APPETIZERS

Soup of the Day or Pepperoni Gumbo
nice cup … 4.95 biggish bowl … 6.95

Eggplant Fries … 6.95
Ya gotta try 'em! Crispy rice coating, yogurt sauce
or substitute our marinara sauce...

Meatballs … 9.95
Tender beef and pork meatballs on cheesy polenta with
red wine sauce, served with warm focaccia bread

Eggplant and Porcini "Meatballs" …7.95
with a light tomato sauce and Pecorino and Parmesan Cheese

Warm Focaccia Bread … 6.95
Extra Virgin Olive Oil, Pecorino and Parmesan Cheese
Add to the plate:
- Homemade Ricotta 1.75
- Roasted Cherry Tomatoes with Garlic 1.75
- Charred and peeled Sweet Peppers 1.75

Bruschetta … 6.95
Grilled bread with sauteed Rapini and Smoked Provolone

SALADS

Arugula and Shaved Cauliflower Salad … 8.95
Shaved Parmesan, orange zest, smoked salt, housemade lemon oil

Kale Salad 2.0 … 8.95
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! The staff loves it--you gotta try it!

Winter Caprese … 9.95
Housemade mozzarella with roasted and fresh nice winter cherry tomatoes, roasted peppers, capers and extra virgin olive oil.

Dressed Greens … 6.95
A variety of seasonal greens with your choice of Caesar, gorgonzola, white wine vinaigrette, roasted garlic dressing or buttermilk dressing.

Slice of Ice … 8.95
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

Butternut Squash with Chile Breadcrumbs and Balsamic-Butter Drizzle… 9.95
Local squash abounds right now, and this is a terrific dish—butternut squash, tender and sweet, takes a run through the brick oven topped with spicy, cheesy, herby bread crumbs, then we drizzle it with balsamic vinegar-butter sauce for a squash taste sensation you are going to love.

Pizza Oven-Roasted Brussels Sprouts … 9.95
Brussels sprouts are tossed with razor thin garlic, Nueske's smoked bacon bits and a bit of extra virgin olive oil then baked in our pizza oven until they are hot and bubbly and then we top them with feathered pecorino Romano cheese and toasted focaccia breadcrumbs.

Spaghetti Squash "Cacio e Pepe" … 8.95
Our favorite squash, made our favorite way—sauteed in olive oil and garlic, tossed with Parmesan and Romano cheeses and a goodly amount of black pepper, moistened with whey from making ricotta, and finished with a little butter. The best.

Winter Mixed Grill … 9.95
Grilled shiitake mushrooms and a variety of roasted local squashes such as Delicata, Butternut and Acorn are served on a swath of lemony white bean hummus and finished with pistachio gremolata.

Green Beans with Soy Sauce Vinaigrette and Anchovy Mayo … 8.95
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! Ask your server what condiments, vegetables and other garnishes today's Burger is sporting, 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 … 14.00 ***If you prefer, you can substitute our Crispy Cauliflower Patty for the beef patty.*
Ask your server about this week's selection.
Our default temp is medium-well; if you'd like your beef burger cooked differently, just tell your server!

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. Mayor Daley would be pleased! Served with housemade Jojos or vinaigrette-dressed greens.

Mushroom Milanese … 13.95
A big portobello mushroom breaded with panko crumbs, then deep-fried till golden brown and crispy-crunchy. Served hot on freshly made focaccia bread with a fistful of 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 vegetables, rapini. This quintessential Italian cousin to broccoli is a traditional match with pork--in pasta, in soups and on Sunday dinner platters, but especially in this iconic Italian sandwich beloved in Philadelphia. You can even get them at the airport! Juicy, garlicky perfection served on our house-made Ciabatta roll.

