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## APPETIZERS

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### 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 or substitute our marinara sauce...

### Meatballs ... 8.95

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

### Bruschetta ... 6.95

Grilled bread with Rapini and Smoked Provolone

### Eggplant and Porcini "Meatballs" ... 7.95

with Tomato and Parmesan

***These light and flavorful meatless "meatballs" were all the rage during our winter Restaurant Week!***

### Warm Focaccia Bread ... 6.95

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

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## SALADS

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### Winter Caprese ... 8.95

Housemade mozzarella with Italian preserved tomatoes, good winter cherry tomatoes, roasted peppers, capers and extra virgin olive oil.

### 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.

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## EAT YOUR VEGETABLES! — portioned for sharing

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### Winter Mixed Grill ... 9.95

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

### 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.

*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.*

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## SANDWICHES – served with housemade Jojos or vinaigrette-dressed greens

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### **\*\*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 focaccia 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.

### **Pig in a Pickle ... 13.95**

Pork Belly is essentially unsmoked bacon. We slow-roast the whole slab with fistfuls of onions, garlic and fresh thyme, then slice it thick and crisp it up on the griddle to order. Piled on a toasted Kaiser roll with homemade spicy mustard, our homemade thin-sliced deli pickles and a tangle of arugula, this sandwich is made for fall.

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## PASTA AND MORE

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### **Grilled Rock 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 Lasagna 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 lasagna of the past. Simple, delicate, authentic, and so good.

### **Pappardelle with White Bolognese ... 11.95/18.95**

Wide, supple pappardelle noodles are traditional with a hearty meat sauce like this, and white Bolognese is traditionally tomato-less but deep on flavor with 50/50 beef and pork, sage and olive oil, white wine, garlic, mirepoix, the traditional shot of cream, and just a smidge of nutmeg.

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

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### **Crispy Brick Chicken Thighs ... 19.95**

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

### **Pork Osso Buco with Tomato, Garlic and Gremolata ... 24.95**

Braised till it melts in your mouth, our version of Osso Buco was a Restaurant Week favorite. Deep flavors like this are what winter is all about.

### **Grilled Mahimahi with Wine and Butter-steamed Mussels ... 24.95**

What could be better than grilling a piece of tender ocean fish and pouring a pan-full of mussels--buttery, garlicky juices and all--over the top? Served with crushed yukon potatoes and broccoli.

### **\*\*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 Yukon 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.*

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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!

## WRIGLEY FIELD

House Roasted Italian Beef, Chicago-style Gardiniera

13.95/20.95

## STREETS OF LAREDO

A white pizza with housemade Chorizo, Butternut Squash, Crema, Lime Zest and Cilantro

13.95/20.95

## 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

## 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

## 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

## MACHETE

Black Beans, Chorizo, Cheddar and Crispy Fried Tortillas Strips, Lime, Cilantro

13.95/20.95

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## Build Your Own Pizza

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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, Pepperoni, Anchovies, Feta, Meatballs, Italian Beef, Butternut Squash,

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,

Gardiniera, Beet Pesto (Vegan), Jalapenos, Crispy Shoestring Onions, Garlic-braised Mushrooms, Spinach, Chorizo,

Calabrian Chili, Roasted Peppers or Braised Onions ... 1.50/2.50 per ingredient