

bites & shares

GARLIC KNOTS WITH PARMESAN & MARINARA \$8 ^v

WARM CASTELVETRANO OLIVES WITH HOUSE BREAD \$7 ^{vv}

EGGPLANT ROLLATINI \$12 ^v

goat cheese & pesto rolled into sliced eggplant, topped with marinara and parmesan.

TOMATO-BASIL BRUSCHETTA \$8 ^{vv}

add goat cheese for \$2

SPINACH AND ARTICHOKE DIP \$12 ^v

served with warm baguette slices.

ROASTED BRUSSELS SPROUTS \$8 ^{GF}

with anchovy-pepper sauce.

MEATBALLS AL FORNO \$16

veal, pork, beef, and lamb meatballs wood-fired in red-sauce.

TRUFFLE-HONEY SHRIMP \$15 ^{GF}

with lemon and garlic.

ANTIPASTI PLATTER \$22

prosciutto san daniele, salami toscano, artisanal cheese, castelvetro olives, roasted sweet peppers, artichoke heart, fig jam, parmesan toasts. *(serves 2-4 people)*

greens n things

{ to any salad add... chicken breast \$4 | smoked salmon \$5 | prosciutto san daniele \$4 | roasted shrimp \$6 }

MIXED GREENS SALAD \$10 ^{v GF}

mesclun greens, cherry tomatoes, red onions, cucumber, balsamic vinaigrette.

CAESAR SALAD \$12

romaine, garlic croutons, parmesan, classic anchovy dressing.

add anchovies \$1.50

SHAVED FENNEL SALAD \$12 ^{v GF †}

orange, toasted walnuts, baby arugula, goat cheese, lemon dressing.

BEETS AND BURRATA \$16 ^{v GF †}

burrata cheese, roasted beets, heirloom cherry tomatoes, pistachio, micro greens, vincotto dressing.

SEARED TUNA \$22 ^{GF †}

dry-rubbed ahi tuna saku, mesclun greens, cucumber, pistachio, lemon dressing.

panozzo

[pizza dough sandwiches served with a small side salad]

MEATBALL SUB \$15

classic sub with fontina cheese and red peppers.

CHICKEN ROMESCO AVOCADO \$15 [†]

roasted chicken breast, romesco sauce, avocado, fontina cheese, and baby arugula.

CARAMELIZED ONIONS, PESTO, AND MOZZARELLA \$14 ^v

mozzarella, caramelized onions, sliced tomatoes, and pesto.

^v = vegetarian | ^{vv} = vegan | ^{GF} = gluten free | [†] = contains nuts

wood oven pizza

[choice of 9" or 12" pizzas]

THE CLEAN UP \$15 / \$20
pesto, artichoke, caramelized onions, mozzarella, parmesan, walnuts.

MARGHERITA ^v \$14 / \$19
tomato sauce, mozzarella di bufala d.o.c., basil.

NEAPOLITAN ^v \$12 / \$17
tomato sauce, mozzarella - our classic cheese pizza.

MARINARA ^{vv} \$10 / \$15
spicy marinara sauce, garlic, sicilian oregano (no cheese!)

BIANCHI ^v \$13 / \$18
mozzarella di bufala, parmesan, sicilian oregano.

CLASSIC PEPPERONI \$14 / \$19
tomato sauce, mozzarella, pepperoni.

PIZZA CON BURRATA ^v \$19
tomato sauce, garlic, basil, burrata cheese (12" size only).

ROASTED EGGPLANT ^v \$14 / \$19
roasted eggplant, goat cheese, pesto, parmesan.

CHICKEN PANCETTA RANCH \$14 / \$19
mozzarella, chicken, smoked pancetta, oregano, ranch dressing.

ISABELLA ^v \$15 / \$20
tomato sauce, mozzarella, artichoke, kalamata olives, garlic, red onions.

FUNGHI ^v \$15 / \$20
fontina, garlic, cremini mushrooms, caramelized onions.

REDROCKS SAUSAGE \$16 / \$21
tomato sauce, fontal cheese, housemade sausage, roasted sweet peppers, and spicy calabrian chiles.

