



The items on our menu are meant to be shared. Our kitchen is free-flowing and dishes will come out as they are ready.

PIZZERIA • RESTAURANT • CATERING

### PIZZA

ONE SIZE ROUND (16 inches)

+gluten free round (14 inch) 3

+mike's hot honey 2 | +burrata ball 4 | +vegan cheese 4

- PLAIN** | our take on a classic 17
- PEPPERONI** | sauce, cheese, cupping pepperoni 19
- SPICY MIKEY** | pepperoni, fresh jalapeño, mike's hot honey 22
- ITALIAN STALLION** | sweet italian sausage, italian long hots, evoo 22
- MARGHERITA** | sauce, fresh mozzarella, fresh basil, evoo 17
- WHITE** | mozzarella, ricotta, locatelli, homemade garlic oil (no sauce) 17
- RED** | just sauce, fresh basil, evoo 16
- TRIFEKTA** | pesto, vodka, tomato sauce 19
- VALENTINE** | vodka sauce, fresh mozzarella 18
- BUFFALO CHICKEN** | cutlets, homemade buffalo sauce, blue cheese drizzle 22
- CHICKEN PARM** | cutlets, sauce, cheese, fresh basil 22
- VEGAN CHEESIN'** | classic pie with vegan cheese 21

All of our pies are served crispy and are done well, not well done!

### SANDWICHES & HOAGIES

ON A SEEDED LONG ROLL

- THE DON** | ribeye, homemade cheese sauce, cooper sharp, fried onions 14
- DON'S WIFE** | ribeye, homemade cheese sauce, mozzarella, marinara 14
- UNCLE JAK** | marinated chicken cheesesteak, american 13
- SPICE-Z** | buffalo marinated chicken cheesesteak, american, blue cheese 14
- THE OG** | cutlets, fresh mozzarella, broccoli rabe, roasted red peppers, homemade garlic aioli 15
- IL CAPO** | cutlets, vodka sauce, burrata 15
- NONNO** | homemade 12-hour slow cooked brisket, cheese sauce, caramelized onions, homemade calabrian chile aioli 18
- SWEET N' SPICY** | cutlets, long hots, arugula, grated locatelli, homemade calabrian chile aioli, mike's hot honey 15
- DOUBLE P** | cutlets, prosciutto, fresh mozzarella, pesto 16
- VERDURA** | crispy eggplant cutlets, fresh mozzarella, romaine, homemade caesar, grated locatelli 14
- VIOLA** | crispy eggplant cutlets, burrata, tomatoes, roasted peppers, spring mix, balsamic 16
- THE GODFATHER** | soppressata, prosciutto, capicola, pepperoni, mortadella, mild provolone, shredded lettuce, shaved red onion, tomato, hoagie spices, evoo & vinegar 14
- TIO TONNO** | white flake dry italian tuna, mild provolone, shaved red onion, shredded lettuce, tomato, evoo, hoagie spices 14

### CUTLETS & WINGS

- CUTLETS** | hand-pounded signature crispy chicken cutlets | by the piece 9
- CHOOSE A DIP** | honey mustard | buffalo | marinara
- BUFFALO WINGS** | by the dozen 14
- CHOOSE A DIP** | ranch | blue cheese

## SALADS

ALL SALADS ARE SERVED DRESSED

+house marinated chicken 6 | +chicken cutlet 9 | +grilled shrimp 9 | +eggplant cutlets 5 | +dry italian tuna 5

- CAESAR** | homemade dressing & croutons, grated locatelli 12
- BURRATA** | arugula, cherry tomatoes, fresh basil, pesto garlic toast | balsamic glaze 13
- THE CHOP** | iceberg, mixed greens, tomato, red onion, roasted peppers, pepperoncinos, castelvetro olives, mild provolone | house vinaigrette 13
- SPICY ANGIE** | romaine, marinated buffalo chicken, fresh jalapeño, shaved celery, homemade croutons | blue cheese dressing 16
- PRIMAVERA** | mixed greens, crispy eggplant, roasted peppers, caramelized onions, sautéed mushrooms, grated locatelli | marinara & balsamic vinaigrette 16
- HOAGIE** | iceberg, soppressata, prosciutto, capicola, pepperoni, mortadella, mild provolone, shaved red onion, tomato, hoagie spices | oil & vinegar 17
- TUSCANY** | romaine, marinated chicken, shredded mozzarella, cherry tomatoes, caramelized onions, castelvetro olives | balsamic vinaigrette 15

### ENTREES & PASTA

ALL FRESH PASTAS

+burrata 3 | +gluten free penne 4

- CHICKEN MILANESE** | crispy chicken cutlet, arugula, cherry tomatoes, grated locatelli, balsamic glaze 23
- CHICKEN MARSALA** | mushrooms, marsala wine 22
- CHICKEN PARM** | crispy chicken cutlet, marinara, melted mozzarella 23
- EGGPLANT PARM** | crispy eggplant cutlets, marinara, ricotta, melted mozzarella 21
- SHRIMP PARM** | crispy shrimp, marinara, grated locatelli 25
- BUCATINI** | blistered cherry tomato sauce 17
- LUMACHE** | spicy calabrian chile vodka sauce 17
- FUSILLI** | vodka sauce, fresh peas 17
- RIGATONI** | italian sausage, broccoli rabe, white wine, chili flakes 22
- TONNARELLI** | shrimp, fra diavolo sauce 24
- SHORT RIB RAVIOLI** | pulled brisket, mushroom gravy 25
- LOBSTER RAVIOLI** | creamy blush sauce 25
- POTATO GNOCCHI** | burrata | choose—pesto | marinara | vodka 21
- VEGAN CAULIFLOWER GNOCCHI** | marinara 20

### PLATES

- CASTELVETRANO OLIVES, LONG HOTS, & CHEESE** 6
- SAUSAGE (for 2)** | cooked in the brick oven, smothered in peppers & onions 15
- BROCCOLI RABE** 7
- SAUTÉED SPINACH** 7
- SIDE PASTA MARINARA** 8
- rigatoni | fusilli
- FRIES** 5 | 6
- plain | cheese

### BEVERAGES

\*We are a BYOB establishment\*

- NESPRESSO** 2 | 4
- single | double
- LA COLOMBE COFFEE** 4
- HOT TEA** | 4
- FOUNTAIN DRINKS** | 4
- PELLEGRINO (1L)** | 5
- FIJI BOTTLED WATER (1L)** | 5

Not all ingredients are listed on the menu, please inform your server if you have allergies or sensitivities!!

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. A 20% gratuity will automatically be applied to parties of 6 or more.