

# WOOD FIRED PIZZA

by Chef Mark Camaj

Thu - Sat, 5p-10p

*Host*

## RED

19

bianco di napoli tomatoes, sicilian oregano,  
36 month parmigiano (vg)

## WHITE

22

quatro formaggio (provolone piccante, gruyere,  
fresh mozzarella, 36 month parmigiano) (vg)

## CLASSIC

22

bianco di napoli tomatoes, fresh mozzarella,  
36 month parmigiano, basil (vg)

## ADDITIONS

roasted mushrooms, oil cured black olives, onion, banana  
peppers, fresh tomato, garlic

3 ea

cup n char pepperoni, rinaldi fennel sausage,  
lascalchia anchovy, fresh calabrian chili, nduja, littleneck clams

4 ea

## SPECIALTY

### PARTY STORE PIE

26

mozzarella, sauce, pepperoni, sausage, banana peppers

### VALENTINA

24

tomato, mozzarella, straccitella, pomodoro fresca

### CLAM OREGANATO

25

garlic, lemon, parsley, fresh mozzarella

### NORCINA

26

sausage, truffle creama, pecorino, pomodoro, arugula

### MUSHROOM TRIFOLATI

24

mushrooms, creme fraiche, fresh mozzarella, gremolata

### ARRABBIATA

25

nduja, calabrian chile, smoked provolone, pomodoro, stracciatella

v- vegan, v\*- vegan available, vg- vegetarian, vg\*- vegetarian available, gf- gluten free, gf\*- gluten free available

parties of 5 or more, we add 20% gratuity - credit card processing fee of 3% applied

Ask your server about menu items that are cooked to order or served raw. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.