

# HOUSE PIES

OR

# BUILD YOUR OWN

**SMALL** || 12" || 6 SLICES  
**LARGE** || 16" || 8 SLICES

small pizzas gluten free +\$4

**MARGHERITA**  **17 || 22**  
fresh mozzarella, EVOO, fresh basil

**PESTO MARGHERITA**  **18 || 23**  
housemade pesto, fresh mozzarella, roma tomatoes, balsamic reduction

**THE BIG CHEESE**  **19 || 24**  
aged provolone, asiago, mozzarella, & finished with freshly grated grana padana

**SPINACH**  **19 || 24**  
EVOO base, italian seasoning, sea salt, black pepper, fresh garlic, tomatoes, spinach, ricotta and goat cheese  
\*white pie, no sauce

**EAT YOUR VEGGIES**  **19 || 24**  
onions, green peppers, mushrooms, and black olives

**MEAT YOUR HEART OUT** **21 || 26**  
pepperoni, italian sausage, canadian bacon

**DEVIL IN THE WHITE CITY** **21 || 26**  
spicy pie with capicollo, peperoncinis, red onions, fresh garlic & Mama Lil's hot peppers  
\*white pie, no sauce

**PINE & SWINE** **20 || 25**  
canadian bacon, fresh cut pineapple

**DIAVOLA** **21 || 26**  
spicy pie with hot sopressata, peperoncinis & red onions

**PROSCIUTTO ARUGULA** **21 || 26**  
EVOO base, prosciutto, arugula, mozzarella, parmigiano & a citrus drizzle  
\*white pie, no sauce

**SWEET HEAT** **20 || 25**  
Mama Lil's peppers, sausage, honey drizzle

**CHEF SPECIALTY** **20 || 25**  
this rotating pie always comes with a little extra love from our kitchen to you  
\*ask your server or see our chalkboard for details

## CHOOSE YOUR CANVAS

**SMALL PIE** || 12" || 6 SLICES || \$15

**LARGE PIE** || 16" || 8 SLICES || \$20

**CHEESE CALZONE** + \$2.5 all toppings || \$15

## DON'T FORGET THE TOPPINGS

**BASIC** || \$2.25 small \$2.75 large

onions	fresh garlic
mushrooms	fresh basil
green peppers	tomatoes
black olives	extra cheese
green olives	spinach
kalamata olives	jalapenos
peperoncinis	

**PREMIUM** || \$3 small \$3.5 large

pepperoni	Mama Lil's hot peppers
italian sausage	roasted red peppers
canadian bacon	artichoke hearts
prosciutto	add fresh mozzarella
capicollo	ricotta cheese
chicken	arugula
goat cheese	diaya vegan cheese
fresh pineapple	anchovies
hot sopressata	

## DESSERTS

**GHIRARDELLI TRIPLE CHOCOLATE BROWNIE** \$9

served with a scoop of premium vanilla ice cream and topped with a chocolate and caramel drizzle.

\*no ice cream \$5

**CINNAMON STICKS** \$6

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

our gluten free items are made without ingredients containing gluten. although we take precautions, we cannot guarantee these items will not come in contact with traces of gluten during preparation

# EATS

**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

**PESTO FLATBREAD**   **11**  
basil pesto, goat cheese, EVOO

**CHEESY FLATBREAD**   **11**  
fresh garlic, mozzarella cheese & italian seasoning served with a side of marinara

**BAKED GOAT CHEESE**   **12**  
a generous chunk of goat cheese is baked in our house marinara sauce and served with warm flatbread

**MINI CALZONES**  **11**  
half-moon pockets of dough are filled with mozzarella and ricotta cheese, baked in our brick oven & served with a side of marinara

**MEATBALL MARINARA** **9/16**  
housemade meatballs served with homemade marinara and topped with shaved parmesan  
\*available with 3 or 6 meatballs

**SPINACH ARTICHOKE DIP**   **12**  
fresh baby spinach and artichokes in our homemade cream sauce, served with warm flatbread

**BRUSCHETTA**  **10**  
chopped fresh roma tomatoes with garlic, basil, olive oil and vinegar, served on toasted Italian bread

**GARLIC STICKS**  **8**  
our aged pizza dough is baked, brushed with garlic butter, sprinkled with italian seasonings and sea salt & served with a side of marinara

## GREENS

**ITALIAN SALAD**  **8/13**

fresh romaine, salami, pepperoni, provolone, tomatoes, black olives, peppers, onions, parmesan, peperoncini & housemade italian dressing

**CAPRESE SALAD**   **8/13**

sliced roma tomatoes bedded with fresh mozzarella and basil, then drizzled with extra virgin olive oil & balsamic reduction

**SPINACH SALAD**   **7/12**

baby spinach leaves, red onion, mandarin oranges, crumbled goat cheese & walnuts & housemade citrus dressing

**CAESAR SALAD** **6/11**

fresh cut romaine, shaved parmesan, croutons & caesar dressing + chicken for \$4

**ARUGULA SALAD**   **6/11**

arugula, parmesan, housemade citrus dressing

## SANDWICHES

oven baked + served with chips

**MEATBALL** **12**

housemade meatballs, provolone & marinara

**ITALIAN** **12**

pepperoni, genoa salami, ham, capocollo, provolone, lettuce, italian seasoning, and dressing

**CHICKEN PARMESAN** **12**

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

## NOODLES

**SPAGHETTI**  **13**

a heaping bowl of spaghetti is topped with our house made marinara, shaved parmesan and served with bread + meatballs for \$5 + chicken for \$4

**LASAGNA**  **12**

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

our gluten free items are made without ingredients containing gluten. although we take precautions, we cannot guarantee these items will not come in contact with traces of gluten during preparation

 **VEGETARIAN**  **GLUTEN FREE**

 **CAN BE MADE GLUTEN FREE +\$4**