
LUNCH SPECIALS – served until 3pm

Antipasto Salad ... 12.95 Add ons: Grilled chicken 5.00 Grilled Salmon 7.00 Grilled Shrimp 7.00

Blanched green beans and broccolini, sweet/spicy Peppadew peppers, roasted red peppers, artichoke hearts, Castelvetrano green olives, thinly sliced red onion, garlic-braised mushrooms, blue cheese crumbles, plus parsley and basil all get a quick toss with our lemon vinaigrette and come out in a big bowl, accompanied by focaccia bread.

Slow-roasted Bowman Landes Turkey Thigh Sandwiches... 14.00

The Lightfoot Pulled turkey with housemade pimento cheese, chopped Peppadew peppers and a drizzle of local honey spiked with soy sauce and sherry vinegar, served on a toasted ciabatta bun with housemade Jojos or vinaigrette-dressed greens.

The Godmother Go old-school Italian with pulled turkey topped with garlicky sautéed spinach, a shower of Parmesan and Romano cheeses and a drizzle of white truffle oil. Served on a toasted ciabatta bun with housemade Jojos or vinaigrette-dressed greens.

Lunch Combination Plates

Half a Small Pizza- Regular or Gluten Free Crust ... 13.95

Housemade Italian Sausage and Garlic-Braised Mushrooms or Pepperoni and Roasted Peppers
Mr. White or Broccolini and Roasted Cherry Tomatoes

Wheat Penny Calzone ... 13.95

White – Provolone, Mozzarella, Ricotta, Sautéed Spinach, Mushrooms
Red – Provolone, Mozzarella, Ricotta, Sausage and Peppers
Build Your Own -- with Provolone, Mozzarella, Ricotta and 2 ingredients

Mini Detroit Style Pan Pizza- Regular or Gluten Free Crust ... 14.95

Please note that these beautiful personal pizzas take up to 20 minutes to bake!

We would love to send your choice of pairing out early if you like...

Choose any Wheat Penny Specialty Pizza Choices or build your own combination with three (3) pizza toppings.

Pair it with your choice of:

- Mixed Greens including Red Leaf, Lolla Rosa, Spinach and Arugula
- Chilled Iceberg Slab topped with Chopped Vegetables
- Dressing choices: white wine vinaigrette, roasted garlic, gorgonzola, or buttermilk
- Arugula and Shaved Cauliflower dressed with Lemon Oil and Parmesan
- Cup of Today's Soup or Pepperoni Gumbo

APPETIZERS

Soup of the Day or Pepperoni Gumbo

nice cup ... 4.95 biggish bowl ... 6.95

Eggplant Fries ... 7.95

Ya gotta try 'em! Crispy rice coating, yogurt sauce or substitute our marinara sauce...

Meatballs ... 10.95

Tender beef and pork meatballs on cheesy polenta with red wine sauce, served with warm focaccia bread

Eggplant and Porcini "Meatballs" ...8.95

with a light tomato sauce and Pecorino and Parmesan Cheese

Warm Focaccia Bread ... 7.95

Extra Virgin Olive Oil, Pecorino and Parmesan Cheese

Add to the plate: 1.75 each Homemade Ricotta, Roasted Cherry Tomatoes with Garlic, Charred and peeled Sweet Peppers

Bruschetta ... 7.95

Grilled bread with sautéed Rapini and Smoked Provolone

SALADS – served with fresh focaccia

Red Hen ... 11.95

Frisee and Spinach tossed with Bacon lardons, Chickpeas, Cherry Tomatoes and Sherry Vinaigrette, served on a smear of Green Pea Hummus.

Last of Summer Caprese ... 11.95

Housemade mozzarella with Patchwork Farm tomatoes, extra virgin olive oil and basil. So simple, so good!

Arugula and Shaved Cauliflower Salad ... 8.95

Shaved Parmesan, orange zest, smoked salt, housemade lemon oil.

Kale Salad 2.0 ... 10.95

A different kale salad than our original, and so good! Thin ribbons of Lacinato kale are dressed with a lemony vinaigrette spiked with roasted garlic, Parmesan and Romano cheeses and toasted chile flakes, then plated and topped with a tangle of pickled radish and carrot, avocado, and a shower of olive oil-toasted breadcrumbs. A riot of textures and flavors to make kale salad cool again!

Dressed Greens ... 7.95

A variety of seasonal greens with your choice of Caesar, gorgonzola, white wine vinaigrette, roasted garlic or buttermilk dressing.

Slice of Ice ... 9.95

Cherry tomatoes, cubes of provolone, a lively roasted garlic dressing, and a scattering of sliced pepperoni blasted in the oven till it's cupped and crispy, all piled on a slab of chilled iceberg.

EAT YOUR VEGETABLES – portioned for sharing

Grilled Broccolini with Olives and Bottarga ... 10.95

Charred Broccolini topped with grilled Castelvetro and Beldi olives, lemon oil, garlic bits, toasted focaccia breadcrumbs and a light shower of freshly grated Bottarga.

Herb Buttered Spaghetti Squash ... 7.95

Our favorite hard squash roasted, and then quickly sauteed with herb butter. So simple, yet so good!

