MEATBALLS $12
veal & beef, zadough breadcrumbs, giardiniera, red sauce

FRIED BRUSSELS SPROUTS $12
balsamic glaze, marinated raisins, candied walnuts

SPAGHETTI SQUASH ALFREDO $12
roasted spaghetti squash, buerre blanc, grana pandano, micro basil

EXTRAS

HOUSE MADE GIARDINIERA $2.50
SIDE OF RED SAUCE $2

DRINK SPECIALS

GIFT CARDS AVAILABLE

SALADS
ADD PROSCIUTTO, DUCK PROSCIUTTO +$5

BEET & KALE $10
salt roasted beets, pickled red onion, candied walnuts, goat cheese, champagne vin

LITTLE GEM $14
shaved pear, champagne grapes, gem lettuce, shaved red onion, broadbent larddons, gorganzola blue cheese dressing

ROMAINE $10
bacon fat zadough croutons, anchovy aioli, white anchovies, parmesan

APPLE HAZELNUT $14
shaved honey crisp apples, toasted hazelnuts, shaved celery, manchego cheese, cider vinaigrette

KABOCHA SHISHITO $14
roasted kabocha squash, blistered shishitos peppers, pickled red onion, shaved fennel, orange supremes, arugula, baby kale, mustard vinaigrette

SIMPLE SALAD $8
compressed cucumber, cherry tomato, shaved red onion, house dressing

SIDES

MEATBALLS $12
veal & beef, zadough breadcrumbs, giardiniera, red sauce

FRIED BRUSSELS SPROUTS $12
balsamic glaze, marinated raisins, candied walnuts

SPAGHETTI SQUASH ALFREDO $12
roasted spaghetti squash, buerre blanc, grana pandano, micro basil

EXTRAS

HOUSE-MADE GIARDINIERA $2.50
SIDE OF RED SAUCE $2

COFFEE

COFFEE $4
ESPRESSO $5
DOUBLE ESPRESSO $6
AMERICANO $6
CAPPUCCINO $6
LATTE $6

Robert’s proprietary coffee is blended & roasted in Chicago

DRINKS

FRESH ORANGE JUICE
ICED TEA
LEMONADE or an arnold palmer
SPARKLING OR FLAT WATER
SOFT DRINKS coke, diet coke, sprite, ginger ale
CRANBERRY JUICE
ROOT BEER

GIFT CARDS AVAILABLE
our story

GREAT PIZZA. NO SHORTCUTS.

From first to the last bite, eating a slice is a journey. Our brick oven, thin-crust artisan pizza evolved from Robert’s twenty year quest to fine-tune a dough recipe. From the soft center, to the chew of the middle, and finally, to the crunch of the heel, the flavor experience evolves as you travel.

From one big journey to one beautiful pie, we’re excited to have you along for the ride.

The Lia* $18
our classic cheese featuring mozz & fresh tomato sauce

Caramelized Onion* $20
Caramelized onions, fresh mozz, tomato sauce

The Funghi* $21
Wild mushrooms, thyme, driftless ricotta cheese

Three Cheese* $21
Taleggio, robiola, fresh mozz

Pepperoni $21
House pepperoni, calabrian chile

Duck Prosciutto $25
Calabrian chile, fresh mozz, tomato sauce

The Jay $21
House made fennel sausage, calabrian peppers, fresh mozz, tomato sauce

Grilled Sausage $21
House-made fennel sausage, caramelized onion, fresh mozz, tomato sauce

Prosciutto & Arugula $25
Prosciutto, arugula, grape tomato, fresh mozz, lemon vin

Fennel $22
Braised fennel, fennel fronds, fennel salami & pollen, fresh mozz, honey

Chorizo $21
Spanish chorizo, piperade, whipped goat cheese, cherry tomatoes, olive, manchego

Huevos Rancheros $22
Black bean, chorizo, queso fresco, scallion, cilantro, salsa verde and eggs

Create Your Own

$18
Choose your base
Fresh mozzarella with evoo or tomato sauce

Vegetables +$2.50 each
Arugula
Caramelized onions
Cherry tomatoes
Mushrooms
Calabrian peppers
Red onions
Giardiniera

Meats +$3 each
Bacon
Chorizo
Meatballs
Pepperoni
Fennel sausage

Premium Meats +$6 each
Duck prosciutto
Prosciutto

More +$1.50 each
Basil leaves
Extra red sauce
Garlic

Our Story

Great Pizza. No Shortcuts.

From first to the last bite, eating a slice is a journey. Our brick oven, thin-crust artisan pizza evolved from Robert’s twenty year quest to fine-tune a dough recipe.

From the soft center, to the chew of the middle, and finally, to the crunch of the heel, the flavor experience evolves as you travel.

From one big journey to one beautiful pie, we’re excited to have you along for the ride.