



PIZZA PATIO

ANTIPASTI

HOUSE SPINACH ARTICHOKE DIP 7

with hot focaccia

FRIED CALAMARI 9

with dipping sauces

ARANCINI ("FRIED RISOTTO") 6

garden herbs, mozzarella, tomato sauce & parmigiano

HERBED FRENCH FRIES 5

garden herbs, s&p

PIZZE*

MARGHERITA 9

san marzano tomatoes, fior di latte mozzarella, basil

CARBONARA 11

cream, smoked bacon, black pepper, parmigiano, chives (*pizza bianco*)

MAILE 12

san marzano tomatoes, mozzarella, italian sausage, hot sopressata, roasted chilis, green onions

ITALIAN PEPPERONI 10

san marzano tomatoes, mozzarella, italian pepperoni

SALSICCIA 10

san marzano tomatoes, mozzarella, italian sausage, roasted mushrooms

PARMA 12

prosciutto, truffled roasted mushrooms, goat cheese, chives (*pizza bianco*)

FRANCESCO 11

san marzano tomatoes, mozzarella, prosciutto cotto, roasted mushrooms

CALABRESE 11

san marzano tomatoes, smoked mozzarella, italian sausage, roasted chilis

BRUSSEL SPROUT 11

san marzano tomatoes, mozzarella, brussel sprouts, smoked bacon

DIAVOLO 11

san marzano tomatoes, mozzarella, hot sopressata, roasted chilis

JANE SEXTON 15

san marzano tomatoes, burrata cheese, prosciutto & arugula

PASTA

RIGATONI NONNA 11

half meat, half cream sauce & parmigiano

SPAGHETTI BOLOGNESE 10

filet, veal & pork meat sauce with parmigiano

PENNE VALDOSTANA 12

cream sauce, chicken, ham & mushrooms

"NEOPOLITAN STYLE" PIZZA

Francesco Secchi went to Campania, and brought back a sourdough yeast from just outside of Naples. That same yeast is what we use for our dough, ask him about the story, it's great!

OUR PIZZAS USE

Imported Italian 00 Flour

Imported Italian San Marzano Tomatoes

Yeast from Campania, Italy

INGREDIENTI

GREEN ONIONS 1

ROASTED TOMATOES 2

ROASTED MUSHROOMS 2

KALAMATA OLIVES 2

ROASTED PEPPERS 2

ARUGULA 2

ROASTED CHILIS 2

BRUSSEL SPROUTS 3

SMOKED MOZZ 2

"FIOR DI LATTE" MOZZ 2

BURRATA 6

ITALIAN SAUSAGE 3

HOT SOPRESSATA 3

FERRARI'S MEATBALLS 3

SMOKED BACON 3

PROSCIUTTO 4

PROSCIUTTO COTTO 4

WEEKDAY SPECIALS

MONDAY*

buy one pizza in house, take one home

TUESDAY 11

any pizza & draft beer

WEDNESDAY 12

any pizza & glass of wine

THURSDAY

a night for the ladies

SUNDAY*

order one pizza to go, take a pasta with it

**of equal or lesser value*

FONDATA DA

Francesco e Jane Secchi
2008

*NOTE: Our pizza dough takes 24hrs to produce, therefore, when we sell out, we sell out...thanks for understanding
**Please be advised there is a risk in consuming undercooked proteins