

bites & shares

GARLIC KNOTS WITH PARMESAN & MARINARA \$8 v

WARM CASTELVETRANO OLIVES WITH HOUSE BREAD \$7 vv

EGGPLANT ROLLATINI \$10 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 \$14

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

TRUFFLE-HONEY SHRIMP \$14 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

[pizzas are approximately 11 inches, serves 1-2 people]

MARGHERITA v \$17
tomato sauce, mozzarella di bufala d.o.c., basil.

NEAPOLITAN v \$15
tomato sauce, mozzarella - our classic cheese pizza.

MARINARA vv \$12.50
spicy marinara sauce, garlic, sicilian oregano (no cheese!)

BIANCHI v \$17
mozzarella di bufala, parmesan, sicilian oregano.

CLASSIC PEPPERONI \$17
tomato sauce, mozzarella, pepperoni.

PIZZA CON BURRATA v \$18
tomato sauce, garlic, basil, burrata cheese.

ROASTED EGGPLANT v \$17
roasted eggplant, goat cheese, pesto, parmesan.

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

ISABELLA v \$19
tomato sauce, mozzarella, artichoke, kalamata olives, garlic, red onions.

FUNGHI v \$19
fontina, garlic, cremini mushrooms, caramelized onions.

REDROCKS SAUSAGE \$19
tomato sauce, fontal cheese, housemade sausage, roasted sweet peppers, and spicy calabrian chiles.

ANANAS \$18
tomato sauce, mozzarella, crispy prosciutto, pineapple.

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

VERDE \$20
spicy salsa verde, beer-braised pork, mozzarella, cotija, cilantro, and pickled red onion.

calzones

[served with a side of marinara sauce]

FORMAGGI CALZONE v \$16
ricotta, mozzarella, parmesan.

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

ADDITIONAL TOPPINGS

\$2: red onions, pesto, anchovies, kalamata olives, cherry tomatoes, garlic, roasted sweet peppers, mushrooms, jalapeños, pepperoni, goat cheese, caramelized onions, calabrian chiles, baby arugula.

\$3: artichoke, housemade sausage, meatballs, pancetta, chicken, daiya vegan cheese, prosciutto san daniele.

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	\$7
TRUE RESPITE WHITE TAIL HEFEWEIZEN	\$8
PERONI	\$7
YUENGLING LAGER	\$7
TRUE RESPITE BRIGHT SPOT IPA	\$9
LASER RAPTORS DIPA	\$10

craft cocktails

ESPRESSO MARTINI van gogh double espresso vodka / stoli vanil / frangelico / cream	14
DARK N STORMY fever tree ginger beer / gosling's dark rum / lime / black walnut bitters	10
AVIATION aviation gin / lemon / maraschino / creme de violette	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	15
LOST IN THE WOODS nolet's gin / chrysanthemum honey liqueur / lime / green chartreuse / rosemary	15

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 PRIMA PILS—PA (5.3%)	7

DARK ALES

SMUTTYNOSE OLD BROWN DOG—NH (6.7%)	7
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
 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.