

appetizers & shares

- CASTELVETRANO OLIVES WITH HOUSE BREAD \$6 ^{vv}
- BRUSSELS SPROUTS WITH ANCHOVY PEPPER SAUCE \$7.50 ^{GF}
- CAULIFLOWER WITH ROMESCO SAUCE \$7 ^{vv GF †}
- GARLIC KNOTS WITH MARINARA SAUCE \$6 ^v
- EGGPLANT ROLLATINI \$10 ^v
goat cheese, pesto, basil, marinara, parmesan
- MEATBALLS AL FORNO \$10
veal, pork, beef and lamb meatballs wood-fired in red-sauce, served with housemade bread and parmesan.
- GARLIC ROASTED SHRIMP \$12 ^{GF}
served with lemon and truffle honey dressing.
- ANTIPASTI PLATTER \$15
monocacy ash goat cheese, salami toscano, prosciutto san danielle, castelvetrano olives, roasted red peppers and parmesan toasts.

greens n things

- MIXED GREENS SALAD \$7 ^{v GF}
mesclun greens, cherry tomatoes, cucumber, and balsamic vinaigrette. add smoked salmon for \$4 | add roasted shrimp for \$5
- CAESAR SALAD \$8
romaine lettuce, garlic croutons, parmesan, anchovy dressing. add anchovies for \$1.5 | add chicken for \$3 | add smoked salmon for \$4
- ROASTED BEET SALAD \$9 ^{v GF †}
red and golden beets, orange sections, toasted walnuts, goat cheese, vincotto dressing, cumin and chives. add smoked salmon for \$4 | add roasted shrimp for \$5
- SHAVED FENNEL SALAD \$9 ^{v GF †}
orange, toasted walnuts, arugula, goat cheese and lemon vinaigrette. add roasted shrimp for \$5
- BURRATA DI BUFALA \$12 ^v
burrata cheese served with arugula, cherry tomatoes and toasted housemade bread. add prosciutto for \$4
- SEARED TUNA \$15 ^{GF †}
dry-rubbed saku tuna, mesclun greens, cucumber, crushed pistachio, olive oil and lemon dressing.

panini

- TOMATO & MOZZARELLA \$10 ^v
marinated cherry tomatoes, mozzarella, and pesto.
- MEATBALL SUB \$12
classic meatball sub with fontina cheese and red peppers.
- CHICKEN ROMESCO AVOCADO \$12 [†]
roasted chicken breast with romesco sauce, avocado, fontina cheese, and arugula.

wood oven pizza

9 inch pizzas - make it a 12 inch for +\$4

- MARGHERITA ^v\$13
tomato sauce, mozzarella di bufala, basil.
- NEAPOLITAN ^v\$11
tomato sauce, mozzarella.
- MARINARA ^{vv}\$9
marinara, fresh garlic, sicilian oregano.
- POLLO E SPINACI\$14
mozzarella di bufala, parmesan, chicken, spinach, sicilian oregano.
- FUNGHI ^v\$13
fontina, fresh garlic, cremini mushrooms, caramelized onions.
- CLASSIC PEPPERONI\$13
tomato sauce, mozzarella, pepperoni.
- TOSCANO\$13
tomato sauce, salami toscano, mozzarella, kalamata olives.
- ROASTED EGGPLANT ^v\$13
roasted eggplant, goat cheese, pesto, parmesan.
- REDROCKS SAUSAGE\$14
tomato sauce, fontal cheese, housemade sausage, roasted sweet peppers and spicy calabrian chiles.
- ANANAS\$13
tomato sauce, mozzarella, prosciutto, pineapple.
- THE GABAGOO\$14
tomato sauce, basil, mozzarella di bufala, red onions, spicy capicollo.
- SIX SHOOTER\$15
tomato sauce, mozzarella, housemade sausage, pepperoni, kalamata olives, red onion.
- THE VERDE\$14
spicy salsa verde, beer-braised pork, mozzarella, cotija, cilantro and pickled red onion

calzones

- FORMAGGI CALZONE ^v\$11
ricotta, mozzarella, parmesan.
- PESTO CALZONE ^v\$11
ricotta, mozzarella, pesto, parmesan.
- CARNE CALZONE\$13
salami, pancetta, mozzarella, ricotta, parmesan.

- \$1: red onions, capers, anchovies, kalamata olives, cherry tomatoes, garlic, basil, pesto, roasted sweet peppers
- \$2: pepperoni, goat cheese, mushrooms, caramelized onions, spicy calabrian chiles, arugula, chicken
- \$3: housemade sausage, meatballs, daiya vegan cheese, mozzarella di bufala
- \$4: prosciutto san danielle, spicy capicollo