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## WOOD FIRE

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## PIZZA MENU

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### 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

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### BUILD-YOUR-OWN PIZZA

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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.*

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## ANTIPASTI

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### 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

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## INSALATE

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### 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

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## DOLCI

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### 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

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*Buon appetito!*

# PANE E VINO

*Please alert us to any allergies so we may try to accommodate you.*