

APPETIZERS

CAPPONATA (V) 12

eggplant, shallots, green olives, capers, butternut squash, tomato, basil, white wine add Stracciatella 5

SQUASH MEDLEY (V) 13

roasted butternut & delicate squash, arugula, stracciatella and a green herb sauce

MEATBALLS (3) 12 / (4) 15

blend of beef and pork, served with tomato sauce and grated romano cheese

ARANCINI (V) (3) 11 / (4) 14

cacio e pepe - cheesy fried risotto with creamy pecorino romano, and cracked black pepper served over tomato sauce

HOUSE MADE FOCACCIA (V) 9

HOUSE-MADE PASTA

BUCATINI AMATRICIANA 24

bucatini pasta in pomodoro sauce with crispy guanciale, calabrese peppers, and parmigiano reggiano (Spicy)

PEPERONCINO (V) 18

spaghetti, garlic, chili flake, and olive oil pasta with breadcrumbs and parsley (Spicy)

LASAGNA 26

beef and fennel sausage ragu layered between house made pasta sheets with tomato sauce, ricotta, mozzarella and finished with grated parmigiano reggiano

ZUCCA (V) 24

radiatori in a rich butternut squash sauce topped with creamy stracciatella cheese and fried sage Add Sausage 4

VODKA CREAM (V) 22

rigatoni with a tomato cream sauce, vodka, onion, garlic, parmigiano reggiano

PIZZERIA DA LAURA



NEW YORK (NY)
12" | 6 slices | serves 1-2
18" | 8 slices | serves 4-5



SICILIAN (S)
12 x 18"
12 slices | serves 4-5
(limit of 25 per day)



DETROIT (D)
10 x 14"
8 slices | serves 2-3



GRANDMA (G)
14"
8 slices | serves 3-4

PIZZA

CHEESE

tomato sauce, mozzarella, oregano, evoo, grated romano (v)

PEPPERONI

tomato sauce, mozzarella, thin pepperoni, oregano, evoo, grated romano

PAZZO

tomato sauce, mozzarella, thin pepperoni, sausage, bacon, mushroom, red onion, bell peppers, garlic

LA REGINA

tomato sauce, mozzarella, soppressata, arugula, prosciutto, parmigiano reggiano

CHI TOWN

tomato sauce, mozzarella, sausage, house made giardiniera, garlic, oregano, romano

SOUTHERN CHARM

no sauce, garlic, red onion, smoked chicken chorizo, potato, Alabama white sauce, green onions

LIL' ONE

vodka tomato cream sauce with garlic and onion, mozzarella, basil, parmigiano reggiano (v)

BEANS & GREENS

no sauce, garlic, white beans, fried kale, butternut squash, sausage, chile flakes, evoo, parmigiano reggiano, lemon

RAY J

tomato sauce, mozzarella, thin pepperoni, thick pepperoni, basil, burrata, garlic fermented honey, parmigiano reggiano

*TOOTS

tomato sauce, mozzarella, zucchini, red onion, garlic, arugula basil pesto, eggplant, lemon, add prosciutto or burrata +6 (v)

MARGE

mozzarella, tomato sauce, basil, evoo, parmigiano reggiano (v)

THE STANDARD

tomato sauce, mozzarella, pepperoni, onions, mushrooms, black olives, sausage, basil, parmigiano reggiano

WILD MUSHROOM

no sauce, mozzarella, garlic and shallot confit puree, wild mushrooms, smoked scamorza, arugula, parmigiano reggiano, evoo (v)

NY

22/30

S

30

D

28

G

28

24/32

32

30

30

30/39.5

39.5

37

37

30/39.5

39.5

37

37

26/33

33

32

30

27/37

37

35

33

23/32

32

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27/37

37

35

33

30/39.5

39.5

34

34

26/35

35

32

32

22/30

30

28

28

30/39.5

39.5

37

35

29/38

38

36

33

SALADS

CAESAR 15

romaine, parmigiano reggiano, focaccia croutons, caesar dressing+

ARUGULA 12

arugula,lemon vinaigrette, ricotta salata, parmigiano reggiano (v)

CHICORIES & BEETS (V) 15

Red beets, radicchio, pink Rhone little gem lettuce tossed in a balsamic vinaigrette with toasted pistachios, red onion & goat cheese

CALZONE

THE G.O.A.T.-FRIED CALZONE 18

mozzarella, prosciutto cotto, ricotta, tomato sauce

CREATE YOUR OWN PIZZA

CHOOSE A STYLE, PICK YOUR TOPPINGS (6 MAX)

VEGGIES

red onion 2, mushroom 2, garlic 2, arugula 2, zucchini 2, spinach 2, bell peppers 2, eggplant 2, green olives 2, black olives 2

CHEESE N' STUFF

honey 3, parmigiano reggiano 3, ricotta 3, basil 2, peppadews 3, giardiniera 3, romano 2, arugula basil pesto 3, vodka cream 3, burrata 6

PROTEIN

thin pepperoni 4, sausage 4, bacon 4, thick pepperoni 5, soppressata 6, prosciutto 6 brown anchovies 4, chicken chorizo 5

vegan menu available upon request (v) - vegetarian

* contains nuts

+contains raw egg

20% Gratuity will be added to groups of 8+

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illness.

