

ANTIPASTI

GIARDINIERA seasonal pickled vegetables	\$5
SPICY OLIVES chili flakes	\$6
FRIED MOZZ STIX marinara, parm	\$9
CHICKEN CUTLET	\$11
GARLIC BREAD melted mozz, warm tomato sauce	\$12
ARANCINI spring peas, bolognese	\$13
EGGPLANT ROLLATINI ricotta, mozz, robiolona, parm, marinara, basil	\$13
POTATO CROQUETTES parm, calabrian mayo	\$13
PROSCIUTTO AND MELON EVOO, bianco sardo, chili	\$18
FRIED MEATBALLS tomato, parm	\$16
FRIED CALAMARI puttanesca, lemon-mayo	\$17
COLD CUTS chef's selection of two meats & two cheeses	MP

SOUP/SALAD

ITALIAN WEDDING SOUP meatballs, spinach, fregola	\$11
BIBB SALAD seasonal prep, white balsamic	\$15
CAESAR SALAD croutons, parm	\$15
CAPRESE SALAD bufala mozz, sherry vin, miso	\$15
HOUSE SALAD baby lettuce, bianco sardo, white onion, robosto	\$15
ARUGULA SALAD lemon, candied pistachio, parm	\$16
PIZZERIA SALAD red onion, cucumber, tomato, olives, croutons, pepperoncini, creamy italian dressing	\$16

*ADD CHICKEN TO YOUR SALAD +\$6

VEGGIES

SHISHITOS lemon, sea salt	\$8
BROCCOLI RABE garlic, chili flakes, lemon	\$10
PATATAS BRAVAS spicy marinara, lemon-mayo, parm	\$10
WOOD-FIRED CAULIFLOWER hazelnut romesco, salsa verde	\$12
BROCCOLETTE sesame, garlic, white anchovy	\$13
WOOD-ROASTED BEETS labné, pistachio	\$15
ROASTED CARROTS bufala ricotta, raw honey, espolette	\$16
PIATTO DI VERDURA seasonal vegetables, herb mayo, hazelnut romesco, salsa verde	\$22

PASTA

PASTINA parm, butter • add black truffle...+\$5	\$15
PASTASCIUTTO tomato, basil, parm, chili • add meatballs...+\$8	\$16
WOOD-FIRED BAKED ZITI fresh ricotta, mozz, tomato, parm	\$16
BUCATINI ALL' AMATRICIANA smoked bacon, tomato, onion, chili, parm	\$16
RAVIOLI cheese, tomato, basil	\$17
WOOD-FIRED PACCHERI béchamel "a la vodka", mini meatballs, parm, breadcrumbs	\$19
WOOD-FIRED LASAGNA bolognese, marinara, ricotta	\$21
BAKED GNOCCHI ragu, mozz, parm, basil	\$22
CAVATELLI peas, spring onion, pancetta, tapping reeve	\$22

*PLEASE SPEAK TO YOUR SERVER OR THE MANAGER ABOUT ANY DIETARY RESTRICTIONS AND/OR ALLERGIES

PIZZA PROTEIN

CHICKEN PARM W/ SIDE SALAD tomato, mozz, parm	\$19
WOOD-FIRED HALF CHICKEN baby lettuce, sweet potato	\$23
PORK CHOP SCARPARELLO hot peppers, sausage, potatoes	\$30
BRANZINO tomato panzanella, meyer lemon, EVOO, croutons	\$36
MARINARA tomato, garlic, oregano (no cheese)	\$13
THE ORIGINAL FAMOUS RAY'S marinara, shredded mozz, sicilian oregano	\$16
CLASSIC MARGHERITA tomato, basil, fresh mozz, parm	\$16
ALL'AMATRICIANA smoked bacon, tomato, onion, chili, parm, fresh mozz	\$18
SAN GENNARO sweet sausage, roasted red pepper, onion, parm, mozz, sesame	\$18
CHORIZO tomato, white onion, tomme	\$18
SPICY MEATBALL tomato, fontina, pickled cherry peppers, parm	\$18
TENDERONI pepperoni, fresh mozz, parm, calabrian chili-honey	\$19
MUSHROOM wild mushrooms, marinara, finocchiona, provolone, garlic	\$20
PAULIE'S PIE sunday sauce, meatball, sausage, ricotta	\$20
PROSCIUTTO prosciutto, parm, mozz, arugula, olives	\$21
THE LB burrata, robiolona, parm, black truffle	\$21.5
ASAP CLAMS lemon, parsley, garlic, chili	\$22

