

---

---

## WOOD FIRE

---

---



---

---

## PIZZA MENU

---

---

### MARGHERITA

plum tomato sauce, mozzarella fior di latte, fresh basil and evo | \$17.50

### PROSCIUTTO E RUCOLA

plum tomato sauce, shaved prosciutto di parma, arugula, shaved parmigiano and evo | \$20

### CIRO

bechamel, roasted corn, ham, grated parmigiano and cracked black pepper | \$18.50

### VALDOSTANA

gorgonzola sauce, smoked prosciutto "speck", cremini mushrooms and grated parmigiano | \$21.50

### CONTADINA

plum tomato sauce, roasted peppers, marinated artichoke hearts, sauteed onions, kalamata olives, mozzarella fior di latte | \$19

### DIAVOLINA

plum tomato sauce, mozzarella fior di latte, spicy calabrian salame e peppers and spicy evo drizzle | \$19.50

### ANITA

lemon crema, ham, grilled artichoke hearts, sauteed onions and fresh rosemary | \$18

### AXL ROSSA

plum tomato sauce, deli pepperoni, house made sausage and mozzarella fior di latte | \$19.50

### ANNAMARIA

house made pesto, ripe roma tomatoes, mozzarella fior di latte and balsamic glaze drizzle | \$18.50

### HAN BOLO

bolognese, cremini mushrooms, sauteed onions and mozzarella fior di latte | \$19.50

### BIANCA

bechamel, mozzarella fior di latte, goat cheese and sauteed onions with a sesame seed crust | \$17.50

### PIZZA DEL GIORNO

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

---

---

### BUILD-YOUR-OWN PIZZA

---

---

start with one base and one cheese | \$14.50 (+ additions)

#### BASE SAUCE

plum tomato sauce, pesto, bechamel, lemon crema | \$3.50

#### VERDURA

fresh tomato, fresh basil, arugula, sauteed onions, marinated artichoke hearts, kalamata olives, cremini mushrooms, roasted corn, spicy calabrian peppers, roasted red peppers | \$3.50

#### FORMAGGIO

mozzarella, gorgonzola, shaved parmigiano | \$2.50

#### CARNE

pepperoni, speck, ham house made sausage, spicy calabrian salame, prosciutto di parma | \$3

#### EXTRAS

balsamic glaze, honey, fresh garlic | \$2.50

*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 | \$9

### LOLA FRITTES

crispy yukon gold potatoes tossed in calabrian pepper oil with gorgonzola crumbles and house herbs, served with roasted garlic aioli | \$9

---

---

## INSALATE

---

---

### GIULIO CESARE

romaine lettuce, parmigiano, hard-boiled egg, classic house made dressing and croutons | \$12

### LUMINOSA

baby arugula lightly dressed with a lemon vinaigrette, cherry tomatoes, toasted almonds, pickled red onions and goat cheese | \$12

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

---

---

## DOLCI

---

---

### CANNOLI

homemade sicilian cannoli stuffed with chocolate chip cream | \$9

### GELATI MISTI

daily selection based on availability | \$9

### PANNA COTTA

homemade Italian custard topped with a bright berry sauce | \$9

### ALFREDO'S TIRAMISU

crème and espresso whipped lighter than air, dusted with cocoa | \$9

### MAMMA'S CREAMY CHEESECAKE

tangy cream cheese, farm fresh eggs and madagascar vanilla harmoniously blended and piled high on a crisp graham cracker crust | \$9

---

*Buon appetito!*

## PANE E VINO