
APPETIZERS

Soup of the Day or Pepperoni Gumbo

nice cup ... 4.50 biggish bowl ... 6.50

Eggplant Fries ... 6.95

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

Meatballs ... 8.95

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!

Almost Summer Caprese ... 8.95

Housemade mozzarella, thickly sliced and served with grilled summer squash, Garlic-braised Mushrooms, Charred Mad River Garlic Grower's Garlic Scapes and a splash of extra virgin olive oil.

Dressed Greens ... 5.95

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

Asparagus Mixed Grill ... 9.95

Indiana asparagus, marinated artichokes and zucchini are grilled and tumbled over a smear of lemon mayonnaise then sprinkled with parmesan and romano cheese.

Green Beans with Soy Sauce Vinaigrette and Anchovy Mayo ... 7.95

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 ... 13.00

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

Casey and Patrick's Tagliatelle with Ham, Peas, Cream and Parmesan 13.50/22.00

Grist's exceptional hand-cut flat noodles are tossed with Italian seasonal ingredients in this classic pasta bringing smoky, salty, sweet and richness to every bite. Don't care for ham? Substitute garlic-braised mushrooms instead.

Just let us know if you would like our housemade Gluten Free Rigatoni instead!

Grilled Shrimp, Broccoli 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.

Rigatoni with Pesto Trapanese ... 13.00 / 21.00

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 Blackberry-Basil Butter... 26.00

Verlasso salmon is ocean-farmed, with no antibiotics or growth hormones. We season it with coarse salt and pepper, sear it on our hot iron griddle and dab it with a fresh blackberry butter that melts into the fish and goes with Pinot Noir like nobody's business. Salmon will be prepared to medium temperature with the blackberry butter on the side. Served with your choice of two sides.

****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, Cheese Polenta, Garlicky Sautéed Spinach, Sautéed Rapini, Grilled Broccoli, Roasted Yukon Potatoes, Cauliflower Mash, 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.

All pizzas made with tomato sauce unless described as “white”. Bechamel Sauce is a milk gravy with a *rice flour*-and-butter-roux.

Shoestring Onions are dredged in wheat flour.

CITY SCAPE PIZZA

A white pizza with local Mad River Grower’s Garlic Scape Pesto, Shrimp and Calabrian Chiles

14.95/21.95

WRIGLEY FIELD

House Roasted Italian Beef, Chicago-style Giardiniera

13.95/20.95

OKIE DOKIE ARTICHOKE

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

14.95/21.95

SICILIANO

Orange-scented Castelvetro Olives, Ricotta, Toasted Almonds

13.95/20.95

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 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, Castelvetro 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

DESSERTS

Arnie's Chocolate Cake

Served with salted caramel sauce and whipped cream... 6.95

Strawberry Crisp

Fresh strawberries are mixed with butter, cinnamon and a squeeze of lemon juice, then topped with a layer of gluten-free oat-pecan streusel and baked until brown and bubbly. Served warm with a scoop of vanilla ice cream... 6.95

Atlantic Beach Pie

A silky lemon-lime custard filling in a crushed and sweetened saltine cracker pie crust... 6.95

House-Made Buckeye Ice Cream

Salted peanut butter base with a dark chocolate swirl and a drizzle of chocolate sauce ... 5.95

Vanilla Ice Cream Our Way

With extra virgin olive oil, crushed dark chocolate bits and a pinch of Maldon flake salt ... 5.95

Chocolate or Vanilla Ice Cream One scoop ... 3.95 Two scoops ... 5.95

Assorted Vegan Sorbet and Ice Creams One scoop ... 3.95 Two scoops ... 5.95

Mango Sorbet, Strawberry and Chocolate- both with a coconut milk base, and Vanilla-with a soymilk base

