

---

## 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

---

### Summer Caprese ... 8.95

House-made mozzarella and local tomato slices topped with a healthy drizzle of EVOO, Kosher salt, freshly ground black pepper and a generous sprinkle of basil. Simple, but oh so good!

### Red Hen ... 9.95

Frisee and Spinach tossed with Bacon lardons, Chickpeas, mixed Cherry Tomatoes and Sherry Vinaigrette, served on a smear of Green Pea Hummous.

### 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

---

### Char-Roasted and Split Eggplant ... 8.95

Roasted on the grill until soft and a tad smoky, then split open and dressed with tahini sauce, chopped tomato, cucumber, herbs and fried garlic. Pretend you're in the Marais in Paris! Served with grilled lemon for squeezing

### Creamed Spinach... 7.95

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

### 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 ... 14.00** *If you prefer, you can substitute our Crispy Cauliflower Patty for the beef patty.*

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.

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

### Mushroom Milanese ... 13.00

A big portobello 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... 14.00

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

---

### Summer Garden Pasta... 13.00/20.00

Imported Rustichella d'Abruzzo rigatoni tossed in roasted zucchini "hummus" with lightly sauteed summer squash ribbons, marinated cherry tomatoes, crumbled feta and a tumble of basil and mint.

### Grilled Shrimp, Broccolini and Peppers with Polenta... 19.00

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 ... 17.00

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 Italian Chicken Sausage and Local Swiss Chard ... 14.00 / 23.00

We make the pappardelle ourselves (thin, wide, ribbon-like pasta). We make the Italian chicken sausage too, and it's the best. The swiss chard comes from Patchwork Gardens. While it all comes together in a saute pan, we hit it with a little whey (leftover from making ricotta) and a touch of cream. When the pasta is hot and bubbly, we swoosh it into a warm bowl and shower it with Pecorino and Parmesan cheeses, and then again with crunchy focaccia breadcrumbs. So good!

---

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

---

### Crispy Brick Chicken Thighs ... 26.00

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

### Grilled Rainbow Trout ... 27.00

Two griddled fillets of trout are garnished with fresh herbs, roasted cherry tomatoes and a drizzle of housemade lemon oil. So simple, so good!

### Pork Milanese ... 26.00

House-brined and pounded, we bread and then flash fry the cutlets and then drench them in Lemon-Caper Sauce with Summer Peas and Green Beans.

### **\*\*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 ... 22.00

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

Cold Zucchini Strings with Lemon Vinaigrette, Green Beans, Garlicky Sauteed Spinach, Sauteed 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 *rice flour*-and-butter-roux.

*Shoestring Onions are dredged in wheat flour.*

---

### MISS OHIO

Corn Crema (no tomato sauce), Roasted Corn, Fresh Mozzarella, Cherry Tomatoes, Basil

14.95/21.95

### BRIGHT EYES

Zucchini, Roasted Peppers, Ricotta Cheese and charred, razor-thin Lemon Slices

13.95/20.95

### FLAVORBOMB

Roasted Garlic and Artichoke Base with Fontina, Marinated White Anchovies, Arugula and Spicy Calabrian Chile Oil

15.95/22.95

### SICILIANO

Orange-scented Castelvetrano Olives, Ricotta, Toasted Almonds

13.95/20.95

### VEGANATOR

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

14.95/21.95

### UNBEETABLE

Beet Pesto Base, Spinach, Whipped Goat Cheese or Vegan Cashew Ricotta

13.95/20.95

### TAYLOR STREET

Italian Pork Sausage, Spinach, Garlic-braised Mushrooms

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 or Green Chorizo, Jackfruit, Grilled Chicken Breast, Blue Cheese, Braised Turkey, Italian Sausage, Peppers and Onions, Fresh Mozzarella, Zucchini, 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, Artichoke Hearts, Asparagus, Chimichurri, Spinach, Calabrian Chili, Roasted Red Peppers or Braised Onions

1.50/2.50 per ingredient