

APPETIZERS

GRILLED OCTOPUS *Marinated and char-broiled Spanish octopus served with lemon, arugula and cherry tomatoes - 15*

CALAMARI *Tender Rhode Island calamari and artichokes, fried and served with marinara sauce - 14*

BURRATA *Fresh mozzarella & cream, imported weekly from Puglia, Italy, grape tomatoes, olive oil & balsamic glaze on focaccia - 13*

ROASTED VEGETABLE FONDUE *A medley of broccoli, cauliflower, peppers, cremini mushrooms, zucchini, brussel sprouts, green beans, garlic & onion served with a white wine fondue sauce - 13*

BRUSCHETTA *Grape tomatoes, mozzarella pearls, fresh basil, balsamic vinegar, olive oil and sea salt on crostini - 8*

SAUSAGE & PEPPERS *Fennel sausage, roasted bell peppers & onions in a marinara wine sauce - 11*

OLIVE ASSORTMENT *Warm, marinated olives: ligurian, castelventrano, gaeta, cerignola - 5*

HONEY RICOTTA TOAST *Whipped ricotta, local honeycomb, crostini - 8. extra crostini - 2*

HAVARTI STUFFED COCCOLI *Creamy Havarti cheese, stuffed inside dough balls, deep fried then finished with garlic butter, salt & pepper - 10*

TUSCAN FRIES *Idaho potatoes cooked in duck fat, finished with Grana Padano, garlic, fresh herbs & black truffle sea salt - 6*

MEATBALL GIGANTE *Housemade veal & pork, slow-roasted pork ragu sauce, crostini - 11 extra crostini - 2*

ENTRÉES

IOWA PORK CHOP *16 ounce Chicago cut, grilled and pan roasted, honeycrisp apples, whole grain French mustard, seasonal vegetables - 21*

SCALLOPS *Seared sea scallops over lemon parmesan risotto with spinach and sun-dried tomatoes - 24*

CHICKEN PICCATA *Twin three-ounce sautéed chicken breasts, butter-lemon sauce, capers, seasonal vegetables - 20*

NY STRIP *14 ounce CAB New York strip steak, garlic-herb butter or port demi-glaze, seasonal vegetables - 25*

SALADS

Add grilled chicken - 4, sautéed shrimp - 5, crispy prosciutto - 2

WOODFIRE CHOPPED *Romaine, iceberg, radicchio, garbanzo beans, grape tomato, green beans, hard-boiled egg, red onion, avocado and bleu cheese crumble with balsamic vinaigrette - 12*

ARUGULA *Arugula, dried cherries, walnuts, goat cheese, raspberry vinaigrette - 10*

CAPRESE *Tomatoes, fresh mozzarella, basil, arugula, aged balsamic vinegar, extra virgin olive oil - 10*

WOODFIRE WEDGE *Crisp iceberg lettuce, grape tomatoes, crispy prosciutto, red onions, bleu cheese crumbles, house-made bleu cheese dressing, balsamic drizzle - 10*

SANDWICHES

MEATBALL *Housemade veal & pork meatball, Sunday gravy and shredded Grana Padano on a demi-baguette, served with Tuscan fries - 13*

CAPRESE *Beefsteak tomatoes, fresh mozzarella, basil, aged balsamic vinegar and extra virgin olive oil on a demi-baguette, served with Tuscan fries - 12*

SAUSAGE AND PEPPER *Classic Italian sausage, white wine and peppers on a demi-baguette, served with Tuscan fries - 12*

STEAKHOUSE *Char-broiled beef tenderloin, arugula and horseradish aioli on a demi-baguette, served with onion straws - 17*

HOUSE-MADE DESSERTS

CREME BRULEE *Made with Tahitian vanilla - 8*

808 CHEESECAKE *Drizzle a flavor on top: Chocolate, Raspberry, Strawberry, or Creme Anglaise - 7*

BROKEN CANNOLI DIP *Cannoli pieces served with fresh lemon cannoli dip topped with raspberry sauce - 7*