WINE BY THE GLASS

BUBBLES

ULTRAVIOLET. SPARKLING ROSE 13

Mendocino, California

MUMM. PROSECCO (SPLIT) 15

Napa, California

WHITE / ROSE

SCRIBE ROSE 15

Napa, California 2021

HAMMERLING. WHITE BLEND 15

Berkeley, California 2022

VELENOSI. PECORINO DOCG 14

Marches, Italy 2023

CERETTO. ARNEIS LANGHE BLANGE (EFFERVESCENT) 15

Piedmont, Italy 2022

FEUDI DI SAN GREGORIO. FALANGHINA` 13

Campania, Italy 2022

CANTINA KURTATSCH. KERNER SUDTIROL 16

Alto Adige, Italy 2021

PALAZZONE `VIGNARCO`. ORVIETO CLASSICO 13

Umbria, Italy 2023

RED

RORICK. ZINFANDEL BARBERA BLEND `QUEEN OF THE SIERRA` 13

Amador, California 2021

VIGNETI DEL SOLE. MONTEPULCIANO D`ABRUZZO 12

Abruzzo, Italy 2022

LANGHE. BARBARESCO NEBBIOLO 14

Piedmont, Italy 2020

CECCHI. CHIANTI CLASSICO 15

Tuscany, Italy 2022

LOMBARDINI. LAMBRUSCO (CHILLED) 14

Emilia Romagna, Italy 2020

DAMIANO CIOLLI. CESANESE D`AFFILE 16

Lazio, Italy 2022

COCKTAILS

THE CLASSIC NEGRONI 15

gin, campari, and sweet vermouth

APEROL SPRITZ 14

aperol, prosecco, soda

MOMMA LAURA'S HOT BUTTERED RUM 16

El Dorado cask aged rum, Brown sugar, butter, vanilla, cream, cinnamon, nutmeg, egg

50/50 SAZERAC 16

Hine Rare Cognac, rye, absinthe

BUONA SERA 15

mezcal, strega, bitter orange

IBISCO DI FUOCO 15

jalapeno infused tequila, hibiscus, cinnamon, lime

LUNA DI MIELE 15

rye, sherry, cinnamon, bitter cocoa

THAT OLD BLACK MAGIC 16

vodka, espresso, hazelnut, cream

THE PARK SIDE FIZZ 15

vodka, st. germain, orgeat, mint, lemon

AMARI

SIBONA. PIEDMONT. ITALY 12

Aromatic with spice and herbal notes

RAMAZZOTTI. MILAN. ITALY 12

Herbal and citrusy

AVERNA. SICILY 12

Bitter and herbaceous

CYNAR. MOLISE REGION. ITALY 12

Bittersweet and vegetal

BRAULIO. BORMIO. ITALY 16

Spicy and bittersweet

AMARO NONINO. FRIULI. ITALY 16

Warming and bittersweet

FERNET BRANCA. MILAN. ITALY 13

Minty and herbaceous

BEER

DRAFT

TEMESCAL BREWING PILSNER 9

ALMANAC KOLSCH 9

ORIGINAL PATTERN PALE ALE 10

RUSSIAN RIVER HAPPY HOPS IPA 11

FIELDWORK HAZY IPA 11

FIELDWORK ROTATING 10

BOTTLES & CANS

MOONLIGHT DEATH AND TAXES 11

MODELO 6

RUSSIAN RIVER PLINY THE ELDER IPA 14

FIELDWORK IPA (NON ALCOHOLIC) 8

SEASONAL ROTATING OPTION 9

NO PROOF COCKTAILS

CHEEK TO CHEEK 12

grenadine, grapefruit soda, lemon, vegan egg white

SUMMER WIND 12

no proof gin, green tea, honey, lime, vegan egg white

NON-ALCOHOLIC

SPARKLING WATER LRG 6.5

SPARKLING WATER SML 4.5

MEXICAN COKE 4

MEXICAN FANTA 4

MEXICAN 7UP 4

BOYLAN'S DIET COKE 4

COCK N BULL GINGER BEER 4

ROOT BEER 5