
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 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

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

SALADS

Early Spring Caprese ... 8.95

Housemade Mozzarella with minced Broccoli Salad, Grilled Broccolini, Calabrian Chile Oil and Garlic Focaccia

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

Escarole Gratin... 8.95

This is true, hardcore Italian. You sear the leafy escarole in a pan with olive oil and garlic. Add capers and plumped raisins, then sprinkle with Pecorino and Parmesan and bake it to order. Drizzled with a tiny bit of reduced balsamic, this side dish is that delicious combination of vegetable, garlic, olive oil and sweet/salty. So good to eat!

Asparagus Mixed Grill ... 9.95

Asparagus, artichokes and zucchini are grilled and tumbled over a smear of lemon mayonnaise for Springtime vegetables rustically presented!

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.

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 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.

The Philadelphia... 13.95

Pork Shoulder braised to juicy tenderness is teamed up with provolone cheese and one of our favorite vegetables, rapini. This quintessential Italian cousin to broccoli is a traditional match with pork—in pasta, in soups and on Sunday dinner platters, but especially in this iconic Italian sandwich beloved in Philadelphia. You can even get them at the airport! Juicy, garlicky perfection served on our house-made Ciabatta roll.

PASTA AND MORE

Grilled Rock Shrimp, Broccolini 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.

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. Liz learned a unique method of making Cacio Pepe especially fresh and creamy—by 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 Spring Vegetable Piccata ... 24.95

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

Grilled Rainbow Trout ... 24.95

What could be better than grilled butterflied trout with Charred Scallion Mayo and Dill Sprigs?

**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 Sautéed Spinach, Sautéed Rapini, Cheese Polenta, Roasted Yukon 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!

SPRING HAS SPRUNG

A white pizza with Shrimp, Fresh Asparagus and Chives

14.95/21.95

CLAMS CASINO

A white pizza with Clams, Nueske’s Bacon, Toasted Focaccia Breadcrumbs and Parsley

14.95/21.95

WRIGLEY FIELD

House Roasted Italian Beef, Chicago-style Giardiniera

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

GAUCHO

A white pizza with Shitake Mushrooms, Poblano Peppers and Chipotle Sauce on Top

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

SICILIANO

Orange-scented Castelvetro 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, Pepperoni, Anchovies, Feta, Meatballs, Italian Beef, Chorizo, Grilled Chicken Breast, Clams, Blue Cheese, Speck, Braised Turkey, Italian Sausage, Peppers and Onions, Fresh Mozzarella, Ricotta, Goat Cheese, Broccolini, Castelvetro Green Olives, Basil, Black Dry-Cured Olives, Pineapple, Asparagus, Giardiniera, Beet Pesto (Vegan), Jalapenos, Crispy Shoestring Onions, Garlic-braised Mushrooms, Poblano Peppers, Spinach, Calabrian Chili, Roasted Peppers or Braised Onions ... 1.50/2.50 per ingredient