

PIZZA

\$4.50 SLICE | \$33 WHOLE PIE

PEPPERONI AND BASIL

EZZO'S PEPPERONI, BURRATA AND BASIL

RAPINI AND LEMON

RAPINI, AGRUMATO, AND SMOKED BLACK PEPPER - V - VEGAN ON REQUEST

SUPREME

SOPPRESSATA, CASTELVETRANO OLIVES, AND MAITAKE MUSHROOMS, WITH CALABRIAN

CHILI RELISH

RUBEN'S SPECIAL

FENNEL SAUSAGE, RUBEN'S GIARDINIERA AND REALLY GOOD PROVOLONE

SLICE, SHOT, AND A BREW

\$10

SANDWICHES

ITALIAN COLD CUTS

MORTADELLA, GENOA SALAMI, CAPICOLA, PROVOLONE, GIARDINIERA AIOLI AND BASIL

\$12

RAPINI WITH TALLEGIO

CHARRED RAPINI, TALLEGIO, AGRUMATO AND CALABRIAN CHILI - V - VEGAN ON REQUEST

\$12

SALADS

HANGOVER CAESAR

LITTLE GEM LETTUCE, WHITE ANCHOVY CAESAR, CHEWY CROUTONS, AGED PARMESAN

\$10

THE OTHER SALAD

KALE, PEACH, WHITE BALSAMIC, AND CHÈVRE

\$10

PLUS SOLEMN OATH BREWERY'S LÜ KOLSCH, A ROTATING SELECTION OF PIZZA-FRIENDLY WINES, FRIENDLY FERNET SHOTS, AND A SMATTERING OF BOTTLES SODAS.

NOT TO MENTION, JULIA MOMOSE'S RIFF ON KUMIKO'S MOST POPULAR SPIRIT-FREE COCKTAIL. HER PIZZABERRY TONIC IS AN APERITIVO-STYLE SIPPER THAT'S IMBUED WITH BASIL, FENNEL, BLACK PEPPERCORNS AND TASMANIAN PEPPERBERRIES. PAIRS WELL WITH A FRIENDLY FERNET SHOT, IF YOU ASK ME.