
APPETIZERS

Soup of the Day

nice cup ... 4.50 biggish bowl ... 6.50

Eggplant Fries ... 6.95

Ya gotta try 'em! Crispy rice coating, yogurt sauce

Meatballs ... 8.95

Tender beef and pork meatballs on cheesy polenta with red wine sauce, served with focaccia bread

Pizza Oven- Charred Octopus ... 9.95

Hot from the pizza oven on a skillet-roasted Panzanella of roasted tomatoes and red peppers, focaccia bread, basil and parsley, doused with lemon vinaigrette.

Bruschetta ... 6.95

Grilled bread with Rapini and Smoked Provolone

Warm Focaccia Bread ... 5.95

Extra Virgin Olive Oil, Pecorino and Parmesan Cheese

Add to the plate:

Homemade Ricotta 1.75

Roasted Cherry Tomatoes with Garlic 1.75

Charred and peeled Sweet Peppers 1.75

SALADS

Early Spring Caprese... 8.95

Shitake, Crimini and Portabello Mushrooms get a warm bath of wine, olive oil, herbs and peppercorns, then we spoon them out over sliced housemade fresh mozzarella and serve with roasted tomatoes and warm focaccia bread.

Dressed Greens ... 5.95

A variety of seasonal greens with your choice of white wine vinaigrette, roasted garlic dressing or buttermilk dressing.

Slice of Ice ... 8.95

Cherry tomatoes, cubes of provolone, a lively roasted garlic dressing and a scattering of sliced pepperoni blasted in the oven till it's cupped and crispy, all piled on a slab of chilled iceberg.

Arugula and Shaved Cauliflower Salad ... 8.95

Shaved Parmesan, orange zest, smoked salt, housemade lemon oil

Kale Salad ... 8.95

Sliced thin and piled tall and fluffy with matchstick-cut carrots, local apple, sweet little roasted cherry tomatoes and a sweet-and-salty balsamic and black olive vinaigrette. Showered with Parmigiano Reggiano.

EAT YOUR VEGETABLES! — portioned for sharing as a side dish or appetizer

Mixed Grill ... 9.95

Broccolini, turnips, mushrooms and slow-roasted tomatoes get a turn on the grill, then showered with fresh herbs and ribbons of shaved Grana Padano cheese for a seasonal mix we could eat every day!

Pizza Oven-Roasted Brussels Sprouts... 8.95

Razor Garlic, Bacon, Pecorino Cheese, Focaccia Breadcrumbs

*Green Beans with Soy Sauce Vinaigrette and Anchovy Mayo ... 7.95

I stole these from Girl and The Goat in Chicago. They are savory, juicy and hit all the right umami notes.

Roasted Yukon Potatoes ... 6.95 *Served after 5pm*

Split, flattened and roasted with olive oil, coarse salt and freshly ground pepper till crispy 'round the edges.

An automatic twenty (20%) gratuity will be added to parties of eight (8) or more.

SANDWICHES — served with housemade Jojos or vinaigrette-dressed greens

*Wheat Penny Burger ... 13.95

Our default temp is medium-well; if you'd like your burger cooked differently, just tell your server!

The kitchen is proud of our special blend of 70% chuck, 15% short rib and 15% brisket, resulting in a juicy, nicely-textured and flavorful burger! Ask your server what condiments, vegetables and other garnishes today's Burger is sporting, or just go traditional with cheese, lettuce, pickles, sliced onion (any or all) and your choice of classic condiments.

Mushroom Milanese ... 12.95

A big portabello mushroom breaded with panko crumbs, then deep-fried till golden brown and crispy-crunchy. Served hot on freshly-made foccacia bread with a fistful of arugula and a smear of salsa verde, an Italian green sauce made with parsley, capers, olive oil, lemon, and love.

Tuscan Roast Pork Loin ... 13.95

This pork loin is our take on the famed Arista Toscana, the mouthwatering roast pork of Tuscany. Seasoned with our house fennel spice mix and roasted to a rosy pink, the meat is thinly sliced and piled on housemade focaccia with garlic butter-braised kale for a juicy and delicious sandwich that highlights Tuscan ingredients and really packs in the flavor.

PASTA AND MORE

Grilled Rock Shrimp, Broccolini and Peppers with Polenta... 18.95

Straight from the Texas Gulf Coast, rock shrimp pop with texture and almost lobster-like flavor. Grilled with the vegetables, tumbled over polenta parmigiana and garnished with lemon oil and a drizzle of salsa verde, this is a "shrimp and grits" your mama never dreamed of.

Green Lasagne with Cheese and Tomato ... 15.95

A labor of love. Homemade spinach pasta comes rolling forth from the pasta machine brilliantly green and very thin. It is layered with housemade ricotta cheese scented with nutmeg, and a light, fresh tomato sauce--eons away from the heavy, dense lasagne of the past. Simple, delicate, authentic, and so good.

Bucatini Cacio Pepe ... 11.95 / 18.95

An iconic Roman pasta dish, Cacio Pepe literally means "Cheese and Pepper". Traditionally the pasta is tossed with nothing but pecorino cheese and black pepper, but for a small bit of butter and olive oil to get it started. We had a memorable version recently at Monteverde Restaurant in Chicago, where Liz staged for a day and learned a unique method of making Cacio Pepe especially fresh and creamy--adding the whey from homemade ricotta to the pan. We make a lot of ricotta, so this dish seemed a natural for us! Bucatini is one of our favorite pastas, and done this way it is very, very simple--but out of this world.

