

PIZZAIOLO

WOOD FIRED PIZZA

SALADS

SMALL \$8.00 / LARGE \$13.50

CAESAR: Romaine, croutons, shaved Parmesan & Caesar dressing.

CAPRESE: Cherry tomatoes, basil, balsamic reduction, extra virgin olive oil, fresh mozzarella.

HOUSE MIX: Mix greens, carrots, beans, cherry tomatoes, red onions, vinaigrette dressing.

BIETOLE: Arugula, beets, goat cheese, pistachios and red onions. **(\$9.00 & \$14.00)**

CALZONE

VEGGIE **\$ 16.25**

Spinach, goat cheese, artichokes, mushrooms, diced mozzarella, red peppers, kalamatas, extra virgin olive oil & grana padano.

MEAT LOVER **\$ 16.25**

Red sauce, pork sausage, diced mozzarella, pepperoni, prosciutto cotto, ricotta cheese & grana padano.

PIZZAIOLO **\$ 16.25**

Red sauce, diced mozzarella, pork sausage, ricotta cheese, artichokes, caramelized onions red peppers & grana padano.

DESSERTS

TIRAMISU: **\$8.00**

Mascarpone, lady fingers, eggs, rum, coffee extract.

CANNOLI CREAM: **\$7.00**

Ricotta cheese, pistachios, mascarpone, chocolate chips & almonds.

EXTRAS

Add Cheese **\$3.50**

Add Veggies **\$3.00**

Add Meat **\$4.00**

Add Chicken **\$4.00**

Add Mozzarella Di Bufala **\$5.00**

SOFT DRINKS

Coke, Sprite, San Pellegrino juice **\$3.00**

Root Beer **\$4.00**

San Pellegrino sparkling water **\$5.00**

BEER

Bottle Beer

Peroni / Stella **\$6.00**

Draft Beer

Glass **\$6.00**

Pitcher **\$22.00**

WINE

Glass **Bottle**

Cabernet **\$10 / \$30**

Merlot **\$10 / \$30**

Pinot Grigio **\$10 / \$30**

Chardonnay **\$10 / \$30**

Chianti **\$12 / \$38**

Montepulciano **\$12 / \$38**