

ALL OUR PIZZAS ARE PAPER-THIN, 12" ACROSS AND MADE WITH ORGANIC ITALIAN FLOUR

We use only San Marzano tomatoes, extra-virgin olive oil and fresh basil to make our sauce.

Our cold cuts and cheeses are imported from some of the best italian farmers and are certified high-quality by the italian government (D.O.P.)
-Denominazione di Origine Protetta
-Protected Designation of Origin.

Our Flour is stone-ground and made with an exclusive blend of 100% gmo-free italian wheat. It is traced from the field to Molino Quaglia (Veneto, Italy) and it is free of pesticides and preservatives.

After a 2 day raising process, our dough is rich in nutrients and with a balanced nutritional profile, easy to digest and ideal for a healthy diet.

FLOUR CHOICE

~ REGULAR WHITE
SIGNATURE

~ WHOLE WHEAT
ADD \$ 1

~ GLUTEN FREE
ADD \$ 2



MOZZARELLA CHEESE CHOICE

~ FRESH
MOZZARELLA
FIORDILATTE

~ VEGAN
MOZZARELLA
ADD \$ 4

~ MOZZARELLA
DI BUFALA
CAMPANA
ADD \$ 5

PIZZA

1 MARGHERITA

- ~ TOMATO SAUCE
- ~ MOZZARELLA
- ~ FRESH BASIL

\$ 13

2 MARINARA *NO CHEESE*

- ~ TOMATO SAUCE
- ~ CAPERS
- ~ OREGANO
- ~ GARLIC
- ~ EXTRA-VIRGIN OLIVE OIL

\$ 9

3 SALAMINO PICCANTE

- ~ TOMATO SAUCE
- ~ MOZZARELLA
- ~ SPICY SALAME CALABRESE
- ~ FRESH ROSEMARY
- ~ GARLIC-INFUSED
EXTRA-VIRGIN OLIVE OIL
- ~ GRATED PARMIGIANO-
REGGIANO AGED 24 MONTHS

\$ 15

4 QUATTRO FORMAGGI

- ~ MOZZARELLA
- ~ ASIAGO
- ~ GORGONZOLA DOLCE
- ~ SMOKED PROVOLA

\$ 17

5 COTTO & FUNGHI

- ~ TOMATO SAUCE
- ~ MOZZARELLA
- ~ PROSCIUTTO COTTO
- ~ LOCAL ORGANIC
MUSHROOMS

\$ 15

6 PROSCIUTTO CRUDO & BURRATA

- ~ TOMATO SAUCE
- ~ MOZZARELLA
- ~ PROSCIUTTO CRUDO DI PARMA
AGED 20 MONTHS
- ~ WHOLE IMPORTED
FRESH BURRATA CHEESE

\$ 18

PIZZA

7 SALAME (ITALIAN PEPPERONI)

- ~ TOMATO SAUCE
- ~ MOZZARELLA
- ~ SALAME NOT SPICY

\$ 14

8 GRILLED VEGGIES

- ~ TOMATO SAUCE
- ~ MOZZARELLA
- ~ SEASONAL ORGANIC GRILLED VEGGIES

\$ 14

9 SALSICCIA CIPOLLE E POMODORI

- ~ TOMATO SAUCE
- ~ MOZZARELLA
- ~ ONIONS
- ~ ITALIAN SAUSAGE
- ~ SUNDRIED TOMATOES
- ~ CHILI-INFUSED EXTRA-VIRGIN OLIVE OIL

\$ 15

10 HANNIBAL LECTER

- ~ TOMATO SAUCE
- ~ MOZZARELLA
- ~ SPICY SALAME CALABRESE
- ~ HOMEMADE PORCHETTA
- ~ PROSCIUTTO COTTO
- ~ RED BELL PEPPERS
- ~ GRATED PARMIGIANO - REGGIANO AGED 24 MONTHS