PLATE DINNERS — served after 5pm with your choice of two sides

Crispy Brick Chicken Thighs ... 19.95

Superior-quality, all natural chicken thighs are boned out, seasoned and cooked juicy and crispy under a brick.

Grilled Pork Rib Chop with Roman Sauce ... 22.95

Brined and beautifully charred, this bone-in chop is grilled to medium and drizzled with Roman Sauce, a balsamic vinegar reduction flavored with a branch of rosemary, a glug of honey and a handful of butter chunks whisked in at the end.

Grilled Trout with Tonnato Sauce 24.95

A classic, simple Italian fish preparation, fresh trout is butterflied and lightly charred on the grill, then served with creamy Tonnato Sauce, a homemade mayonnaise flavored with imported tuna packed in olive oil, caper brine and anchovies. So Italian, so good.

*Grilled Strip Steak with Porcini Rub ... 29.95

This 12 oz. beauty is rubbed with a housemade spice mix of dried porcini mushrooms, coarse salt, crushed black pepper and Spanish paprika, grilled to charred and juicy.

Cauliflower T-Bone ... 17.95

A thick center-cut slice of cauliflower is poached in aromatic broth, then cooked to a deep, burnished brown on the flat top until it looks like a steak! Garnished with a rough-chopped salsa-ish sauce full of things cauliflower loves--olives, garlic, raisins, orange segments, herbs and good olive oil. A savory, dramatic, center-of-the-plate take on a favorite vegetable.

Plate Dinner Side Choices

Spaghetti Squash, Green Beans, Garlicky Sauteed Spinach, Sauteed Rapini, Cheese Polenta, Roasted Potatoes, Cauliflower Mash, Grilled Broccolini

**Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness, especially if you have certain medical conditions.*

PIZZAS – small and large rounds

Small and Large-size gluten-free rounds are available as well.

All pizzas made with tomato sauce unless described as “white”. Bechamel Sauce is a milk gravy with a *rice flour*-and-butter-roux.

Shoestring Onions are dredged in wheat flour.

Our California-style pizzas are made with a dough that slowly proofs over several days, creating flavor and a slightly chewy, air-pocketed crust that complements our delicious toppings. Housemade sausage and other carefully sourced meats, ricotta and mozzarella cheeses made every day, fresh herbs and vegetables, sauces, condiments, herb shakes and spice mixes bring a unique character to our pizzas as they emerge, hot and tasty, from our 700-degree deck oven.

**Please note that in the Italian Pizzaioli tradition, we allow the pizzas to stay in the oven until the rims are nice and browned, with char-spots here and there. This insures a firm bottom crust that gives an assertive crunch when cut. If you prefer your pizzas baked less dark, please let us know when you order!

MR. WHITE

A white pizza with Smoked Provolone, Mozzarella, Fontina, Parmesan, Rosemary
13.95/20.95

TAYLOR STREET

Italian Pork Sausage, Spinach, Garlic-braised Mushrooms
13.95/20.95

ANGRY SAL

An Olive Oil base with Italian Pork Sausage, Fresh Mozzarella, Basil and Spicy Tomato Sauce on Top
13.95/20.95

MACHETE

Black Beans, Chorizo, Cheddar and Crispy Fried Tortillas Strips, Lime
13.95/20.95

EVEN COWGIRLS GET THE BLUES

A white pizza with Bechamel, Roasted Pork, Smoked Provolone and Roasted Poblano Peppers
14.95/21.95

ANGELA

A white margarita with Fresh Mozzarella, Sliced Roma Tomato, Basil
13.95/20.95

PHILOMENA

Sliced Meatballs, Sweet Peppers and Onions, Oregano
13.95/20.95

MATTERHORN

A white pizza with Shaved Speck, Housemade Ricotta, Spicy Rosemary Honey, Freshly-ground Black Pepper
14.95/21.95

TARTE FLAMBEE, OUR WAY

A white pizza with Bechamel, Nueske’s Bacon, Braised Onions, Fresh Thyme
14.95/21.95

TOMMASO

Grapes, Roman Sauce, Aged Blue Cheese, Crispy Shoestring Onions
14.95/21.95

HAWAII 4-00

Ham, Charred Pineapple, Fresh Jalapenos, Cilantro
13.95/20.95

THAT’S THE WAY UH-HUH, UH-HUH

Pepperoni, Roasted Sweet Peppers
13.95/20.95

SICILIANO

Orange-scented Castelvetrano Olives, Ricotta, Toasted Almonds
13.95/20.95

MEDITERRANEAN

Eggplant, Broccolini, Feta, Crispy Garlic, and Harissa
13.95/20.95

Build Your Own Pizza

The Basic Cheese Pizza – Housemade Pizza Sauce, Provolone and Mozzarella Cheeses ... 10.95/16.95
Just Ask Your Server If You Would Like To Substitute Follow Your Heart Vegan Cheese- No Upcharge
Add **Vegan Cashew Ricotta**, Shrimp, Bacon, Ham, Roasted Pork, Pepperoni, Anchovies, Feta, Meatballs, Blue Cheese, Speck, Braised Turkey, Italian Sausage, Peppers and Onions, Fresh Mozzarella, Ricotta, Goat Cheese, Broccolini, Castelvetrano Green Olives, Basil, Black Dry-Cured Olives, Pineapple, Black Beans Beet Pesto, Jalapenos, Crispy Shoestring Onions, Garlic-braised Mushrooms, Spinach, Chorizo, Calabrian Chili, Eggplant, Roasted Peppers or Braised Onions ... 1.50/2.50 per ingredient