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## LUNCH SPECIALS – served until 3pm

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**Antipasto Salad ... 13.95** 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.

**Red Hen Salad... 12.95**

Frisee and Spinach tossed with bacon lardons, chickpeas, cherry tomatoes and sherry vinaigrette, served on a smear of green pea hummus.

**Slice of Ice Salad... 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.

**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
- Pepperoni and Roasted Peppers
- Mr. White
- 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 two (2) pizza toppings. (See pizza toppings for options.)

**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 or build your own with three (3) pizza toppings. (See pizza toppings for options.)

**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: Caesar, gorgonzola, white wine vinaigrette, lemon vinaigrette, roasted garlic, lemon oil, sherry vinaigrette or buttermilk dressing.**

- Arugula and Shaved Cauliflower dressed with Lemon Oil and Parmesan
- Cup of Today's Soup or Pepperoni Gumbo

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## APPETIZERS

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**Soup of the Day or Pepperoni Gumbo**

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

**Eggplant Fries ... 8.95**

Ya gotta try 'em! Crispy rice flour and corn starch 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" ...9.95**

with a light tomato sauce and Pecorino and Parmesan Cheese

**Warm Focaccia Bread ... 8.95**

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 ... 8.95**

Grilled bread with sautéed Rapini and Smoked Provolone

***A 20% Service Charge/Gratuity is automatically added to parties of five (5) or more.***

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## SALADS – served with fresh focaccia

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### Late Fall Caprese ... 11.95

Housemade mozzarella with Italian preserved tomatoes, good fall cherry tomatoes, roasted peppers, capers and extra virgin olive oil.

### Arugula and Shaved Cauliflower Salad ... 8.95

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

### Kale Salad 2.0 ... 11.95

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 ... Half 5.95 / Full 7.95

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

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## EAT YOUR VEGETABLES – portioned for sharing

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### Grilled Broccolini with Olives and Bottarga ... 11.95

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.

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## SANDWICHES – served with housemade Jojos or vinaigrette-dressed greens

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### \*\*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 ... 15.00

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 ... 14.00

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

### The Philadelphia... 15.00

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.

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## PASTA AND MORE

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### Rustichella d'Abruzzo Orecchiette with Italian Fennel Sausage and Rapini... 14.00 / 24.00

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. Finished with a bit of softened butter!

**Just let us know if you would like our housemade Gluten-Free, Non-Vegan Rigatoni instead!**

### Hop The Gem: Pasta with Tomato Cruda and Italian Chicken Sausage 14.00 / 24.00

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! Finished with a bit of softened butter!

**Just let us know if you would like our housemade Gluten-Free, Non-Vegan 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... 20.00

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 ... 19.00

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.

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## PLATE DINNERS — served with your choice of two sides

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### 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.

### \*\*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 crispy onion rings.

## Plate Dinner Side Choices

Spaghetti Squash, Cheese Polenta, Garlicky Sautéed Spinach, Sautéed Broccoli Rabe, 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.**

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## PIZZAS

Small and Large-size gluten-free rounds are available as well. *Shoestring Onions are dredged in **wheat** flour.*

Mornay is a milk sauce with a **gluten-free flour**-and-butter-roux.

**\*Vegan option is with housemade cashew ricotta and Follow Your Heart dairy free shredded mozzarella**

**Small Round 14.95 / Large Round 21.95 unless noted**

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### MR. WHITE

EVOO with Smoked Provolone, Mozzarella, Fontina, Parmesan, Rosemary

13.95/20.95

### MISS OHIO\*

Corn Crema, Roasted Corn, Fresh Mozzarella, Cherry Tomatoes, Basil

### THE PPP

Spicy Tomato Sauce with Pepperoni, Peppadew Peppers, Pepperoncini, Fresh Mozzarella

### OKIE DOKIE ARTICHOKE\*

Mornay with Bechamel, Spinach, Fontina, Artichoke Hearts, Garlic Bits

### VEGANATOR

Marinara or EVOO with Smoked Jackfruit, Spinach, Peppers and Onions, Cashew Ricotta

### UNBEETABLE\*

Beet Pesto, Spinach, Whipped Goat Cheese

### TAYLOR STREET

Marinara, Italian Pork Sausage, Spinach, Garlic-braised Mushrooms

### ANGRY SAL

EVOO with Italian Pork Sausage, Fresh Mozzarella, Basil and Spicy Tomato Sauce on Top

### ANGELA, aka WHITE MARGARITA\*

EVOO with Fresh Mozzarella, Sliced Roma Tomato, Basil

### TOMMASO\*

Marinara, Grapes, Roman Sauce, Aged Blue Cheese, Crispy Shoestring Onions

### HAWAII 4-0

Marinara, Ham, Charred Pineapple, Fresh Jalapenos, Cilantro

### PHILOMENA

Marinara, Sliced Meatballs, Sweet Peppers and Onions with Oregano

### TARTE FLAMBE

Mornay with Nueske's Bacon, Braised Onions, Fresh Thyme

### THAT'S THE WAY

Marinara, Roasted Red Peppers, Pepperoni

### DUCK ON THE MOUNTAIN

EVOO with Fontina and a little bit of Provolone and Mozzarella,  
house-made smoked Maple Leaf Farms Duck Bacon and Caramelized Sweet Onions

15.95/22.95

### THE ELEVEN

EVOO with Fresh Mozzarella, Guanciale, Marinated Cherry Tomatoes, Pesto, Reduced Balsamic and Pecorino Romano

15.95/22.95

### CHIMI PICANTE

Chimichurri- the Argentinian Fresh Herb, Vinegar and Olive Oil Sauce with Braised Pork, Smoked Provolone, Peppadews

15.95/22.95

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### Build Your Own Pizza

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The Basic Cheese Pizza – Housemade Pizza Sauce, Provolone and Mozzarella Cheeses ... **11.95/17.95**

***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, 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**

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