Green Beans with Soy Sauce Vinaigrette and Anchovy Mayo ... 9.95

I stole these from Girl and The Goat in Chicago. They are savory, juicy and hit all the right umami notes.

Roasted Yukon Potatoes ... 6.95

Split, flattened and roasted with olive oil, coarse salt and freshly ground pepper till crispy 'round the edges.

SANDWICHES – served with housemade Jojos or vinaigrette-dressed greens

**Wheat Penny Burger ... 14.00 *If you prefer, you can substitute our Crispy Cauliflower Patty for the beef patty.*

The kitchen is proud of our special blend of 70% chuck, 15% short rib and 15% brisket, resulting in a juicy, nicely textured and flavorful burger! Check out the Weekly Special Burger or just go traditional with cheese, lettuce, pickles, sliced onion (any or all) and your choice of classic condiments.

Our default temp is medium-well; if you'd like your beef burger cooked differently, just tell your server!

Weekly Special Burger ... 15.00 **Ask your server for the current offering!!

Chicago Style Chicken Parmesan Sandwich ... 14.95

We gently pound a chicken breast and coat it with our parmesan panko breadcrumbs. It is quickly fried to order and topped with pizza sauce, a slice of our housemade mozzarella and fresh basil. Served with housemade Jojos or vinaigrette-dressed greens.

Mushroom Milanese ... 13.95

A big portobello mushroom breaded with panko crumbs and deep-fried till golden brown and crispy-crunchy. Served on focaccia bread with arugula and a smear of salsa verde, an Italian green sauce made with parsley, capers, olive oil, lemon, and love.

The Philadelphia... 14.00

Pork Shoulder braised to juicy tenderness is teamed up with provolone cheese and one of our favorite Italian vegetables, rapini. This quintessential Italian cousin to broccoli is a traditional match with pork--in pasta and soups, but especially in this iconic Italian sandwich beloved in Philadelphia. Juicy, garlicky perfection served on our house-made Ciabatta roll.

PASTA AND MORE

Rustichella d'Abruzzo Orecchiette with Italian Fennel Sausage and Rapini... 13.75 / 23.00

Orecchiette or in English, little ears, is a rustic, almost chewy pasta with a cup-like shape that combines with our housemade Italian fennel sausage and a heap of tender, green rapini (Italian cousin to broccoli) for a very traditional, very delicious plate of pasta. Moistened with a little double-strength stock, garnished with a big handful of Parmesan and Pecorino cheeses, this is just right as the weather turns chillier. **Just let us know if you would like our housemade Gluten-Free Rigatoni instead!**

Hop The Gem: Pasta with Tomato Cruda and Italian Chicken Sausage 13.50 / 22.00

Torchio is a swirly, cone-shaped pasta, perfect for holding the juices and tomato bits in our Tomato Salsa Cruda. Scatter in a quarter pound* of our homemade chicken sausage, a shower of basil leaves, and a heavy handful of Parmesan and Romano cheeses, and you've got our all-time customer favorite pasta. You can substitute our housemade gluten-free pasta or our ricotta or vegan cashew ricotta if you prefer! **Just let us know if you would like our housemade Gluten-Free Rigatoni instead!**

Grilled Shrimp, Broccoli and Peppers with Polenta... 20.00

Tumbled over polenta parmigiana and garnished with lemon oil and a drizzle of salsa verde, this is a "shrimp and grits" your mama never dreamed of.

Eggplant Parmesan... 19.00

Slices of roasted eggplant layered with housemade ricotta and mozzarella cheeses make the ultimate melding of flavors, cloaked in our tomato-basil sauce and emerging bubbly-brown from the pizza oven. This dish is vegetarian and gluten-free, and we can make it with cashew ricotta and vegan mozzarella for our vegan folks! Served with your choice of one side.

Green Lasagna with Cheese and Tomato ... 18.00

Homemade spinach pasta comes rolling forth from the pasta machine brilliantly green and very thin. It is layered with housemade ricotta cheese scented with nutmeg, and a light, fresh tomato sauce--eons away from the heavy, dense lasagna of the past. Simple, delicate, authentic, and so good.

PLATE DINNERS – served with your choice of two sides

Crispy Brick Chicken Thighs ... 26.00

Superior-quality, all-natural chicken thighs are boned out, seasoned and cooked juicy and crispy under a brick. Finished with our housemade lemon oil.

Grilled Red Snapper ... 28.00

Topped with sweet, slightly spicy pickled cherry peppers, extra virgin olive oil, fresh chopped herbs and charred scallions.

**Seared Salmon Verona ... 28.00

Antarctic salmon served on a bed of broccolini puree, garnished with pickled eggplant, cherry tomatoes, lemon oil and garlic bits.

Grilled Trout Saltimbocca ... 28.00

A trout fillet is wrapped in thin slices of Speck, a mildly smoked salt-cured ham from the Italian Alps. Between the speck and the trout we tuck a few leaves of fresh sage. The fish is seared on the hot grill, and the ham crisps into a delicious sheath around the juicy trout. A drizzle of housemade lemon oil adds brightness.

