

FOOD

our pizza was inspired by the pizzaiolos that immigrated to america and started the first pizzerias in nyc. all of our dough is aged in our cooler before being hand tossed to generate the proper "oven spring". our sauce is made with high quality italian plum tomatoes and a secret recipe that took years of trial and error to develop. we use only the freshest ingredients, including the highest quality meats and cheeses. we take our pizza seriously and hope you enjoy the results!

:starters

flatbreads 6

- basil pesto, goat cheese, EVOO
- garlic butter, italian seasoning, grated grana padana

baked goat cheese marinara 8

a generous chunk of goat cheese is baked in our house marinara sauce and served with warm bread for dipping

mini calzones 8

half-moon pockets of dough are filled with fresh mozzarella and ricotta cheese and baked in our brick oven. Served with a side of marinara

meatball marinara 7/12

our soon to be famous meatballs smothered in our house made marinara and topped with shaved parmesan....deelish!

- available in boats of 3 or 6 meatballs

spinach artichoke dip 8

fresh baby spinach and artichokes in our homemade cream sauce, served with warm bread for dipping

bruschetta 7

chopped fresh roma tomatoes with garlic, basil, olive oil and vinegar, served on toasted Italian bread

garlic sticks 5

our italian bread dough is baked then brushed with garlic butter and sprinkled with Italian seasonings and sea salt, served with a side of our house marinara

:greens

all salads available in half portions for \$5

italian salad 9

chopped romaine and iceberg, salami, pepperoni, provolone, tomatoes, olives, peppers, onions, parmesan cheese all tossed in our honey garlic vinaigrette dressing

caprese salad 9

sliced roma tomatoes are bedded with fresh mozzarella and basil and drizzled with extra virgin olive oil

spinach salad 9

baby spinach leaves, red onion, mandarin oranges, crumbled goat cheese and walnuts in our homemade citrus dressing

caesar salad 9

fresh romaine, caesar dressing, fresh shaved parmesan, and croutons + chicken for \$2

:sandwiches

oven baked + served with chips

meatball 8

our soon to be famous meatballs, provolone, and marinara

italian 8

pepperoni, genoa salami, ham, hot sopressata, provolone, lettuce, italian seasoning, and dressing

chicken parmesan 8

oven roasted chicken breast, olive oil, marinara sauce, parmesan, grana padana, and provolone

caprese 8

fresh mozzarella, roma tomatoes, and fresh basil drizzled with a balsamic truffle glaze

:noodles

spaghetti with marinara 9

a heaping bowl of spaghetti is topped with our house made marinara and served with bread

spaghetti with meatballs 12

a heaping bowl of spaghetti in marinara with two of our house made meatballs

serio lasagna 9

we serve up this classic with our house marinara and special three cheese blend. no meat.

:house pies

small		12"		6 slices
large		16"		8 slices

classic margherita 13/17

tomato sauce topped with fresh mozzarella, EVOO, and fresh basil

15/19

margherita con carne

the chef's favorite! choose your favorite meat to add to this classic

the big cheese

tomato sauce with our fine blend of aged provolone, asiago, mozzarella, and finished with freshly grated grana padana

spinach

evoo base, italian seasoning, sea salt, black pepper, fresh garlic, tomatoes, spinach, ricotta and goat cheese

**white pie, no sauce*

eat your veggies

onions, green peppers, mushrooms, and black olives

meat your heart out

pepperoni, italian sausage, and canadian bacon

sausage & peppas

italian sausage & roasted red peppers

diavola

spicy pie topped with hot sopressata, peperoncini and red onions

**delicious as a white pie!*

:build your own

:choose your canvas

sm. pizza		11"		6 slices		11
lg. pizza		16"		8 slices		15
cheese calzone						11

:don't forget the toppings!

:basic

+1 small | +1.5 large

onions
mushrooms
green peppers
black olives
peperoncini
jalapenos
spinach
fresh garlic
fresh basil
pineapple
tomatoes
extra cheese
substitute fresh mozzarella
anchovies

:premium

+2 small | +2.5 large

pepperoni
italian sausage
canadian bacon
hot sopressata
chicken
roasted red peppers
artichoke hearts
fresh mozzarella
goat cheese
ricotta cheese

:desserts

ghirardelli triple chocolate brownie 6
served with a scoop of premium vanilla ice cream and topped with a chocolate and caramel drizzle

cinnamon sticks 5
breadsticks baked to a golden brown, then drizzled with butter, sprinkled with cinnamon sugar, and covered in caramel

rotating chef specialty desserts
ask your server!