
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

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

Pizza Oven Roasted Oysters with Spicy Garlic Butter ... 15.95

A half dozen of fresh-shucked oysters from Cape Charles, Virginia get bathed in garlic butter spiked with Calabrian chiles and showered with focaccia breadcrumbs before being baked in the pizza oven.

SALADS

Early Summer Caprese... 8.95

Mad River Garlic Growers gave us a truck load of Garlic Scapes! They are the inspiration here, charred and strewn across our housemade fresh mozzarella with a healthy drizzle of EVOO, garlic-braised mushrooms and first-of-the-season local yellow squash and zucchini, hot off the grill.

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

Green Acres Salad ... 9.95

A combination of Red Buttercrunch Lettuce and Arugula tossed with Asparagus, Peas, Zucchini, Green Beans and Edamame, lightly dressed with citronette and topped with a ricotta fritter and a tangle of Pea Tendrils.

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

Early Summer Mixed Grill ... 9.95

No tomatoes yet, but dig into grilled asparagus spears along with grilled shiitake mushroom caps and first-of-the-season Vidalia onions, plated with on a tasty miso-sesame shmear.

*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.

Creamed Spinach ... 7.95

Fresh spinach leaves, housemade mornay sauce and parmesan gratineed to bubbly goodness in the pizza oven.

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 Shrimp, Broccoli and Peppers with Polenta... 18.95

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.

Fresh Fettucine Nerano ... 11.95 / 18.95

Housemade Fettuccini with coins of roasted zucchini and yellow squash, homemade ricotta cheese and basil leaves lets you know summer has arrived, garnished with a tangle of crispy fried zucchini strings.

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 Late Spring Vegetable Piccata ... 24.95

Brined and beautifully charred, this bone-in chop is grilled to medium and drenched in a pan sauce of asparagus, mushrooms, peas and capers tossed with lemon, wine and good chicken stock.

Grilled Branzino ... 24.95

The Quintessential Italian Fish, butterflied, grilled and served with charred scallion mayonnaise, fresh herbs and a grilled lemon.

*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

Cold Zucchini Strings with Lemon Vinaigrette, Green Beans, Garlicky Sautéed Spinach, Sautéed Rapini, Cheese Polenta, Roasted Potatoes, Cauliflower Mash, Grilled Broccoli

**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!

CITY SCAPE

A white pizza with Mad River Garlic Grower’s Garlic Scape Pesto, Shrimp and Calabrian Chiles

14.95/21.95

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 4-0

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

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, Asparagus,

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,
Garlic Scape Pesto, Calabrian Chiles, Roasted Peppers or Braised Onions ... 1.50/2.50 per ingredient