
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 sauteed Rapini and Smoked Provolone

Eggplant and Porcini "Meatballs" ... 7.95

with a light tomato sauce and Pecorino and Parmesan Cheese

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

Italian Wedge... 9.95

A split Romaine Heart is strewn with Castelvetrano Olives, Sliced Celery, Roasted Cherry Tomatoes and Creamy Gorgonzola Dressing, then brought over-the-top by a draping of razor-thin slices of Speck, the irresistible Italian smoked pork leg.

Off-Season 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 gorgonzola, 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

EAT YOUR VEGETABLES! — portioned for sharing

Butternut Squash with Chile Breadcrumbs and Balsamic-Butter Drizzle... 8.95

Local squash abounds right now, and this is a terrific dish—butternut squash, tender and sweet, takes a run through the brick oven topped with spicy, cheesy, herby bread crumbs, then we drizzle it with balsamic vinegar-butter sauce for a squash taste sensation you are going to love.

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!

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.

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

Mussels and Toast... 13.95

What could be better than Prince Edward Island mussels steamed open in a heavenly broth of wine and stock with roasted cherry tomatoes and thyme, enriched with butter at the last second and served with thick pieces of toasted focaccia rubbed with a garlic clove. So good!

Grilled 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 ... 16.95

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.

Fresh Pappardelle with Poblano Bolognese... 13.00 / 24.00

How do you kick up a classic Italian meat sauce like Bolognese? Integrate the flavorful poblano chile pepper into the recipe. Full of flavor and only slightly spicy, the poblano gives freshness and vigor to this traditional sauce, so good on its own but really great when you add our favorite fresh green chile. Served on house-made pappardelle with plenty of Parmesan. So good.

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

Grilled Arctic Char with Charmoula ... 28.00

A delicious fish, brilliant orange like salmon, with a delicate flavor more like trout. The fish grills up beautifully, and is a perfect match for the Moroccan herb sauce made with cilantro, garlic, parsley, preserved lemon, paprika and extra virgin olive oil.

Crispy Brick Chicken Thighs ... 24.00

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

Liz's Special Edition Porchetta ... 27.00

Skin-on Pork Shoulder is wrapped around a Garlicky Escarole-Bread Crumb Filling, slow roasted for 10 hours, sliced thin and then seared crispy on the griddle.

**Grilled Strip Steak with Porcini Rub... 34.00

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... 21.00

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, Grilled Broccolini, Cheese Polenta, Roasted Yukon Potatoes, Cauliflower Mash

*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 *riceflour*-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!

VEGANATOR

A red or white pizza with Smoked Jackfruit, Spinach, Peppers and Onions, Cashew Ricotta
14.95/21.95

STREETS OF LAREDO

A white pizza with housemade Red Chorizo, Butternut Squash, Crema, Lime Zest and Cilantro 14.95/21.95

TAYLOR STREET

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

WRIGLEY FIELD

House Roasted Italian Beef, Chicago-style Giardiniera
13.95/20.95

MEDITERRANEAN

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

MR. WHITE

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

THAT’S THE WAY UH-HUH, UH-HUH

Pepperoni, Roasted Sweet Peppers
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

CHIMI PICANTE

A white pizza with Braised Pork, Smoked Provolone, Peppadew Peppers and Chimichurri- The Argentinian Fresh Herb, Vinegar and Olive Oil Sauce. Spicy!
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

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, Braised Pork, Red and Green Chorizo, Jackfruit, Grilled Chicken Breast, Blue Cheese, Braised Turkey, Italian Sausage, Peppers and Onions, Fresh Mozzarella, Ricotta, Goat Cheese, Broccolini, Castelvetrano Green Olives, Basil, Black Dry-Cured Olives, Pineapple, Banana Peppers, Giardiniera, Beet Pesto (Vegan), Jalapenos, Crispy Shoestring Onions, Garlic-Braised Mushrooms, Butternut Squash, Chimichurri, Spinach, Calabrian Chili, Roasted Red Peppers or Braised Onions

1.50/2.50 per ingredient

