
WOOD FIRE



PIZZA MENU

MARGHERITA

plum tomato sauce, mozzarella fior di latte, fresh basil and evo | \$21

PROSCIUTTO E RUCOLA

plum tomato sauce, shaved prosciutto di parma, arugula, shaved parmigiano and evo | \$24

CIRO

bechamel, roasted corn, ham, grated parmigiano and cracked black pepper | \$22

VALDOSTANA

gorgonzola sauce, smoked prosciutto "speck", cremini mushrooms and grated parmigiano | \$24

CONTADINA

plum tomato sauce, roasted peppers, marinated artichoke hearts, sauteed onions, kalamata olives, mozzarella fior di latte | \$23

DIAVOLINA

plum tomato sauce, mozzarella fior di latte, spicy calabrian salame e peppers and spicy evo drizzle | \$24

ANITA

lemon crema, ham, grilled artichoke hearts, sauteed onions and fresh rosemary | \$22

AXL ROSSA

plum tomato sauce, deli pepperoni, house made sausage and mozzarella fior di latte | \$24

ANNAMARIA

house made pesto, ripe roma tomatoes, mozzarella fior di latte and balsamic glaze drizzle | \$22

HAN BOLO

bolognese, cremini mushrooms, sauteed onions and mozzarella fior di latte | \$23

BIANCA

bechamel, mozzarella fior di latte, goat cheese and sauteed onions with a sesame seed crust | \$21

PIZZA DEL GIORNO

ask your server for tonight's special feature | \$mkt

BUILD-YOUR-OWN PIZZA

start with one base and one cheese | \$13.25 (+ additions)

BASE SAUCE

plum tomato sauce, pesto, bechamel, lemon crema | \$4.50

VERDURA

fresh tomato, fresh basil, arugula, sauteed onions, marinated artichoke hearts, kalamata olives, cremini mushrooms, roasted corn, spicy calabrian peppers, roasted red peppers | \$4.50

FORMAGGIO

mozzarella, gorgonzola, shaved parmigiano | \$3.25

CARNE

pepperoni, speck, ham house made sausage, spicy calabrian salame, prosciutto di parma | \$4.75

EXTRAS

balsamic glaze, honey, fresh garlic | \$3.50

Please alert us to any allergies so we may try to accommodate you. We respectfully decline modifications or swaps.

ANTIPASTI

TRUFFLE FRIES

crispy yukon gold potatoes tossed in white truffle oil, cracked black pepper and parmigiano, served with roasted garlic aioli | \$13

LOLA FRITTES

crispy yukon gold potatoes tossed in calabrian pepper oil with gorgonzola crumbles and house herbs, served with roasted garlic aioli | \$13

INSALATE

GIULIO CESARE

romaine lettuce, parmigiano, hard-boiled egg, classic house made dressing and croutons | \$14

LUMINOSA

baby arugula lightly dressed with a lemon vinaigrette, cherry tomatoes, toasted almonds, pickled red onions and goat cheese | \$15

DOLCI

CANNOLI

homemade sicilian cannoli stuffed with chocolate chip cream | \$14

GELATI MISTI

daily selection based on availability | \$14

PANNA COTTA

homemade Italian custard topped with a bright berry sauce | \$14

ALFREDO'S TIRAMISU

crème and espresso whipped lighter than air, dusted with cocoa | \$14

MAMMA'S CREAMY CHEESECAKE

tangy cream cheese, farm fresh eggs and madagascar vanilla harmoniously blended and piled high on a crisp graham cracker crust | \$14

Buon appetito!

PANE E VINO

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