

appetizers & shares

GARLIC KNOTS WITH MARINARA SAUCE \$6 v

CASTELVETRANO OLIVES WITH HOUSE BREAD \$6 vv

BRUSSELS SPROUTS WITH ANCHOVY-PEPPER SAUCE \$7.50 GF

TOMATO-BASIL BRUSCHETTA \$8 vv
add goat cheese \$2

EGGPLANT ROLLATINI \$10 v
goat cheese, pesto, basil, marinara, parmesan

MEATBALLS AL FORNO \$10
veal, pork, beef, and lamb meatballs wood-fired in red-sauce and served with house bread.

GARLIC ROASTED SHRIMP \$12 GF
served with lemon and truffle honey dressing.

ANTIPASTI PLATTER \$14
monocacy ash goat cheese, finocchiona salami, prosciutto san daniele, castelvetro olives, roasted red peppers, fig jam, and parmesan toasts.

greens n things

{ to any salad add... chicken breast \$3 | smoked salmon \$5 }
prosciutto san daniele \$4 | roasted shrimp \$5

MIXED GREENS SALAD \$8 v GF
mesclun greens, cherry tomatoes, red onions, cucumber, balsamic vinaigrette.

CAESAR SALAD \$9
romaine, garlic croutons, parmesan, classic anchovy dressing.
add anchovies \$1.5

SHAVED FENNEL SALAD \$10 v GF †
orange, toasted walnuts, arugula, goat cheese, lemon dressing.

BEETS AND BURRATA \$14 v GF †
burrata cheese, roasted beets, heirloom cherry tomatoes, pistachio, micro greens, vincotto dressing.

SEARED TUNA \$16 GF †
dry-rubbed saku tuna, mesclun greens, cucumber, pistachio, olive oil and lemon dressing.

panini

toasted sandwiches served with a small side salad

MEATBALL SUB \$13
classic meatball sub with fontina cheese and red peppers.

CHICKEN ROMESCO AVOCADO \$13 †
roasted chicken breast with romesco sauce, avocado, fontina cheese, and arugula.

MOZZARELLA TOMATO BASIL \$10
mozzarella, marinated tomatoes, basil-pesto

v = vegetarian | vv = vegan | GF = gluten free | † = contains nuts

wood oven pizza

MARGHERITA v \$13
tomato sauce, mozzarella di bufala, basil.

NEAPOLITAN v \$12
tomato sauce, mozzarella.

BIANCHI v \$13
mozzarella di bufala, parmesan, sicilian oregano.

MARINARA v \$11
spicy marinara, fresh garlic, sicilian oregano. (no cheese!)

POLLO E SPINACI \$14
mozzarella di bufala, parmesan, chicken, spinach, roasted sweet peppers, sicilian oregano.

FUNGHI v \$14
fontina, garlic, cremini mushrooms, caramelized onions.

CLASSIC PEPPERONI \$13
tomato sauce, mozzarella, pepperoni.

ISABELLA v \$15
tomato sauce, mozzarella, sun dried tomatoes, artichoke, kalamata olives, white onions, garlic.

ROASTED EGGPLANT v \$13
roasted eggplant, goat cheese, pesto, parmesan.

REDROCKS SAUSAGE \$14
tomato sauce, fontal cheese, housemade sausage, roasted sweet peppers and spicy calabrian chiles.

ANANAS \$13
tomato sauce, mozzarella, crispy prosciutto, pineapple.

SIX SHOOTER \$15
tomato sauce, mozzarella, housemade sausage, pepperoni, kalamata olives, red onion.

THE VERDE \$14
spicy salsa verde, beer-braised pork, mozzarella, cotija, cilantro, and pickled red onion.

calzones

FORMAGGI CALZONE v \$11
ricotta, mozzarella, parmesan.

CARCIOFO CALZONE \$13
prosciutto cotto, artichoke, sautéed mushrooms, mozzarella.

CARNE CALZONE \$13
salami, pancetta, mozzarella, ricotta, parmesan.

ADDITIONAL TOPPINGS

\$1: red onions, capers, anchovies, kalamata olives, cherry tomatoes, garlic, roasted sweet peppers

\$2: pepperoni, pancetta, goat cheese, mushrooms, caramelized onions, spicy calabrian chiles, arugula, chicken

\$3: housemade sausage, meatballs, daiya vegan cheese, mozzarella di bufala, salami

\$4: prosciutto san daniele, criminelli prosciutto cotto

Substitutions charged at price of ingredient.
Consuming raw or under-cooked meats, poultry, shellfish or eggs may increase your risk of foodborne illness.