresh mango **G****F**

Thai

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