ANANAS \$14 / \$19
tomato sauce, mozzarella, crispy prosciutto, pineapple.

SIX SHOOTER \$17 / \$22
tomato sauce, mozzarella, housemade sausage, pepperoni, kalamata olives, red onion.

calzones

[served with a side of marinara sauce]

FORMAGGI CALZONE ^v \$15
ricotta, mozzarella, parmesan.

CARNE CALZONE \$18
salami, pancetta, mozzarella, ricotta, parmesan.

ADDITIONAL TOPPINGS

\$1 red onions • pesto • anchovies • kalamata olives
cherry tomatoes • garlic • roasted sweet peppers

\$2 mushrooms • jalapeños • pepperoni • pineapple
caramelized onions • calabrian chiles • baby arugula

\$3 artichoke • housemade sausage • salami • meatballs
pancetta • chicken • daiya vegan cheese • prosciutto

Substitutions charged at price of ingredient.
Consuming raw or under-cooked meats, poultry, shellfish or eggs may increase your risk of foodborne illness.

on draft

DC BRAU PILSNER	\$8
PERONI	\$7
OLD TIME LAGER	\$7
DOUBLE DALE'S IPA	\$8
BROOKLYN STONEWALL IPA	\$9
ALLAGASH WHITE	\$9

craft cocktails

HOT MULLED CIDER pfanner hard cider / mulling spices / add a shot of jim beam for \$2	8
DARK N STORMY fever tree ginger beer / gosling's dark rum / lime / black walnut bitters.....	12
AVIATION aviation gin / lemon / maraschino / creme de violette	12
MAPLE PALOMA tequila / lime / vermont maple syrup / grapefruit soda	12
POMEGRANATE MARTINI absolut citron / elderflower liqueur / lemon / pomegranate	12
BLOOD ORANGE MARGARITA el jimador tequila blanco / lime / cointreau / blood orange puree	12
FLOWERS FOR THE DEAD mezcal ilegal / chrysanthemum honey liqueur / lime / orange blossom water	14
LOST IN THE WOODS nolet's gin / chrysanthemum honey liqueur / lime / green chartreuse / rosemary	14
ESPRESSO MARTINI van gogh double espresso vodka / stoli vanil / frangelico / cream	14

bottled beers and ciders

WHEAT ALES

PORT CITY OPTIMAL WIT—VA (5.0%)	7
LAGUNITAS A LITTLE SUMPIN SUMPIN —CA (7.5%)	7
WEIHENSTEPHANER HEFEWEISSBIER—GE (5.4%) 16oz.....	9

PALE ALES

STONE IPA—CA (6.9%)	9
ROGUE DEAD GUY—OR (6.5%).....	7
BELL'S TWO HEARTED—MI (7.0%).....	7
ORVAL—Belgium (6.9%)	12
DUVEL—Belgium (8.5%)	10

LAGERS

GREAT LAKES ELIOT NESS—OH (6.2%)	7
VICTORY SUMMER LAGER—PA (5.2%)	7

DARK ALES

PORT CITY PORTER—VA (7.5%)	7
THREE PHILOSOPHERS—NY (9.8%)	9
OLD RASPUTIN—CA (9.0%)	8

SAISON

STILLWATER EXTRA DRY SAISON—MD (4.2%)	8
HENNEPIN SAISON—NY (7.7%)	8
SAISON DUPONT—Belgium (6.8%)	9

CIDER / FRUIT

PFANNER HARD CIDER—Austria (4.0%).....	7
ANXO DISTRICT DRY CIDER—DC (6.9%)	9
WOLFFER NO. 139 DRY ROSE CIDER—NY (6.9%)	9
STIEGL RADLER—Austria (2.5%).....	9

non-alcoholic drinks

Ginger Ale, Coke, Diet Coke, Orange Soda, Orange, Pineapple, Cranberry, Lemonade. 4 (free refills)
Ginger beer, Sprecher's Root Beer, Grapefruit Soda. 5 Coffee 3. ⁵⁰ Iced Tea 3
Stash™ Teas (ask your server for our selection). 3

Limit of 4 credit cards per group. A 20% gratuity will be added to parties of 6 or more. All items do not include sales tax.