COAL OVEN PIZZA

Designed & built by hand, the coal oven delivers a unique flavor & bake not possible from wood or gas ovens. The oven reaches heat up to 1200 degrees. The intense heat of the coal oven slowly bakes the pies to create a crispy and smoky crust. **Pizza dough and sauce does not contain any dairy, or eggs.**

Start with the Margherita (crushed tomato sauce, handmade mozzarella, basil) & the rest is up to you!

Choose from a variety of crusts below:

**CHEESE 3.5 EA.**
- gorgonzola ricotta mozzarella fontina provolone
- smoked mozzarella feta mozzarella vegan mozzarella
- broccoli black olives mushrooms spinach arugula
- roma tomatoes roasted peppers roasted zucchini sundried tomatoes roasted eggplant baby kale

**VEGETABLES 3 EA.**
- grilled chicken meatballs pepperoni pork sausage capicola ham
e- fresh spinach, almonds, golden raisins, mozzarella, garlic

**MEAT 4 EA.**
- prosciutto pancetta capicola ham
e- fresh spinach, almonds, golden raisins, mozzarella, garlic

Create Your Own

**MEDIUM 13” 16” • LARGE 16” 18”**

**Artisanal Pizzas**

Our artisanal pizzas have been carefully crafted and cannot be modified.

**THE SAUSAGE**
- four cheeses, chicken sausage, roma tomatoes, & spinach

**BARESE**
- spicy pork sausage, hot pesto, tomato sauce, basil & mozzarella

**PIETROS**
- smoked mozzarella, burrata cheese, & baby arugula

**SHORT RIB**
- tender short rib, caramelized onions, parmesan & alfredo truffle sauce

**Pasta**

**LINGUINI CIELO** 24 sm • 50 fs
- chicken breast & shrimp, sautéed with onions & garlic in a blush sauce

**RIGATONI ALLA VODKA** 17 sm • 39 fs
- blush sauce, red onions, pork pancetta, vodka & Parmesan cheese

**RIGATONI BOLOGNESE** 17 sm • 39 fs
- in our traditional meat sauce

**FETTUCCINE MARINARA** 14 sm • 33 fs
- homemade fettuccine in our fresh tomato sauce

**EGGPLANT PARMESAN** 18.5 sm • 48 fs
- breaded eggplant, lightly fried, topped with mozzarella in marinara sauce, served with spaghetti marinara

**GEMELLI ARUGULA POLLO** 18 sm • 41 fs
- sautéed chicken breast, garlic, arugula, grape tomatoes, in a white wine sauce

**SPAGHETTI MEATBALLS** 11 sm • 40 fs
- in our traditional marinara sauce

**FETTUCCINE CARBONARA** 17 sm • 40 fs
- red onions, cream, peas, mushrooms, parmesan cheese & pork pancetta

**CHEESE RAVIOLI** 17.5 sm • 40 fs
- homemade, choice of blush cream sauce or tomato sauce

**LASAGNA 18.5 sm**
- homemade pasta with bolognese meat sauce, bechamel & parmesan cheese baked to perfection

**Substitute Mozzarella with Vegan Mozzarella MEDIUM +3 LARGE +6**

**Family Style**

Family Style is designated by “fs”

**Salads**

**MISTA 13 sm • 30 fs**
- mixed greens, grape tomatoes, carrots, black olives & house dressing

**ARUGULA 15 sm • 35 fs**
- arugula, endive, radicchio, sundried tomatoes, shaved Parma ham, balsamic dressing

**SICILIANA 15 sm**
- mixed greens, mozzarella, roasted peppers, olives, capers, anchovies, carrots, grape tomatoes, arichokes & house dressing

**KALE 16 sm**
- baby kale, apple slices, cherry tomatoes, chopped pistachios, Parmesan & lemon mustard balsamic

**CAESAR 13 sm • 34 fs**
- romaine lettuce, croutons, shaved Parmesan & housemade Caesar dressing

**FLORENTE 16 sm**
- fresh spinach, almonds, golden raisins, croutons, Gorgonzola cheese & honey orange vinaigrette

**MEDITERRANEAN 16 sm • 44 fs**
- mixed greens, red onions, cucumbers, grape tomatoes, yellow peppers, olives, feta cheese, shrimp & house dressing

**BEEF 16 sm**
- baby kale, beets, spinach, Gorgonzola, apricot, pistachio & lemon mustard balsamic

Add to Any Small Salad:

**CHICKEN +2 • GRILLED SHRIMP +4**

**SOUps**

**Pasta Fagioli 7**
- navy and kidney beans, onions, carrots, celery, tomatoes, chicken broth & pasta

**Small Plates**

**CRISPY CAULIFLOWER 13**
- breaded cauliflower coal-oven roasted served with pomodoro sauce and parmesan cheese

**FRIED CALAMARI 15**
- calamari rings & tentacles lightly fried & served with marinara sauce

**MUSSELS 16.5**
- PEI mussels sautéed in olive oil, garlic & white wine, choice of red or white sauce

**CRISPY SHRIMP 16.5**
- butterflied shrimp over a bed of arugula, drizzled with an olive tapenade & served with paprika aioli in olive oil

**ROASTED VEGETABLES & CHEESE 14.5**
- zucchini, peppers, artichokes & eggplant, served warm with feta & parmesan cheeses

**RISOTTO BALLS 13**
- fried risotto balls stuffed with mozzarella cheese & sundried tomatoes, served with marinara sauce

**FRIED MOZZARELLA 13**
- homemade & served with marinara sauce

**STUFFED MEATBALLS 14**
- freshly ground beef & veal stuffed with smoked mozzarella, topped with homemade marinara sauce

**SPICY CALAMARI & SAUSAGE 15.5**
- fried calamari sautéed with pork sausage, arugula in a spicy tomato sauce

**BURRATA CAPRESE 15**
- sliced red & yellow cherry tomatoes, burrata cheese topped with balsamic & extra virgin oil olive

**Add to Any Small Salad**

Consuming raw or undercooked fish, eggs, or meat increases the risk of food borne illness. Please notify your server of any food allergies.

*Due to the handcrafted nature of our kitchens there is a risk of cross contamination with our gluten free menu options.

**Soups**

**PASTA FAGIOLI 7**
- navy and kidney beans, onions, carrots, celery, tomatoes, chicken broth & pasta

**SOUps OF THE DAY 7**
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