

APPETIZERS

BRUSCHETTA \$8

olive oil brushed and grilled sour dough baguette with a classic diced tomato and basil topping

ASPARAGUS, PROSCIUTTO AND MELON TRIO \$12

grilled asparagus sprinkled with parmesan cheese and drizzled with a balsamic reduction served alongside shaved prosciutto and slices of fresh melon

ARTICHOKE AND SPINACH DIP \$9

artichokes and spinach combined with a creamy blend of cheeses and served with a sour dough bun for dipping

ROASTED RED PEPPER HUMMUS AND VEGGIE STICKS \$8

zesty red pepper hummus drizzled with a dill yogurt dressing and served with cucumber, carrot, celery and pepper sticks for dipping

SOUPS/SALADS

SOUP \$3cup/\$4bowl

please ask your server for our selections of homemade soups

CLASSIC CAESAR SALAD

\$4.50half/\$6.50full

Romaine lettuce, tomato, parmesan cheese and croutons

GREEK SALAD \$5half/\$7full

seasonal greens, tomato, cucumber, red onion, green, black and Kalamata olives, feta cheese and Greek dressing

ANTIPASTO SALAD \$6half/\$8full

Pepperoni, salami, provolone, tomato, red onion, green and black olives and Italian dressing

PASTA

MEAT LASAGNA \$8

Italian sausage, ground beef and salami layered with an herb cheese blend and red sauce

VEGGIE LASAGNA \$8

zucchini, squash, peppers, onion, mushroom, tomatoes, carrots, and spinach layered with herb cheese blend and white sauce

PENNE ARABIATA WITH ITALIAN SAUSAGE \$9

penne noodles tossed with a spicy red sauce and topped with ground Italian sausage and a sprinkling of parmesan cheese and basil

SHRIMP LINGUINI \$13

linguini tossed with olive oil, garlic, red pepper flakes, peeled tomatoes and sautéed tiger shrimp and sprinkled with chives

MUSHROOM RAVIOLI IN A PESTO CREAM SAUCE \$10

mushroom, cheese and herb stuffed ravioli tossed in a pesto cream sauce and served with parmesan and basil on top

ENTRÉES

entrées served on a bed of greens or parmesan (rice) risotto

ROAST CHICKEN BREAST WITH GARLIC AND ROSEMARY \$10

garlic and rosemary oven roasted chicken breast drizzled with white wine pan sauce

PORK CHOPS WITH BELL PEPPERS AND VINEGAR \$12

bone-in smoked pork chop topped with zesty roasted bell peppers

SPINACH, ARTICHOKE AND DRIED TOMATO STUFFED PORTOBELLO \$11

sautéed spinach, artichokes and dried tomatoes layered with an herb cheese blend and baked into a large Portobello mushroom cap served

WOOD FIRED BRICK OVEN PIZZA

our pizzas are 8", thin, fire kissed crust with light sauce, toppings and soft mozzarella cheese

we take great pride in sourcing many ingredients for the crust, sauce, toppings and cheese locally and regionally

tables ordering four or more pizzas will see them come to the table two or three at a time due to the size of our oven

we have a **gluten free** crust available for \$2 extra – it is baked in the same oven, which we sweep, but not safe for those with severe allergy

BASE \$8

crust, sauce, and cheese

MARGHERITA \$8.25

crust, sauce, basil and cheese

BUILD YOUR OWN

add additional cheese, veggies or meats to the BASE pizza

EACH CHEESE \$1

mozzarella or feta

EACH HERB ¢25

basil or cilantro

EACH VEGGIE ¢50

sliced tomatoes, mushrooms, green pepper, red onion, green olive, black olive, artichoke, or shredded carrot

EACH MEAT \$1

pepperoni, Italian sausage, ham, bacon, or roast chicken

substitute white for red sauce no additional charge

SPECIALTY PIZZA

BARRY \$12.75

Italian sausage, ham, bacon, mushroom, basil and a cracked egg

HOT TODD \$10.50

Italian sausage, black olive, artichoke and tomato

BABS \$10.50

Roasted chicken, shredded carrot, red onion, cilantro, white sauce and apricot glaze

LIZZY MAE \$10

extra, extra mozzarella

DIANNA \$11.50

sliced tomatoes, mushroom, red onion, black olive, artichoke, and feta

KERMIT \$9.50

cilantro, green pepper and green olive

MISS PIGGY \$12

pepperoni, Italian sausage, ham, and bacon