PASTA AND MORE

House-made Pappardelle with White Bolognese 13.50 / 26.00
Wide, supple pappardelle noodles are traditional with a hearty meat sauce like this, and white Bolognese is traditionally light on the tomato, but deep on flavor with 50/50 beef and pork, sage and olive oil, white wine, garlic, mirepoix, the traditional shot of cream, and just a smidge of nutmeg.
Also, please just let us know if you would like our housemade Gluten Free Rigatoni instead!

Grilled Shrimp, Broccolini and Peppers with Polenta… 19.00
Grilled with the vegetables, 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.

Green Lasagna with Cheese and Tomato … 17.00
A labor of love. 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.

Rustichella d'Abruzzo Rigatoni with Pesto Trapanese … 12.00 / 22.00
This Sicilian take on pesto is hearty and bursting with flavor, and nothing like the more famous basil pesto from Genoa. Instead, oven-roasted cherry tomatoes and crunchy almonds are the base, supported by garlic and olive oil. This rustic sauce is perfect for tossing with Rustichella d'Abruzzo Rigatoni pasta, finished with a garnish of toasted breadcrumbs and Parmesan and Romano cheeses. ***Just let us know if you would like our housemade Gluten Free Rigatoni instead!***

PLATE DINNERS

Crispy Brick Chicken Thighs … 26.00
Superior-quality, all-natural chicken thighs are boned out, seasoned and cooked juicy and crispy under a brick. Served with your choice of two sides.

Seared Salmon with Poblano-Butternut Cream… 26.00
This is just what a fresh salmon fillet needs at this time of year—a savory sauce of cream flavored with roasted poblano peppers and pureed butternut squash. Garnished with cubes of roasted squash and a shower of chopped cilantro and crispy garlic bits, this dish showcases the season, and some of our favorite flavors, beautifully.

**Grilled Strip Steak with Porcini Rub … 34.00 This 12 oz. beauty is rubbed with a housemade spice mix of dried porcini mushrooms, coarse salt, crushed black pepper and Spanish paprika, grilled to charred and juicy. Served with your choice of two sides.

Cauliflower T-Bone … 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 until it looks like a steak! Garnished with a rough-chopped salsa-ish sauce full of things cauliflower loves--olives, garlic, raisins, orange segments, herbs and good olive oil. A savory, dramatic, center-of-the-plate take on a favorite vegetable. Served with your choice of two sides.

Plate Dinner Side Choices
Spaghetti Squash Cacio e Pepe, Cheese Polenta, Garlicky Sauteed Spinach, Sauteed Rapini,
Grilled Broccolini, 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". Bechamel Sauce is a milk gravy with a ***rice flour***-and-butter-roux.

THE PPP

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

DUCK YEAH!

A white pizza with Provolone and Mozzarella, house-made smoked Maple Leaf Farms
duck bacon and tomatoes, finished with caper dijonnaise, dressed arugula and Parmesan/Romano cheese.
14.95/21.95

WRIGLEY FIELD

House Roasted Italian Beef, Chicago-style Giardiniera
13.95/20.95

OKIE DOKIE ARTICHOKIE

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

SICILIANO

Orange-scented Castelvetrano Olives, Ricotta, Toasted Almonds
13.95/20.95

VEGANATOR

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

UNBEETABLE

Beet Pesto Base, Spinach, Whipped Goat Cheese or <u>Vegan</u> 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 Bechamel, 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, Pesto, Pineapple, Banana Peppers, Giardiniera, 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**

White Wines

Von Wilhelm Haus Riesling Kabinett — Glass 9 — Bottle 36

Pineapple, apple, and orange blossom. Light bodied and crisp with a clean finish.

Chateau Graville-Lacoste Graves Blanc, Bordeaux — Glass 10 — Bottle 40

A blend of Sauvignon Blanc and Semillon, this Graves is perfect for hot summer days. Freshly cut grass, melon, peaches, honey and stone.

Vietti Roero Arneis, Piemonte — Glass 8 — Bottle 32

Sometimes referred to as Barolo Bianco this Arneis is bright and clean tasting with flavors of honeysuckle, lemon meringue and almonds.