*ADDITIONAL TOPPINGS: BACON, EXTRA CHEESE, HOT VINEGAR PEPPERS, MEATBALLS, MUSHROOMS, OLIVES, ONIONS, PEPPERONI, SAUSAGE \$2 EACH



KIDS

- ZITI & BUTTER \$8
- CHEESE PIZZA \$8
- CHICKEN TENDERS AND FRIES \$10
- SPAGHETTI & MEATBALLS \$12

BRUNCH

- *FRIDAY, SATURDAY, SUNDAY 11AM-3PM
- BAKED FRENCH TOAST \$14
whipped mascarpone, maple
- EGGS IN PURGATORY \$15
eggs, spicy tomato, parm, garlic bread
- BREAKFAST PASTA \$16
sausage, egg, parm, breadcrumbs
- BACON, EGG & CHEESE PIZZA \$19
burrata, egg, bacon, grape jelly
- PASTINA AND EGGS \$19
pancetta, parm
- BOTTOMLESS MIMOSAS \$25PP

DESSERT

- PANNA COTTA \$9
blueberry, lemon, shortbread
- BROWN BUTTER BREAD PUDDING \$9
marshmallow fluff, maple syrup
- CANNOLI \$9
nutella surprise
- CHEESECAKE \$9
dark chocolate, orange
- SPUMONI \$9
chocolate shell, strawberry, pistachio, chocolate ice cream
- TARTUFO \$9
chocolate shell, vanilla & chocolate ice cream, marashino cherry
- TORTONI \$9
tortoni cup, coconut, maraschino cherries

DO WE HAVE NUTELLA PIZZA? IDK... ASK US!

COFFEE/TEA

- ICED/COLD
- COFFEE \$3.5
- TEA \$3.5
- LATTE \$5
- CAPPUCCINO \$5.5
- SHAKERATO \$8
double espresso, milk, maple syrup
- HOT
- TEA \$3.5
- DRIP COFFEE \$3.5
- ESPRESSO \$3.5
- CAPPUCCINO \$5.5
- LATTE \$5

BEER/WINE

SCAN THE QR CODE TO VIEW OUR ROTATING SELECTIONS OF BEER WINE!



*Straight
Up
Italian*

COCKTAILS

- SPECIALTY
- THE BADA BABE \$15
vodka, citrus and prosecco
- BADA BING \$14
grapefruit infused vodka, grapefruit, aperol, lemon, bubbles
- BEARDED LADY \$16
gin, campari, lemon, grapefruit, chinotto
- GUMAD \$16
casamigos, limoncello, lemon, basil
- PERDONAMI \$14
bourbon, amaro, maple, bitters, lemon
- PURE MEXICAN SNOW \$12
tequila, coco lopez, triple sec, lime
- THE PHOEBE \$12
whiskey, chamomile infused citrus
- WILD NEGRONI \$17
stray dog gin, campari, sweet vermouth
- TRADITIONAL
- BELLINI \$10
peach puree, peach liqueur, prosecco
- ESPRESSO MARTINI \$16
irish cream, amaretto, vodka, espresso
- MALIBU BAY BREEZE \$11
malibu rum, pineapple, cranberry
- MARGARITA \$12
tequila, triple sec, lime, lemon
- NEGRONI \$14
gin, red vermouth, campari
- RUM PUNCH \$12
white & dark rum, pineapple, orange, lime, pomegranate
- SANGRIA (WHITE OR RED) \$12
wine, brandy, triple sec, orange, pomegranate
- SPRITZ \$14
aperol, prosecco
- MOCKTAILS
- TEANA TURNER \$9
iced tea, orange juice, lemon, mint
- PREGGO MAMA \$9
cranberry, grapefruit, lemon, pomegranate

