

## *Appetizers*

**Sriracha Pickled Egg** - served with pickled onions and spicy Calabrian chili mayo \$2

**Spanish or Furikake Corn Nuts** – plain or candied (savory mix candied with fish sauce, tamari, bonito, nori and sesame seeds) \$2

**Korean BBQ Jerky** – house made beef jerky spiked with chili flake, tamari and sriracha \$5

**Castelvetro Olives** – delicious buttery Spanish olives \$5

**Spanish Almonds** - fried and salted Spanish almonds \$6

## *Sandwiches*

*\*available until focaccia is sold out, served with Spanish corn nuts*

**Breakfast Sandwich** - soft cooked egg\*, applewood smoked bacon, dressed arugula, spicy or plain mayo. \$7 add manchego or provolone for \$1

**Muffaletta Sandwich** – mortadella, finocchiona, provolone, olives, giardiniera, olive oil & sherry vinegar on house focaccia \$8 *\*\*available until focaccia sold out*

**Italian Sandwich** – finocchiona, salametti secchi, giardiniera, manchego, shredded iceberg, banana peppers, cherry peppers, oregano, olive oil & sherry vinegar on house focaccia \$8

## *Pizza Snacks*

**Pizza Sticks** – marinara, arugula-pecan pesto or romesco and mozzarella. served with side of marinara \$8

*Loaded Sticks – add up to 3 toppings – meats \$1 ea / fruit and veggies \$.50 ea*

**Breadsticks** – olive oil, roasted garlic, sea salt, oregano, and Reggiano. served with side of marinara \$8

**Slices** – Cheese Slices \$4 / Pepperoni \$5      Add meats - .50 ea / add veggies - .25ea

*Cheese and Pepperoni Slices free to kids in need and Displaced Service Industry workers*

## *Salads*

**Caesar Salad** – Romaine or kale and radicchio tossed in house made Caesar dressing\* with Parmigiano Reggiano and seasoned focaccia breadcrumbs \$6 /\$9 *add* meat \$2/\$3

**Kale Chef Salad** – kale, arugula, mushrooms, red onions and Calabrian chilies tossed in blue cheese vinaigrette. \$6/ \$9 *add* meat \$2 /\$3, soft cooked egg\* \$1

**Arugula Salad** – arugula, red onions, apples and toasted pecans tossed in your choice of blue cheese or red wine vinaigrette. \$6/ \$9 *add* meat \$2/ \$3, pickled egg \$2, soft cooked egg\* \$1

*\*consuming raw or undercooked eggs may increase your risk of food borne illness*

## *Drinks*

non-alcoholic cans – coke / diet coke / sprite / dr. pepper \$1.50

non-alcoholic bottles – coke / pepsi / squirt / fruit punch jaritto \$2

Growlers / Cans and Bottled Beer / Wine Bottles available for take out – 20%off

## Pizza

\* all 14" pies topped with parm and oregano \*\*house made cashew ricotta available \$2 (vegan) \*\*\*Gluten Free Skins\$5 (vegan)

### Meaty

**Double Pepperoni** - marinara, mozz, classic and old-fashioned pepperoni \$20

**Old Standard** – marinara, mozz, sausage and Calabrian chilies, pickled onions \$23

**The Crandall** – marinara, mozz, salametti secchi, figs, cherry peppers, pickled red onions, pecorino \$23

**The Shaft** – marinara, mozz, pepperoni, sausage, bacon, mushroom, Italian olive mix,  
red onions, banana peppers, bell pepper blend \$24

**Coppa** – marinara, fresh mozz, pecorino, hot coppa, arugula and extra virgin olive oil \$21

**The Melito** – marinara, mozz, pepperoni, sausage, bacon, pineapple, serrano \$22

**The Goodman** – mozz, blue cheese, bacon, roasted potato, black pepper, pickled serrano \$21

**Finocchiona** – marinara, mozz, fennel salami, red onions, apple and hot honey \$22

**Smokey Joe** – marinara, mozz, bacon, mushrooms, smoked mozzarella \$21

**Get Wounded** – marinara, mozz, taleggio, finocchiona, figs, hot honey \$22

**The Martinez** – marinara, mozz, classic and old-fashioned pepperoni, fennel seed salami, Chop NY Italian  
sausage, bacon, salametti secchi, hot coppa \$24

**Spring Chicken** -arugula-pecan pesto, mozz, chicken, bacon, red onions, pomodoraccio tomatoes \$23

### Vegetarian

**Veggies for Vegans** – romesco, cashew cheese, all the mushrooms, olives, red onions, potatoes, garlic, kale \$23

**Pale Horse** – mozz, ricotta, roasted garlic, fresh thyme, preserved lemon, basil \$20

*add* - figs *or* Calabrian chilies \$1.50 *add* - prosciutto San Danielle \$3

**Funky Mushroom**– mozz, fresh mozz, mascarpone, taleggio, roasted garlic and roasted mushrooms \$22

**Margherita** – marinara, fresh mozz, basil, sea salt \$17 *add* - prosciutto San Danielle \$3

### BUILD YOUR OWN PIE

\$15 cheese pizza base \*all pies will include mozzarella and marinara unless otherwise requested

arugula-pecan pesto \$0

#### Cheeses-\$2

pecorino

mascarpone

fresh mozzarella

aleggio

blue cheese

smoked mozzarella

cashew ricotta (vegan)

extra mozzarella

ricotta

provolone

almond-romesco \$0

#### Meats- \$3

Chop NY Italian sausage

pepperoni / old fashioned

bacon

hot coppa

prosciutto San Danielle

salametti secchi

finocchiona (fennel salami)

chicken

mortadella

#### Fruit & Veggies- \$1.50

red onions

pickled onions

Italian olive mix

roasted potatoes

mushrooms

cherry peppers (hot)

Calabrian chilies (hot)

serrano (hot)

banana peppers

pickled serrano(hot)

fresh thyme

bell pepper blend

roasted garlic

pineapple

figs

basil

arugula

pomodoraccio  
tomatoes

hot honey

preserved lemons

**DIY Pizza Kits - Dough ball, Marinara, Mozzarella \$8 / Dough Balls \$3 ea**