Cantina di Caldaro Pinot Grigio, Trentino - Alto Adige — Glass 9 — Bottle 36

Fuller and richer than you might expect. Very aromatic with notes of sweet pears, peaches and tropical fruits.

Sonoma Cutrer Chardonnay, Russian River — Bottle 45

Buttery and rich, with a toasty vanilla finish.

Cave de Lugny Les Charmes Chardonnay, Mâcon-Lugny — Glass 9 — Bottle 36

No oak for this one. The palate is dense with citrus, apricot, pear and just the right amount of creaminess.

Naveran Brut Vintage Cava, Penedès — Glass 8 — Bottle 32

A lovely estate bottled Cava perfect for any occasion celebratory or not. Like fresh bread and baked apples. In a word . . . scrumptious.

Jeio Prosecco, Veneto — Glass 8 — Bottle 32

Tiny bubbles and a precise, crisp flavor. Apple, peach and a touch of citrus.

Rose

Domaine Tempier, Bandol — Bottle 60

One of our all-time favorite wines. It's so good with food or on its own. Just do it.

Chateau de Campuget, Costieres de Nimes — Glass 8 — Bottle 32

Perhaps our all-time best seller, this blend of grenache noir and syrah is light, fresh and a little peachy.

Red Wines

Terres d'Avignon, Selected & Blended by Kermit Lynch, Côtes Du Rhône — Glass 7 — Bottle 28

"If you ever want to show someone what a red wine from southern Rhône tastes like, this is the first bottle you should open." Fermented and aged in cement with wild yeasts and minimal filtration. Blackberries, black pepper and black olives.

Terramata Barbera d'Alba — Glass 9 — Bottle 36

A beautiful combination of both earth and fruit, notes of black raspberries lead into tastes of violets, rosemary, and chanterelle mushrooms.

Rocca delle Macie Chianti Classico Reserva — Glass 11 — Bottle 44

Ruby red, rich and intense with complex notes of blackberry, plum, smoke and leather.

Corvidae Wines "The Rook" Merlot, Washington — Glass 8 — Bottle 32

It's about time to get over being over Merlot. This wine is beautifully balanced with hints of bold red fruits, sarsaparilla, orange peel, and tobacco. Soft tannins lead to a rich and velvety finish. Its like drinking silk.

Piedra Negra Malbec, Valle de Uco, Argentina — Glass 9 — Bottle 36

A high altitude and rocky volcanic soil make this Malbec full-bodied and intense, yet elegant.

Vitiano Red, Umbria — Glass 7 — Bottle 28

Lush, fruity and sporting high scores from critics, this blend of sangiovese, merlot, and cabernet sauvignon is extremely popular in Italy.

Four Vines the Maverick Pinot Noir, Edna Valley, California — Glass 10 — Bottle 40

Luscious and silky for a Pinot. The Maverick opens with bright aromas of raspberry and hibiscus and finishes with just a hint of cherry cola.

Garalis Limnio, Lemnos, Greece — Glass 10 — Bottle 40

Perhaps the oldest referenced grape varietal in the world, Limnio has evolved on the volcanic island of Lemnos over thousands of years. The taste is as intriguing as its history with dried herbs, iron and smoke.

Varvaglione 12 e Mezzo, Primitivo del Salento — Bottle 28

While genetically identical to the Zinfandel in California, both varieties have their roots in Croatia. The wine is succulent with ripe black plums and hints of chocolate. A must try for Zinfandel fans.

Alma Negra M Blend, Valle de Uco, Argentina — Bottle 40

A blend of bonarda and malbec, the "Black Soul" is deep, dark and damn tasty. Slate, pepper, dark fruits and rain forest.

Hess Allomi Cabernet Sauvignon, Napa Valley — Glass 13 — Bottle 52

Intense dark fruit with hints of cinnamon and a structured finish make this a classic example of Napa Cab.