



STARTERS

Marinated Olives 7

citrus and herb marinated mixed olives
served with crostini

Pesto Bruschetta 8

crostini, pesto, fresh mozzarella, topped with
a diced tomatoes, garlic and basil in a
balsamic vinaigrette

Pancetta Fig Jam Bruschetta 9

crostini, fig jam, crispy pancetta, blue
cheese, topped with arugula tossed in a
lemon garlic vinaigrette

Lemon Ricotta Dip 7

creamy whipped lemon ricotta drizzled with
hot honey and topped with pistachios
served with crostini

Roasted Brussels Sprouts 9

rosemary olive oil, sea salt, pistachios, chili
flakes, hot honey drizzle
add pancetta \$2

SALADS

Mixed Greens 8

red onion, grape tomatoes, marinated olives,
fig balsamic vinaigrette

Smoked Wedge 9

smoked blue cheese dressing, crumbled blue
cheese, sundried tomatoes, crispy pancetta

Arugula 9

roasted red peppers, goat cheese, pistachios,
lemon garlic vinaigrette

DESSERTS

Cannoli 6

2 ricotta filled cannoli...ask for current flavor

Campfire Pizza 12

hazelnut spread, charred marshmallows,
crumbled graham cracker, chocolate drizzle
(shareable)

NEAPOLITAN PIZZA

RED

Margherita 13

ground tomatoes, fresh mozzarella, fresh basil

Hot Honey Pepperoni 14

ground tomatoes, fresh mozzarella, pepperoni, hot honey drizzle

Zucchini & Sundried Tomato 14

ground tomatoes, fresh mozzarella, zucchini, sundried tomato, red
onion, fresh parmesan

Spicy Sausage, Mushroom & Peppers 15

ground tomatoes, fresh mozzarella, sweet sausage, mushrooms,
roasted red peppers, Calabrian chili paste

Chorizo, Ricotta & Olive 15.5

ground tomatoes, fresh mozzarella, lemon ricotta cheese, chorizo,
green sliced olives

Prosciutto & Arugula 15.5

ground tomatoes, fresh mozzarella, roasted red peppers, freshly sliced
prosciutto, arugula, rosemary olive oil

The Carne 16.5

ground tomatoes, fresh mozzarella, pepperoni, sausage, pancetta,
oregano

WHITE

Bianco 14

white sauce, provolone, fresh mozzarella, red onion, roasted red
peppers, fresh parmesan

Fig & Goat 15

white sauce, provolone, goat cheese, fig jam, arugula, rosemary olive
oil

Chorizo, Zucchini & Hot Honey 15.5

white sauce, provolone, lemon ricotta cheese, chorizo, zucchini, hot
honey drizzle

Spicy Fig & Pig 16

white sauce, provolone, pancetta, fig jam, crumbled blue cheese, hot
honey drizzle

Pesto Prosciutto 16.5

white sauce, provolone, goat cheese, sundried tomatoes, over easy
egg*, pesto, freshly sliced prosciutto

White Truffle Mushroom & Pancetta 16.5

white sauce, provolone, portabella mushrooms, pancetta, goat
cheese, white truffle oil

*consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illness.

WINE

By the Glass

White, Ercole Bianco 8
Rose, Ercole Rosato 8
Red, Ercole Barbera 8
Sparkling, Prosecco 8

By the Bottle

WHITE

Italy

Bianco, La Bastarda 21
Pinot Grigio, Gabriella Veneto 21
Chardonnay, Sulin 24

France

Sauv Blanc, La Galope 24

Spain

Blanco, Milenrama 24

RED

Italy

Sangiovese, Il Bastardo, 21
Montepulciano, Badia alle Corti 24
Nero d'Avola, Petraio 24
Merlot, Di Lenardo 26
Chianti, Il Lascone 27
Valpolicella, Gamba Le Quare 30

France

Cabernet Syrah, Laurent Miguel 27
Gamay, Domaine de Haut Fresne 30
Bordeaux, Antonins 33

Spain

Tempranillo, Vina Temprana 19

CRAFT COCKTAILS

Local Italian Spritzers 11

choice:

Limencello & prosecco with sugared rim
Campari & prosecco with orange slice
Aperol & prosecco with orange slice
Elderflower & prosecco with lemon slice

Smoked Woodford Old Fashioned 13

smoked Woodford bourbon, muddled orange &
cherry, simple syrup, smoked chili bitters,
angostura bitters, orange slice

Negroni 12

campari, gin, sweet vermouth, orange slice

Local Italian Mule 10

amaretto, ginger beer, lime juice, lime slice

Local Italian Margarita 11

tequila blanco, amaretto, orange juice, lime juice,
lime slice, salted rim

Local Italian Cosmopolitan 11

vodka, triple sec, amaretto, cranberry juice, lime
juice with a maraschino cherry

Hot Honey Espresso Martini 13

vodka, espresso, Belle Isle Cold Brew Moonshine,
hot honey

SOFT DRINKS & TEA

Coke, Coke Zero, Sprite, Ginger Ale, Iced Tea 3.5



Local Brewers Project is our in-house brewing program. Our mission is to offer unique one-of-a-kind small batch beers, brewed with the finest ingredients, by local brewers. If you're interested in learning the brewing process or feel you have a beer you want to share, ask for more details! Meanwhile...enjoy our current selections!

Daily Specials!

Monday - \$7 Margarita Pizza

Tuesday - 2 Pizzas \$20

Wednesday — ½ price Starters with any pizza

Thursday — *DATE NIGHT!* 2 mixed green salads, 2 pizzas, 1 bottle of wine* \$55
(*il Bastardo or La Bastarda)

Happy Hour 3-6pm Daily!