

sourdough bread everything

choose your own sourdough adventure

**Housemade Sourdough Bread
with Smoked Paprika Baba ghanoush**

9 vgn

salsa verde, pickled red onion, sunflower seeds

Mesclun Greens Salad

8 v

*Hootenanny cheese, sourdough bread, hakurei turnip,
pickled red peppers, sunflower seeds, house vinaigrette*

Roasted Shiitake Mushroom Soup

6 vgn

with sourdough toast

Mortadella Sandwich

10

*Buttercup Cheese, spicy pickled peppers,
mesclun greens, aioli* on whole-grain sourdough*

Italian Meatballs

8

with garlic toast

Salted Dark Chocolate Cookie

1.50

16 inch sourdough pizza pies

a large by any other name
pies garnished with fresh basil, garlic oil
and two year aged cheddar

red

Classic	19 v
mozzarella, tomato, pecorino, oregano, evoo	
The Archer	22
classic pie w/ goodness grows farm spicy italian sausage	
Pepperoni	22
classic pie w/ salumeria biellese pepperoni	
Italian Sausage and Mushrooms	24
w/ red onion	
Meatball	24
w/ ricotta, garlic confit, tomato, oregano, pecorino	

white

Bianca	21 v
herbed ricotta, mozzarella, fresh garlic, cream	
Bianca Funghi	23 v
bianca w/ shiitake mushrooms, morita chili oil	
Bianca Verde	23 v
basil pesto	
Major Tom	24
bianca w/ finocchiona, morita chili oil	

neil's rotating house pies

changes with the weather

Market Pie	24 v
shishito peppers, roasted onions, purple basil herbed ricotta, Buttercup cheese, basil pesto	

Spigariello and Sausage	25
spigariello is a kale like green that is in the broccoli family w/ sweet italian sausage, fresh garlic, pecorino, tomato, garlic oil, old gold aged cheddar	

omi's slices

thicker crust, roman style, rectangular cuts
baked directly on the hearth

Red Top	3.5 v
pecorino, tomato, oregano, EVOO, and sea salt	
Margherita	3.5 v
mozzarella, tomato, oregano, EVOO, and sea salt	
Daily Slice	5
basil pesto, pancetta, ricotta, tomato, old gold aged cheddar, pickled red onions	

Slice special

w/a small salad
& a dark chocolate cookie

margherita	10
red top	10
daily slice	11.5

<u>toppings</u>	<u>pie / slice</u>
Spicy and Sweet Pickled Peppers	2 / .5
Pickled Red Onions	2 / .5
Pickled Red Onions	2 / .5
Kalamata Olives	2 / .5
Fresh Garlic	2 / .5
Anchovies	2 / .5
Mortadella	3 / 1
Shiitake Mushroom	3 / 1
Pepperoni	3 / 1
Ricotta	3 / 1
Pancetta	4 / 1



draft wine

5 oz. pour

La Zorra Z 9

Rufete/Tinto Aragonés, SPAIN, 2014

Tres Olmos 9

Verdejo, SPAIN, 2015

White wine

Statti Lamezia Bianco 10 / 44

Greco/Mantonico, ITALY, 2015

Rhone Paradox Blanc 10 / 44

Grenache/Roussanne, FRANCE, 2016

Red wine

Araldica Barbera d'Asti 9 / 37

Barbera, ITALY, 2015

Secret de L'Enfer 11 / 48

Pinot Noir, FRANCE, 2016

Domaine de la Manarine 10 / 44

Carignan, FRANCE, 2015

Rosé

Bovale 10 / 44

Bobal, SPAIN, 2015

Sparkling

Avinyo Brut Cava 12 / 55

Macabeu, /Xarel-lo/Parellada, SPAIN, NV

draft beer in pints

locally brewed beers

Corn on the Bine 6

Roundabout Brewing, Lawrenceville, Blonde 4.5 %

Underscore Fruitless 7

Dancing Gnome Brewing, Sharpsburg, Berliner Weisse 4.0%

Pedal Pale Ale 6.5

East End Brewing, American Pale, Pittsburgh, 5.0%

Keepin' it Peel 6.5

Ellicottville Brewing, Citrus IPA, Ellicottville, NY, 5.0%

Summer Wheaten 7

Leaning Cask Brewing, Springdale, Pale Wheat, 6.0%

Cole Thornton Saison 6.5

Conny Creek Brewing, Lower Burrell, Saison, 6.0%

Grierson's Ginger Cider (6 oz.) 6

Arsenal Ciderhouse, Pittsburgh, 8.0%

Blueberry Oolong Kombucha 6

Red Star Kombucha, Pittsburgh, 2.5 %

pop n'at

Mexican Coke 3

Diet Coke 2

Ginger Ale, Johnny Ryan 3

Root Beer, Natrona 3

Orange Cream Soda, Oskar Blues 3

Vanilla Cream Soda, Natrona 3

Chinotto, San Pellegrino 3

San Pellegrino 750ml 5



canned beer

Big Hop	3
East End Brewing; American Pale Ale, 5.8%	
Maduro Brown Ale	3
Cigar City Brewing, Brown Ale, 5.5%	
All Day IPA	4
Founders Brewing; Session IPA, 4.7%	
Firehouse Red	4
North Country Brewing; Red Ale, 5.5%	
Mama's Little Yella Pils	4.5
Oskar Blues Brewing; Pilsner, 4.7%	
Dale's Pale Ale	4.5
Oskar Blues Brewing; Strong Pale, 6.5%	
Summer Sail	4.5
Heavy Seas Brewing; Summer Ale, 4.5%	
Kirsch Gose	4.5
Victory Brewing; Cherry Gose, 4.7%	
SeaQuench Ale	5
Dogfish Head Brewing; Session Sour, 4.9%	
Summer Solstice	5
Anderson Valley Brewing; Seasonal Ale, 5%	
Guayabera Citra Pale	5
Cigar City Brewing, Citra Pale Ale, 5.5%	
I'M PEACH Double IPA	6
Stone Brewing; Double IPA, 8.8%	

Pounders

Sunshine Pils	5.5
Troegg's Brewing; Pilsner, 4.5%	
Oberon	6
Bell's Brewing; American Wheat Ale, 5.8%	
Two-Hearted Ale	6
Bell's Brewing; IPA, 7.0%	
IC Light Pounder	3

Cider

Bubbles Rosé Ale	5
Rhinegeist Brewing; Rose Ale 6.2%	
Black Widow Cider	5
Original Sin Cidery; Blackberry Cider 6.0%	

➤ Our doughs are naturally leavened, includes Pennsylvania grown whole grains and are 100% organic

➤ We hand pull our mozzarella daily with curd made from 100% grass-fed cow's milk from Caputo Brothers Creamery in Spring Grove, PA

➤ Our fresh meats are raised and cared for by Erik Schwalm and his family at Goodness Grows Farm in Butler, PA.