

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

EMILIA ROMAGNA 30

pistachio crema, fresh mozzarella, mortadella, straccitella

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.