



Food Menu

SALADS & SNACKS

Argula Salad	\$10
Arugula, Radish, Sunflower Sweet Drop Peppers, House-Made Mozzarella, with Orange-Cumin Vinaigrette	
Cesar Salad	\$10
Chopped Romaine, Shaved Grana Padano, Croutons, with Caesar Dressing	
Chopped Salad	\$10
Seasonal Vegetables, Olives, Chickpeas, Feta, with Calabrian Pepper Vinaigrette	
Wood Fire Herb Shrimp	\$14
Wood Fire Shrimp, sautéed in Herb Butter	
Bread Service	\$13
Garlic, Grana Padano, Ricotta, Mozzarella, and Herbs	
★ Charcuterie Board	\$19
Chef's Selection of Meats + Cheeses, Mustard, Crostini, Homemade Strawberry Jam and Nuts	

PASTA

Cacio e Pepe	\$13
Spaghetti Pasta served with Rich Pecorino Cheese, and Fresh Cracked Pepper	
Penne Bolognese	\$15
Penne Pasta served with Silly Marinara Sauce with Meat	
White Sauce Pasta	\$16
Penne Pasta served with White Cream Sauce and Wood Fire Chicken	
★ Chef's Speciality	\$18
Chicken, Andouille Sausage, Lunch Peppers, Red Onions, Green Onions, Garlic Cream, and Arrabbiata Sauce	

★ Indicates House Favorite

PIES & SUCH

Capricciosa	\$16
Silly Mariana Sauce, Fresh Mozzarella, Italian Baked Ham and Mushrooms	
★ Chef's Pizza	\$17
Garlic Cream, Arrabbiata Sauce, Andouille Sausage, Lunch Peppers, Red Onions, Chicken, and Fresh Oregano	
Farm Daddy	\$16
Garlic Cream, Chicken, Bacon, Green Onions, Mushrooms, and Ricotta	
Margherita	\$14
Silly Mariana Sauce, House-Made Mozzarella, Fresh Basil, and Extra Virgin Olive Oil	
The Roni	\$15
Silly Mariana Sauce, Grana Padano, and Pepperonis	
Shrimp Pizza	\$19
Pesto, Smoked Mozzarella, Ricotta, Artichoke Hearts, Preserved Lemon, Radish and Red Pepper Flakes	
Spicy Mane	\$16
Arrabbiata Sauce, Soppressata, Calabrian Chili, Oregano, topped with Spicy Honey	
Build Your Own	\$12
Shredded Mozzarella and choice of Sauce: Arrabbiata, Roasted Garlic Cream, or Silly Marinara Sauce. (Add'l change for added toppings)	

TOPPINGS

Traditional (price per each)	\$1.50
Arugula, Banana Peppers, Caramelized Onion, Green Onion, Jalapeño, Mozzarella, Olives, Radishes, Red Onion, Parmesan, Pepperoni, Serrano Peppers	
Artisan (price per each)	\$2.50
Anchovy, Artichoke Hearts, Bacon, Calabrian Chili, Feta, House-Made Mozzarella, Ricotta, Soppressata, Sweet Drop Peppers	
Shrimp	\$3.00

*Consuming Raw or Undercooked meat could increase your risk of Foodborne Illnesses.



Drink Menu

LIBATIONS

Blue Flower \$10
Bourbon, Blueberry, Lime, Elderflower

Catching Smoke \$10
Mezcal, Pineapple, Fig Agave, Ancho Verde, Lemon, Banana.

Cholo Love \$10
Tequila, Anchos Verde, Agave, Peach, Lime, Bitters, Chili Spray

Crowd Favorite \$10
Rye, Rhubarb, Raspberry, Lemon, Lavender Rinse.

Fun Crush \$10
Vodka, Italicus, Cucumber, Matcha, Lime, Prosecco

Game Changer \$10
Pisco, Lychee, Chamomile Honey, Grapefruit, Lemon, Sparkling Yuzu

Summer Daiquiri \$10
White Rum, Pink Peppercorn, Passion Fruit, Peach, Lime.

Penicillin \$10
Blended Scotch, Lemon, Ginger, Laphroaig

Tunnel Vision \$11
Gin, Rosemary, Genepy le Chamois, Lime, Prosecco

DOMESTIC BEER

Bud Light \$4
Coors Light \$4
Michelob Ultra \$4
Miller Lite \$4
Pabst Blue Ribbon \$3.50

VINO & CHAMPAGNES

House Bubbles \$8/\$30
House Red/White \$8/\$30
A to Z Chardonnay \$9/\$35
Barone Fini Pinot Grigio \$8/\$30
Coppola Sofia Blanc de Blancs \$8/\$30
Dom Pérignon \$485
Etude Lyric Pinot Noir \$11/\$36
Imagery Cabernet Sauvignon \$10/\$38
Lunetta Prosecco \$9
Meiomi Pinot Noir \$12/\$44
Moët and Chandon Impérial \$170
Murphy Goode North Coast \$8/\$30
Peter Mertes Riesling \$8/\$30
Predator Old Vine Zinfandel \$9/\$35
Rosé All Day Sparkling Rose \$8
Trapiche Broquel Malbec \$9/\$32
Veuve Clicquot \$160

IMPORTED BEER

Angry Orchard \$5
Blue Moon \$5.50
Corona \$5.50
Dos Equis Mexican Lager \$5.50
Guinness \$5.50
Heineken \$5.50
Modelo \$5.50
White Claw \$5.50