

APPETIZERS & SMALL BITES

MIXED OLIVES 4.5 (V)

Local mixed olives

TOASTED AZ BREAD 5 (V)

Wood-fired Noble bread topped with EVOO

CAPRESE 12 (V)

Mozzarella / organic tomato / fresh basil / EVOO / local aged balsamic -Substitute burrata +4

CLASSIC BRUSCHETTA 12

Wood-fired Noble bread / house made bruschetta mix / fresh basil / local aged balsamic

BEEF BRUSCHETTA 13 (V)

Wood-fired Noble bread / Crow's Dairy chevre / roasted organic beets / organic arugula / local aged balsamic

BRUSSELS AND BACON 14

Pan-seared Brussels/ charred onion / bacon / herb butter / garlic cream / parmesan

GARLIC PRAWNS* 16

Pan-seared shrimp / white wine / garlic cream sauce / Noble bread / charred lemon

PLOUGHMAN PLATTER 28

Cured meats and artisan cheeses / Noble bread / local mixed olives / local mustard / chef's daily selection of goodies

SALADS

+ Add NAE chicken breast 5 +Add crispy prosciutto 4
+ Add shrimp* 7

CAESAR* 13

Organic romaine / house made croutons / parmesan / Caesar dressing

CRISPY PROSCIUTTO 17

Crispy prosciutto / organic arugula / wood-fired peppers / kalamata olives / artichoke / parmesan / strawberry balsamic vinaigrette

KALE AND BEET 16 (V)

Organic kale / roasted organic beets / butternut squash / red onion / Crow's Dairy chevre / pomegranate dressing

AMALFI 16 (V)

Cucumber / cherry tomato / red onion / kalamata olives / artichoke / Crow's Dairy feta / fresh basil / local aged balsamic / lemon vinaigrette -Add organic kale 2

PEAR AND ROCKET 15 (V)

Organic arugula / pear / local candied nuts / gorgonzola / cabernet vinaigrette

SIDE SALAD 7 (V)

Organic mixed greens / house made bruschetta mix / lemon vinaigrette

PIZZA

[11"-12" crust / perfectly hand-stretched to imperfection!]

THE BASE 15 (V)

Organic crushed tomato / fior di latte / fresh basil

THE BURRATA TOMATA 19 (V)

EVOO / roasted garlic / cherry tomatoes / fresh burrata / fresh basil

THE LIL' PEP 16

Organic crushed tomato / pepperoni / fior di latte

THE MEATY ONE 22

Organic crushed tomato / pepperoni / soppressata / house made pork & fennel sausage / fior di latte

THE SWEET AND SPICY SNAG 17

Organic crushed tomato / house made pork & fennel sausage / caramelized onion / fior di latte / jalapenos

THE SKINNY PIG 16

Organic crushed tomato / fresh prosciutto / organic arugula / parmesan / EVOO

THE WHITE TRUFFLE 18 (V)

Fior di latte / farm mushrooms / local white truffle oil

THE SOPHIA LOREN* 16 (V)

Fior di latte / white cheddar / broccolini / onion / cherry tomatoes / green bell peppers // *Chef recommends: Add cracked egg 3

THE BOSSCO 21

Organic crushed tomato / pepperoni / house made pork & fennel sausage / green bell peppers / charred onion / kalamata olives / fior di latte / oregano

PESTO CHICKEN 17

House made basil pesto / NAE chicken breast / cherry tomatoes / fior di latte / sunflower seeds

THE SMELLY DATE 19

Fior di latte / gorgonzola / crispy prosciutto / dates / organic arugula / local aged balsamic

THE EL DIABLO 17

Organic crushed tomato / soppressata / kalamata olives / wood-fired peppers / fior di latte / fresh basil

CHEF'S CHOICE WEEKLY SPECIAL (see specials board)

EXTRAS

Farm mushrooms 3 / Wood-fired peppers 3 / Charred onion 3 / Kalamata olives 3 / Fresh or crispy prosciutto 4 / Bacon 3 / Pork & fennel sausage 3 / Soppressata 4 / Pepperoni 4 / Shrimp 7 / NAE Chicken breast 5 / Roasted garlic 3 / Caramelized onion 3 / Fior di latte 3 / Fresh Burrata 5 / Cherry tomatoes 3 / Broccolini 3 / Fresh arugula 3 / Cracked egg 3 / Gorgonzola 3 / Sliced Jalapenos 3 / Red onion 3

Gluten-free pizza base 3 / Vegan Cheese 3

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

Vegetarian (V)