****Grilled Strip Steak with Porcini Rub ... 36.00** This 12 oz. beauty is rubbed with a housemade mix of dried porcini mushrooms, coarse salt, crushed black pepper and Spanish paprika, then grilled to charred and juicy.

Cauliflower T-Bone 2.0 ... 22.00

A thick center-cut slice of cauliflower is poached in aromatic broth, then cooked to a deep, burnished brown on the flat top with a dusting of porcini rub until it browns up like a steak! Garnished with a rough-chopped salsa-ish sauce of capers, garlic, fresh mint, fresh oregano and good olive oil, this is our **new** take on one of our favorite dishes.

**Prime Aged Bone-in Ribeye ... 47.00

Treat yourself to the juicy, mineral flavor of this 28-day aged prime beef steak The meat becomes beefier and the fat more flavorful. The texture becomes silky and tender. Seasoned with kosher salt and fresh ground black pepper and grilled to your liking, the meat is finished with a schmear of house-made porcini mushroom butter and a drizzle of white truffle oil. We send it out to you plated with two giant, crispy onion rings.

Plate Dinner Side Choices

Spaghetti Squash, Cheese Polenta, Garlicky Sautéed Spinach, Sautéed Rapini, Grilled Broccoli, Roasted Yukon Potatoes, Cauliflower Mash or Green Beans

****Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness, especially if you have certain medical conditions.**

PIZZAS – small and large rounds

Small and Large-size gluten-free rounds are available as well. *Shoestring Onions are dredged in wheat flour.*
All pizzas made with tomato sauce unless described as “white”. Mornay is a milk sauce with a **gluten-free flour**-and-butter-roux.

MISS OHIO

Corn Crema (no tomato sauce), Roasted Corn, Fresh Mozzarella, Cherry Tomatoes, and Basil
14.95/21.95

THE PPP

Spicy Tomato Sauce with Pepperoni, Peppadew Peppers, Pepperoncini and Fresh Mozzarella
14.95/21.95

DUCK ON THE MOUNTAIN

A white pizza with Fontina and a little bit of Provolone and Mozzarella,
house-made smoked Maple Leaf Farms Duck Bacon and Caramelized Sweet Onions
14.95/21.95

OKIE DOKIE ARTICHOKE

A white pizza with Bechamel, Spinach, Fontina, Artichoke Hearts and Garlic Bits
14.95/21.95

THE ELEVEN

Fresh Mozzarella, Guanciale, Marinated Cherry Tomatoes, Pesto, Reduced Balsamic and Pecorino Romano
14.95/21.95

VEGANATOR

A red or white pizza with Smoked Jackfruit, Spinach, Peppers and Onions, Cashew Ricotta
14.95/21.95

UNBEETABLE

Beet Pesto Base, Spinach, Whipped Goat Cheese or Vegan Cashew Ricotta
13.95/20.95

TAYLOR STREET

Italian Pork Sausage, Spinach, Garlic-braised Mushrooms
13.95/20.95

MR. WHITE

A white pizza with Smoked Provolone, Mozzarella, Fontina, Parmesan, Rosemary
13.95/20.95

ANGRY SAL

An Olive Oil base with Italian Pork Sausage, Fresh Mozzarella, Basil and Spicy Tomato Sauce on Top
13.95/20.95

ANGELA

A white margarita with Fresh Mozzarella, Sliced Roma Tomato, Basil
13.95/20.95

CHIMI PICANTE

A white pizza with Braised Pork, Smoked Provolone, Peppadew Peppers
and Chimichurri- The Argentinian Fresh Herb, Vinegar and Olive Oil Sauce. Spicy!
14.95/21.95

TOMMASO

Grapes, Roman Sauce, Aged Blue Cheese, Crispy Shoestring Onions
14.95/21.95

HAWAII 4-0

Ham, Charred Pineapple, Fresh Jalapenos, Cilantro
13.95/20.95

PHILOMENA

Sliced Meatballs, Sweet Peppers and Onions, Oregano
13.95/20.95

TARTE FLAMBE

A white pizza with Mornay, Nueske’s Bacon, Braised Onions, Fresh Thyme
14.95/21.95

Build Your Own Pizza

The Basic Cheese Pizza – Housemade Pizza Sauce, Provolone and Mozzarella Cheeses ... **10.95/16.95**
Just Ask Your Server If You Would Like to Substitute Follow Your Heart Vegan Cheese- No Upcharge
Add **Vegan Cashew Ricotta**, Speck, Shrimp, Bacon, Ham, Pepperoni, Anchovies, Feta, Meatballs, Braised Pork, Red or Green Chorizo, Jackfruit, Grilled Chicken Breast, Blue Cheese, Italian Sausage, Peppers and Onions, Fresh Mozzarella, Ricotta, Goat Cheese, Castelvetrano Green Olives, Basil, Black Dry-Cured Olives, Basil Pesto, Pineapple, Banana Peppers, Beet Pesto (Vegan), Jalapenos, Crispy Shoestring Onions, Garlic-Braised Mushrooms, Chimichurri, Spinach, Calabrian Chili Peppers, Roasted Red Peppers or Braised Onions **1.50/2.50 per ingredient**