\$ 17

ADD ON

\$ 2

- ~ GARLIC OLIVE OIL
- ~ SPICY OLIVE OIL
- ~ ONIONS
- ~ CAPERS

\$ 3

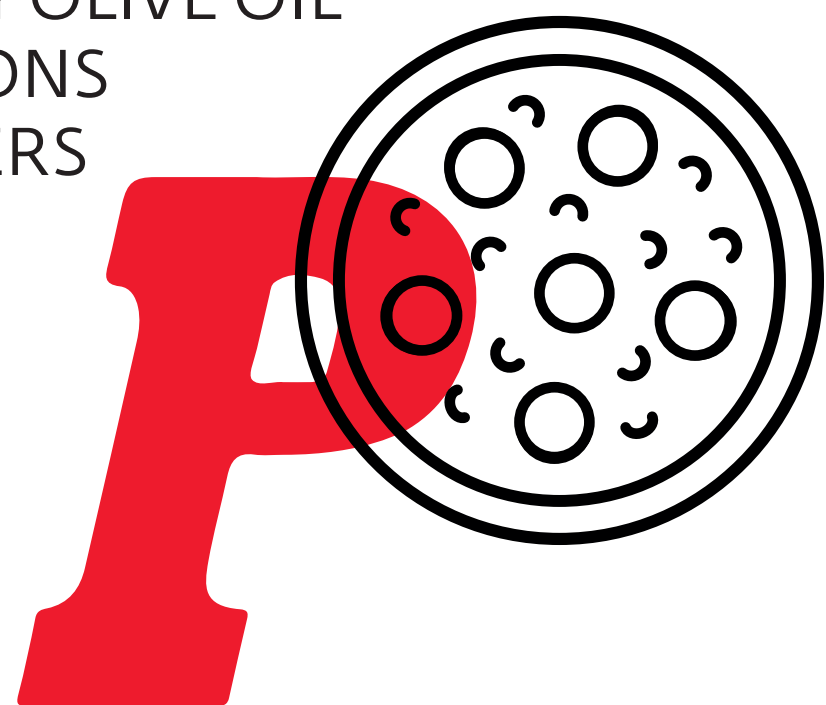
- ~ ITALIAN OLIVES
- ~ TRUFFLE OIL
- ~ SHAVED PARMIGIANO
- ~ SEASONAL GRILLED VEGGIES
- ~ PROSCIUTTO COTTO
- ~ LOCAL MUSHROOMS
- ~ ITALIAN SAUSAGE
- ~ SICILIAN ANCHOVIES

\$ 4

- ~ PROSCIUTTO CRUDO
- ~ HOMEMADE PORCHETTA
- ~ SALAME
- ~ SPICY SALAME CALABRESE

\$ 5

- ~ WHOLE FRESH IMPORTED BURRATA



FRESH SALADS

INSALATA DELLA CASA

- ~ ORGANIC FRESH MIXED GREENS
- ~ CHERRY TOMATOES
- ~ CROUTONS
- ~ SHAVED PARMIGIANO REGGIANO AGED 24 MONTHS
- ~ HOMEMADE BALSAMIC DRESSING

\$ 7

CAESAR

- ~ ORGANIC ROMAINE LETTUCE
- ~ CHERRY TOMATOES
- ~ CROUTONS
- ~ SHAVED PARMIGIANO REGGIANO AGED 24 MONTHS
- ~ HOMEMADE CAESAR DRESSING

\$ 8

~ ADD ANCHOVIES **\$ 3**



ITALIAN COLD CUTS & CHEESES

SALUMI

- ~ SPICY SALAME CALABRESE
- ~ PROSCIUTTO CRUDO DI PARMA AGED 20 MONTHS
- ~ HOMEMADE PORCHETTA

\$ 13

FORMAGGI

- ~ PARMIGIANO REGGIANO AGED 24 MONTHS
- ~ GORGONZOLA
- ~ SMOKED PROVOLA DI AGEROLA

\$ 13

MIXED

- ~ PROSCIUTTO CRUDO
- ~ PARMIGIANO REGGIANO AGED 24 MONTHS
- ~ SMOKED PROVOLA DI AGEROLA

\$ 13

