

STARTERS

CHARCUTERIE & CHEESE	15	SMOKED SALMON TOASTS*	10
selection of cured meats, cheeses, dried fruits, nuts, crostini		norwegian smoked salmon, chevre goat cheese, scallions	
WOOD FIRED MEATBALLS	9	PROSCIUTTO BURRATA TOASTS*	10
house recipe, pomodoro, parmesan, parsley		italian burrata, prosciutto di parma, roasted pears	
BLUE CRAB & ARTICHOKE DIP	12	MUSSELS VINO BIANCO*	10
with white cheddar, parmesan, blue tortillas		cherry tomatoes, basil, white wine, garlic, crostini	
WOOD FIRED WINGS	11	TRUFFLE MAC N CHEESE	9
glazed with sweet & spicy guava sauce		four cheese blend, penne pasta, truffle essence	
WARM ROASTED OLIVES	7	STUFFED MUSHROOMS	7
a mix of mediterranean green and black olives, italian herbs		with hearts of palm, artichokes hearts & parmesan	
BRUSCHETTA	7	WARM PIZZA BREAD	6
marinated tomatoes, garlic confit, shaved grana, basil chiffonade		served with olive tampanade & homemade pesto	
		POTATO LEEK SOUP or TOMATO BISQUE	5/9

SALADS

BABY KALE	10	MEDITERRANEAN	12
applewood bacon, danish blue, cherry tomatoes, bosc pear, walnuts, mimosa vinaigrette		shaved prosciutto, toasted herb goat cheese, dates, arcadian greens, red onion, champagne vinaigrette	
ROASTED BEET	10	CAESAR	5/9
goat cheese, arugula, cara cara oranges, candied pecans, champagne vinaigrette, balsamic reduction		romaine hearts, shaved parmesan, garlic crostini, caesar vinaigrette	
BURRATA CAPRESE	11	HOUSE MIXED GREENS	5/9
italian burrata, pesto, roasted vine tomatoes		field greens, cherry tomatoes, dried cranberries & currants, danish blue cheese, champagne vinaigrette	

add chicken \$6 | salmon \$8

NEAPOLITAN PIZZA

MARGHERITA	13.5	HAWAIIAN	14
mozzarella di bufala, crushed tomato, basil		crushed tomato, fresh mozzarella, prosciutto, pineapple, basil	
PEPPERONI	13.5	FARMHOUSE	15
crushed tomato, fresh mozzarella		goat cheese, crispy pancetta, green scallions, roasted garlic, thyme, olive oil	
REDROCKS SAUSAGE	14.5	BURRATA	16
crushed tomato, fontina, sweet & hot peppers, parsley		caramelized onion, gruyere, italian burrata, arugula, olive oil	
TOSCANO	14.5	SHORT RIB	16
crushed tomato, fresh mozzarella, salame toscano, kalamata olives, grana		house bbq sauce, red onion, fontina, garlic confit	
MEATBALL	14.5	NEAPOLITAN	11.5
crushed tomato, sliced meatballs, pepperoni, fontina, grana		crushed tomato, fresh mozzarella	
IL FUNGHI	14.5	PESTO CALZONE	14
mixed mushrooms, fontina, goat cheese, thyme, garlic		fresh mozzarella, ricotta, homemade pesto, grana	
SPANISH CHORIZO	14.5	CARNE CALZONE	15
tomato cream sauce, spanish chorizo, fontina, basil, shaved fennel, crushed red peppers		salame toscano, sliced meatballs, pepperoni, fresh mozzarella, ricotta, grana	

Toppings \$1.5 anchovies, arugula, caramelized onion, kalamata olives, mushrooms, ricotta, pesto

Toppings \$2 homemade sausage, sliced meatballs, prosciutto di parma, roasted chicken, artichokes, pepperoni

SPECIALTIES

SHORT RIB GNOCCHI	19	BRONZINI AL FORNO*	18
homemade ricotta gnocchi, parmesan cream, red wine reduction		mediteranean sea bass, rustic zucchini ragout, red bliss mash, lemon caper sauce	
PESTO LINGUINI*	16	NORWEGIAN SALMON*	18
homemade pesto, garlic broccolini, sauteed shrimp, sun dried tomatoes		red bliss mash, garlic broccolini, mimosa drizzle, dried currants and cranberries	
ARTICHOKE CAKES	14		
artichoke hearts, butter marinara, arugula, roasted red pepper, garlic broccolini			

SIDES

CHARRED CAULIFLOWER	6	MARINATED PORTABELLOS	6
garlic confit, crushed red pepper, red wine vinegar, olive oil		balsamic & brown butter	
CRISPY BRUSSELS SPROUTS	7	WOOD OVEN BROCCOLINI	7
onions, anchovies (vegetarian option available)		garlic butter, lemon, spiced sea salt	
RUSTIC ZUCCHINI RAGU	6		
tomato concasse, garlic, shallots			

*Consuming raw or undercooked meats, fish, poultry, or eggs may increase your risk of foodborne illness.

Automatic gratuity added to parties of six or more.