

APPETIZERS & SMALL BITES

MIXED OLIVES 4.5 (V)

Local mixed olives

TOASTED AZ BREAD 5.5 (V)

Wood-fired Noble bread topped with EVOO

CAPRESE 13 (V)

Mozzarella / organic tomato / fresh basil / EVOO / local aged balsamic

CLASSIC BRUSCHETTA 15

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

BEET BRUSCHETTA 15 (V)

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

BRUSSELS AND BACON 16

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

GARLIC PRAWNS* 18

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

PLOUGHMAN PLATTER 30

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

SIDE SALAD 8 (V)

Organic spinach / house made bruschetta mix / lemon vinaigrette

CAESAR* 15

Organic romaine / house made croutons / parmesan / Caesar dressing

CRISPY PROSCIUTTO 17

Organic arugula / Crispy prosciutto / 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 choice of greens \$2

PEAR AND ROCKET 16 (V)

Organic arugula / pear / house made candied pecans / gorgonzola / cabernet vinaigrette

PIZZA

[11"-12" crust / perfectly hand-stretched to imperfection!]
Gluten free / vegan options available upon request \$3

WHITE PIZZAS

THE BLANCO 14 (V)

White Cheddar / fior di latte / EVOO

THE POPEYE 19 (V)

Garlic crema / organic spinach / fior di latte / NAE Chicken / farm mushrooms

THE WHITE TRUFFLE 18 (V)

Fior di latte / farm mushrooms / local white truffle oil

THE SMELLY DATE 19

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

THE SOPHIA LOREN 17 (V)

Fior di latte / white cheddar / green bell peppers / organic broccoli / onion / cherry tomato // *chef recommends: add cracked egg

THE BURRATA TOMATA 19 (V)

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

RED PIZZAS

THE CHEESE 15 (V)

Organic crushed tomato / fior di latte / white cheddar / oregano

THE BASE 16 (V)

Organic crushed tomato / fior di latte / fresh basil

THE LIL' PEP 18

Organic crushed tomato / pepperoni / fior di latte

THE MEATY ONE 22

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

THE SWEET AND SPICY SNAG 19

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

THE SKINNY PIG 17

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

THE BOSSCO 23

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

N/A BEVERAGES

Organic iced tea / 3.5
Organic Cold brew Iced Coffee / 4.5
Lemonade / 3.5
Sparkling water / 850ml / 8
Bottled Jones soda / 4
Bottled Mexican soda / 4.25
Diet Coke can / 3.25
Soda or Tonic / 4

BEER

Oskar Blues / Mama's Little Yella Pils / 5.3% / CO 7
Michelob Ultra / Light / 4.2% / MO 7
Brooklyn Brewery / Amber Lager / 5.2% / NY 8
Pacifico / Lager / 4.5% / Mexico 7
Hofbrau / Original Lager / 5.1% / Germany 8
Peroni / Lager / 4.7% / Italy 9
Greenwood Brewery / Purpose / Czech-style pilsner / 5.5% / AZ 11
Huss Brewing / Kolsch / 4.7% / AZ 7
Holidaily / Blonde (gluten free) / 5% / CO 9
San Tan / Hefeweizen / 4.5% / AZ 8
Four Peaks / Kilt Lifter / Scottish Amber Ale / 6% / AZ 8
Modern Times / Hazy IPA / 7.2% / CA 11
Mother Road / Tower Station IPA / 7.4% / AZ 12
Deschutes / Fresh Squeezed IPA / 6.4% / OR 8
New Belgium / Double IPA / 10% / CO 11
Left Hand Brewing / Nitro Milk Stout / 6% / CO 9
Founders / Porter / 6.5% / MI 10
St. Pauli Girl / NA / Less than .05% / Germany 6

CIDER

Strongbow / Apple Cider (sweet) / 5% / NY 8
Shacksbury / English Apple Cider (dry) / 5.5% / VT 8
Two Towns / Prickly Pear Cider (tart) / 5.3% / OR 9

ROSÉ & BUBBLES

Famille Perrin / Rose / Cotes Du Rhone 13/48
Dos Cabezas / Rose / Arizona 48
Naonis / Sparkling Rose / NV / Italy 13/45
Taittinger / Sparkling Rose / NV / Champagne FR 82
Poquito / Sparkling Moscato / NV / 375ml / Spain 19
Fiol / Prosecco DOC / NV / Italy 12/40
Janz / Sparkling Brut Cuvee / NV / Tasmania 48
Moet & Chandon / Imperial Brut / NV / Champagne FR 28/110

WHITE

La Giana / Pinot Grigio / Italy 12/45
The Curator / White Blend / South Africa 11/42
Domitia / Picpoul / Languedoc FR 52
Cline / Chardonnay / Sonoma 15/55
Twin Islands / Sauvignon Blanc / Marlborough 13/45
Gary Farrell / Chardonnay / Sonoma 95
Stadt Krems / Dry Riesling / Austria 59

RED

Poppy / Pinot Noir / Monterey County 15/52
Failla / Pinot Noir / Sonoma 75
Illahe / Pinot Noir / Willamette Valley 119
Vina Otano / Tempranillo / Rioja 14/50
Carletto / Montepulciano / Abruzzo 13/45
Salcheto / Chianti / Tuscany 15/52
Vietti / Nebbiolo / Langhe 60
Franco Serra / Barbera / Piemonte 50
Avignonesi / Annate Grandi Sangiovese / Toscana 139
Molly Dooker / Blue Eyed Boy Shiraz / Barossa 90
Klinker Brick / Zinfandel / Lodi 55
Zolo / Malbec / Mendoza 12/45
Raywood / Cabernet / Central Coast 12/45
Vina Robles / Cabernet / Paso Robles 89
The Prisoner / Red Blend / CA 25/85
Caymus / Cabernet / Napa Valley 120
Mauro Molino / Barolo / Bricco Luciana 189