

SNACKS

- GREEN OLIVES fennel, orange *v, gf* 8
HOUSEMADE FOCACCIA herb butter *v* 8
LITTLE PROSCIUTTO SANDWICHES
focaccia, burrata, olive oil, parmesan 11

APPETIZERS

CRISPY CHICKEN WINGS

fennel spice, hot honey
rosemary crema

- 6 piece 17
- 9 piece 24
- 12 piece 29

HOMEMADE MEATBALLS

tomato sauce, ricotta, focaccia 17

MOZZARELLA STICKS

pomodoro sauce *v* 16

CRISPY POLENTA FRIES

spicy ketchup *v* 14



SALADS & SIDES

add-free-range chicken to any salad \$8

ESCAROLE SALAD

lemon, anchovy, parmesan, garlic breadcrumbs 13

BIG ROASTED VEGETABLE & FARRO SALAD

kale, french feta, creamy lemon vinaigrette 18

CHICKPEA SALAD

celery, salami, cucumber, tomato, radish, sesame *gf* 15

ENDIVE SALAD

pickled onion, avocado, pistachios
dill, citrus vinaigrette *v, gf* 17

WARM BRUSSELS SPROUTS & BURRATA

sliced pears, pistachio, torn herbs, parmesan *v, gf* 18



HOUSEMADE PASTAS

SPAGHETTI

lemon, garlic, capers, parsley 21

CAMPANELLE

vodka sauce, parmesan, roasted red pepper, thyme *v* 21

RIGATONI

short rib sugo, parmesan, ricotta, fennel pollen 23

LUNCH SPECIAL

10" pizza and kale salad
with a soft drink \$14.99

CLASSIC CHEESE

MARGHERITA

Dine In only
Available 11:30am-3pm
Monday-Friday



PIZZAS SMALL / LARGE

april feature! "NAOMI'S GARDEN" FRIED TURKEY & PIKLIZ

peppers & onions, swiss cheese, mozzarella, oxtail gravy scallion, cilantro 21 / 35

PROSCIUTTO & HOT HONEY fresh mozzarella, parmesan, basil 21 / 33

SPINACH & ARTICHOKE spinach crema, fontina, artichoke, parmesan crust *v* 18 / 30

SHORT RIB slow roasted short rib, gruyère, caramelized onion, arugula 21 / 33

BURRATA tomato sauce, shaved garlic, basil *v* 18 / 30

✦ ITALIAN SAUSAGE fontina, sauteed greens, peppers & onions, tomato sauce 19 / 31

MUSHROOM TRUFFLE creminis, porcini cream, black truffle, taleggio, fontina, parmesan *v* 20 / 32

✦ SPICY PEPPERONI tomato sauce, calabrian chile, fontina, fresh mozzarella, arugula 18 / 30

✦ CLASSIC PEPPERONI tomato sauce, fontina, fresh mozzarella, 17 / 29

✦ MARGHERITA fresh mozzarella, tomato sauce, basil *v* 15 / 27

✦ CLASSIC CHEESE tomato sauce, fontina, parmesan *v* 16 / 28

new! CAST IRON PAN PIZZA tomato sauce, mozzarella, fontina 19
add pepperoni, sausage or meatball + 3

one size, dine in only -- please allow for slightly longer cooking time

✦ item is available for happy hour

MEAL DEALS

for TWO 48
2 SMALL PIZZAS +
APPETIZER OR SALAD

for FOUR 85
2 LARGE PIZZAS +
APPETIZER & SALAD



DESSERTS

WARM CHOCOLATE CHUNK COOKIE *v* 7

TOASTED LEMON POLENTA CAKE seasonal compote, whipped cream *v* 8

CHOCOLATE BUDINO salted caramel, hazelnut crumble, soft whipping cream *v, gf* 9

Additional toppings available
at an extra charge.

Our pizzas are cooked with a slight char.
Gluten free crust + 4 / 8.
Vegan Cheese + 2.

We advise against gluten-free dough
for extreme gluten intolerance as cross
contamination may occur.

*consumer advisory: consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase the risk of a foodborne illness.
gluten-free items are prepared in a common kitchen and are not recommended for guests with Celiac or any other gluten sensitive disorders.

COCKTAILS

ON THE ROCKS

NUDE BEACH

tequila blanco, grapefruit
sicilian blood orange liqueur
habanero 16

CABARETE

aperol, elderflower, watermelon
sparkling wine, orange bitters 14

TROPICO

havana club añejo clasico
montenegro, vanilla
allspice, pineapple, lime 14

PORT OF MIAMI

montenegro, grapefruit
lambrusco, topo chico 12

WINE BY THE GLASS

6oz / 9oz / bottle

SPARKLING

PROSECCO gambino, cuvée brut, it nv 13 / 19 / 52

(dry) LAMBRUSCO cleto chiarli "vecchia modena" 2020 it 13 / 19 / 52

WHITE & ROSÉ

PINOT GRIGIO cora 2021 abruzzo, it 14 / 20 / 56

HONDARRABI ZURI 🍷 artomaña "xarmant" 2020 txacoli, sp 10 (8oz can)

SAUVIGNON BLANC patient cottat "le grand caillou" loire valley, france 2022 13/19/52

CHARDONNAY ☾ le monde 2021 friuli, it 13 / 19 / 52

ROSÉ BARBERA BLEND ercole 2020 piedmont, it (1L) 13 / 19 / 58

RED

(chilled) DOLCETTO 🍷 paolo scavino 2021 castiglione falletto, it 13 / 19 / 52

PINOT NOIR ☾ pavette 2020 california 14 / 20 / 56

NEBBIOLO BLEND ☾ lua rossa no.7 nv california 14 / 20 / 56

SANGIOVESE frico "scarpetta" 2020 tuscan, it 12 / 17 / 48

CABERNET SAUVIGNON BLEND 🍷 mary taylor 2018, bordeaux, fr 13 / 19 / 52

🍷 natural ☾ biodynamic/organic

BEER & HARD SELTZER

DRAFT MONOPOLIO lager clara 14oz 9 DRAFT GULF STREAM ipa 14oz 9

MONOPOLIO ipa 8 CIGAR CITY "JAI ALAI" ipa 9

WYNWOOD "LA RUBIA" american blonde ale 8 HIGH NOON MANGO vodka hard seltzer 10

NARRAGANSETT (16oz) lager 8 PERONI lager 9

FUNKY BUDDHA "FLORIDIAN" wheat ale 8 LA TROPICAL "LA ORIGINAL" amber lager 8

HEINEKEN 0.0 alcohol free 8

NON-ALCOHOLIC DRINKS

HOMEMADE SODAS 4 FOUNTAIN SODA 4
cherry-rosemary, lemon sage, vanilla allspice
coke, diet coke, sprite, iced tea

BOTTLED WATER (750ML) 7 HOMEMADE LEMONADE 4
pellegrino sparkling, acqua panna still

TOPO CHICO (12OZ) 4

SPECIALS

MONDAY - WEDNESDAY

1/2 Priced Bottles Of Wine

THURSDAY

1/2 Priced Draft Beer & Wings

HAPPY HOUR

DINE IN ONLY | MON-FRI 4PM-7PM

1/2 Price Cocktails, Beer
& Wine by the Glass

✦ Select \$10 Small Pizzas!

Automatic 18% gratuity will be added to all checks.