ZEPPOLE *Italian donut holes served with chocolate and creme anglaise - 5*

GELATO *Vanilla, Chocolate, or Pistachio - 4*

SPECIALTY PIZZA

LOBSTER PIZZA Savory lobster base with lobster medallions, fresh mozzarella, shredded Grana Padano & drawn butter - 22

PROSCIUTTO WITH ARUGULA With or without red sauce, fresh mozzarella, olive oil, sauce, arugula, Grana Padano, prosciutto di parma -17

CHICKEN PARMESAN Fresh mozzarella, white meat chicken breast, garlic oregano, Grana Padano, seasoned breadcrumbs, basil - 17

BASIL PESTO Basil pesto, fresh mozzarella, fresh tomatoes, parmigiano - 15

BREAKFAST Farm fresh scrambled eggs, bacon, sausage, ham, fresh mozzarella, cheddar cheese - 15

BBQ CHICKEN BBQ sauce, diced white meat chicken, fresh mozzarella, red onion, cilantro-peach sauce - 16

SAUSAGE WITH RAPINI AND RICOTTA Fennel sausage, rapini, ricotta, fresh mozzarella, Grana Padano, chili flake - 17

ROSEMARY SAUSAGE Olive oil, fresh mozzarella, fresh rosemary, fennel sausage - 15.5

BUFFALO CHICKEN Buffalo sauce, fresh mozzarella, gorgonzola, chicken breast, sour cream, celery - 16

ROASTED RED PEPPER & GOAT CHEESE Basil pesto sauce, goat cheese, fresh mozzarella, roasted red peppers, artichokes and red onion - 17

ARTICHOKE & GORGONZOLA Fresh mozzarella, artichoke quarters, gorgonzola, olive oil - 15

CHICKEN BACON RANCH House-made ranch, diced white meat chicken, bacon, fresh mozzarella, cheddar cheese, jalapenos, green onions - 17

MEATBALL Fresh mozzarella, Sunday gravy, house-made meatballs, ricotta, basil - 17

STEAKHOUSE 8oz Choice Skirt Steak on house-made crust, fresh mozzarella & Grana Padano, topped with grape tomatoes, seasoned to perfection - 24

Gluten-free crust - 3

Vegan cheese - 3

RED SAUCE PIZZA

MARGHERITA Fresh Mozzarella, sauce, crushed tomatoes, fresh basil, olive oil - 13

SAUSAGE Fresh mozzarella, sauce, sausage - 15

PEPPERONI Fresh mozzarella, sauce, pepperoni - 15

SAUSAGE AND PEPPERONI Fresh mozzarella, sauce, pepperoni, sausage - 16

SAUSAGE AND MUSHROOM Fresh mozzarella, sauce, fennel sausage, cremini mushrooms - 15.5

SUN-DRIED TOMATO & GOAT CHEESE Fresh mozzarella, sauce, sun-dried tomato, goat cheese, arugula, Grana Padano, olive oil - 17

SAUSAGE AND BELL PEPPER Fresh mozzarella, sauce, fennel sausage, peppers, HOT-spicy giardiniera - 16

SPINACH AND MUSHROOM Fresh mozzarella, sauce, baby spinach, cremini mushrooms, Grana Padano, olive oil, sea salt - 15

VEGGIE Fresh mozzarella, sauce, spinach, mushroom, tomato, red onion, Grana Padano - 15

IMPORTED & HOUSE-MADE PASTA

TAGLIATELLI Housemade traditional slow-simmered Bolognese with beef, pork, veal & prosciutto, Grana Padano - 19

RIGATONI Housemade rigatoni, marinara sauce, fresh whipped ricotta, Grana Padano & fresh basil - 16

BASIL PESTO GNOCCHI Classic potato gnocchi in our basil pesto cream sauce - 17

FUSILLI Sautéed shrimp, butter, garlic, grape tomatoes, white wine, basil, lemon - 20

SPICY VODKA RIGATONI Housemade rigatoni, sautéed shrimp SPICY vodka sauce, Grana Padano - 20

JOEFREDO Fettucine, Grana Padano butter, fresh cream & a touch of garlic - 16
Add shrimp-5, grilled chicken breast-4, sausage link-4

SPAGHETTI WITH MEATBALLS Sunday gravy, Woodfire meatballs, Grana Padano, basil - 17