White Wines

Kurt Darting Durkheimer Nonnengarten Riesling Kabinett, Pfalz <i>Sweet exotic fruits with just a touch of petrol are balanced by a clean, dry and slightly spicy finish.</i>	Glass 9	Bottle 36
Chateau Graviille-Lacoste Graves Blanc, Bordeaux <i>A blend of Sauvignon Blanc and Semillon, this Graves is perfect for hot summer days. Freshly cut grass, melon, peaches, honey and stone.</i>	Glass 10	Bottle 40
Vietti Roero Arneis, Piemonte <i>Sometimes referred to as Barolo Bianco this Arneis is bright and clean tasting with flavors of honeysuckle, lemon meringue and almonds.</i>	Glass 8	Bottle 32
Cantina di Caldaro Pinot Grigio, Trentino - Alto Adige <i>Fuller and richer than you might expect. Very aromatic with notes of sweet pears, peaches and tropical fruits.</i>	Glass 9	Bottle 36
Sonoma Cutrer Chardonnay, Russian River <i>Buttery and rich, with a toasty vanilla finish.</i>		Bottle 45
Cave de Lugny Les Charmes Chardonnay, Mâcon-Lugny <i>No oak for this one. The palate is dense with citrus, apricot, pear and just the right amount of creaminess.</i>	Glass 9	Bottle 36
Florent Cosme, Vouvray Sec “Grosse Pierre,” Loire <i>If you’re looking for a California Chardonnay, why not try this Chenin Blanc from France? A little green apple on the nose, a touch of cantaloupe on the lips and just a little creaminess.</i>	Glass 10	Bottle 40
Naveran Brut Vintage Cava, Penedès <i>A lovely estate bottled Cava perfect for any occasion celebratory or not. Like fresh bread and baked apples. In a word . . . scrumptious.</i>	Glass 8	Bottle 32
Jeio Prosecco, Veneto <i>Tiny bubbles and a precise, crisp flavor. Apple, peach and a touch of citrus.</i>	Glass 8	Bottle 32

Rose

Domaine Tempier, Bandol <i>One of our all-time favorite wines. It’s so good with food or on its own. Just do it.</i>		Bottle 60
Chateau de Campuget, Costieres de Nimes <i>Perhaps our all-time best seller, this blend of grenache noir and syrah is light, fresh and a little peachy.</i>	Glass 8	Bottle 32

Red Wines

Terres d’Avignon, Selected & Blended by Kermit Lynch, Côtes Du Rhône <i>“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.</i>	Glass 7	Bottle 28
Fontanafredda Briccotondo Barbera, Piemonte <i>With a nose full of blackberries and plums this beautiful Barbera finishes oh so Langhe with soft tannins and a touch of pepper and cinnamon.</i>	Glass 9	Bottle 36
Rocca delle Macie Chianti Classico Reserva <i>Ruby red, rich and intense with complex notes of blackberry, plum, smoke and leather.</i>	Glass 11	Bottle 44
Iconic SK Merlot, California <i>It’s about time to get over being over Merlot. With the help of a healthy dose of cab franc and new French oak, the sidekick is unexpectedly earthy, spicy and smoky.</i>	Glass 8	Bottle 32
Piedra Negra Malbec, Valle de Uco, Argentina <i>A high altitude and rocky volcanic soil make this Malbec full-bodied and intense, yet elegant.</i>	Glass 9	Bottle 36
Vitiano Red, Umbria <i>Lush, fruity and sporting high scores from critics, this blend of sangiovese, merlot, and cabernet sauvignon is extremely popular in Italy.</i>	Glass 7	Bottle 28
Four Vines the Maverick Pinot Noir, Edna Valley, California <i>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.</i>	Glass 10	Bottle 40
Garalis Limnio, Lemnos, Greece <i>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.</i>	Glass 10	Bottle 40
Varvaglione 12 e Mezzo, Primitivo del Salento <i>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.</i>		Bottle 28
Alma Negra M Blend, Valle de Uco, Argentina <i>A blend of bonarda and malbec, the “Black Soul” is deep, dark and damn tasty. Slate, pepper, dark fruits and rain forest.</i>		Bottle 40
Secco-Bertani Original Vintage Edition, Verona <i>Drawing inspiration from their archives, the Original Vintage Edition pays homage to the Veronese style of wine they crafted before the advent of Amarone and Ripasso. Think black tea, dark roast coffee, pipe tobacco and sassafra.</i>	Glass 10	Bottle 40
Hess Allomi Cabernet Sauvignon, Napa Valley <i>Intense dark fruit with hints of cinnamon and a structured finish make this a classic example of Napa Cab.</i>	Glass 13	Bottle 52