

breakfast specialties

AVOCADO TOAST \$10 v

avocado, queso fresco, red pepper flakes, and lemon on our house-baked bread. add two eggs to order for \$3

BRANDIED FRENCH TOAST \$10 v

soaked with cinnamon and vanilla.

THE DELUXE \$15

two eggs; choice of smoked bacon, prosciutto cotto, or aidell's chicken-apple sausage; hashbrowns, and french toast.

THE BREAKFAST PANINO \$14

eggs over medium, bacon, avocado, tomato, and herbed goat cheese - side of hashbrowns.

REDROCKS HASH \$14

two eggs, hashbrowns, pancetta, roasted garlic, caramelized onions, cheddar cheese, spicy salsa verde, toast.

HANGOVER BURRITO \$14

scrambled eggs, avocado, tomatoes, cheddar cheese, chicken-apple sausage, side of hashbrowns and salsa verde.

GARDEN SCRAMBLE \$13 v GF

ricotta-scrambled eggs with cherry tomatoes, spinach, mushrooms, and onions - side of hashbrowns.

SEAFARER'S SCRAMBLE \$15 GF

eggs scrambled with shrimp, garlic, basil, roasted red peppers, and parmesan - side of hashbrowns.

starters and shares

GARLIC KNOTS WITH MARINARA SAUCE \$6 v

BRUSSELS SPROUTS WITH ANCHOVY-PEPPER SAUCE \$7.50 GF

GARLIC ROASTED SHRIMP \$12 GF

lemon and truffle honey dressing.

MEATBALLS AL FORNO \$10

veal, pork, beef, and lamb meatballs wood-fired in red-sauce and served with house bread.

CAESAR SALAD \$9

romaine, garlic croutons, parmesan, anchovy dressing.

FENNEL SALAD \$10 v GF †

arugula, orange sections, toasted walnuts, goat cheese, lemon dressing.

SEARED TUNA \$16 GF †

dry-rubbed ahi tuna, mesclun greens, cucumber, crushed pistachio, olive oil and lemon dressing.

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

wood oven pizza

SUNRISE PIZZA v \$13

tomato sauce, hashbrowns, fontal cheese, herbs and a cracked egg.

MARGHERITA v \$14

tomato sauce, mozzarella di bufala, basil.

NEAPOLITAN v \$12

tomato sauce, mozzarella. (our classic cheese pizza!)

BIANCHI v \$14

mozzarella di bufala, parmesan, sicilian oregano.

POLLO E SPINACI \$16

mozzarella di bufala, chicken, spinach, roasted sweet peppers, parmesan, sicilian oregano.

FUNGHI v \$16

fontina, garlic, cremini mushrooms, caramelized onions.

CLASSIC PEPPERONI \$14

tomato sauce, mozzarella, pepperoni.

PANTELLERIA \$17

tomato sauce, fontal cheese, ricotta, basil, housemade sausage, red onion, capers.

ROASTED EGGPLANT v \$15

roasted eggplant, goat cheese, pesto, parmesan.

REDROCKS SAUSAGE \$16

tomato sauce, fontal cheese, housemade sausage, roasted sweet peppers and spicy calabrian chiles.

ANANAS \$15

tomato sauce, mozzarella, crispy prosciutto, pineapple.

SIX SHOOTER \$17

tomato sauce, mozzarella, housemade sausage, pepperoni, kalamata olives, red onion.

THE VERDE \$17

spicy salsa verde, beer-braised pork, mozzarella, cotija, cilantro, and pickled red onion.

breakfast calzones

THE MERRIMACK v \$9

scrambled eggs, mozzarella, ricotta, and spinach.

THE JOHNSTON \$10

scrambled eggs, ricotta, cheddar cheese, prosciutto cotto.

OLD IRONSIDES \$10

scrambled eggs, chicken-apple sausage, cheddar cheese, red onion.

ADDITIONAL TOPPINGS

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

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

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

\$4: prosciutto san daniele, creminelli prosciutto cotto