





———— ITALIAN WINES ————

WHITE WINES	Glass	Carafe	Bottle
Gavi La Raia DOCG Piemonte	9.00	15.00	38.00
Orsola Soave, Veneto	8.00	14.00	36.00
Grilo sant orsola Trentino-Alto Adige	10.00	17.00	42.00
Bertani Bianco di Custoza, Veneto	10.00	17.00	42.00
Pinot Grigio Colli Orientali Friuli	8.00	14.00	36.00

RED WINES	Glass	Carafe	Bottle
Chianti Classico Rocca Macie Tuscan	8.00	14.00	34.00
Nero D Avola Bagliore Sicily	8.00	14.00	34.00
Merlot Brandolini Friuli	8.00	14.00	36.00
Primitivo di Manduria DOC San Marzano	8.00	14.00	36.00
Valpolicella Cecilia Beretta Ripasso, Veneto	10.00	17.00	42.00

ALL FLATBREADS, CALZONES AND PIZZAS 9.50

———— FLATBREADS ————

VEGGIE DELIGHT

Shiitake, Portabella & Cremini Mushrooms, Fresh Basil, Pesto, Goat Cheese, Sun-dried Tomato, Parmigiano, Olive Oil, Sea Salt

PACIFIC COAST

Smoked Salmon, Capers, Bell Peppers, Kalamata Olives, Cream Cheese, Red Onion, Arugula, Olive Oil

THE COWBOY

Smoked Pulled Chicken, Kansas City Style BBQ Sauce, Scamorza Cheese, Red Onion

———— CALZONES ————

CIAO BELLA

Spicy Ricotta Cheese, Italian Fennel Sausage, Yellow, Green & Red Bell Peppers, Hot Giardiniera Veggies

QUATTRO FORMAGGI

Fresh Mozzarella, Gorgonzola, Fresh Ricotta, Parmigiano-Reggiano, Fresh Basil

———— CLASSIC ROUNDS ————

CLASSICA MARGHERITA

Fresh Mozzarella, Homemade Roma Tomato Sauce, Fresh Basil, Olive Oil

TOSCANO

Pepperoni, Prosciutto Cotto, Meatballs, Italian Sausage, Fresh Mozzarella, Homemade Roma Tomato Sauce

PARMA E FICHI

Fresh Mozzarella, Red or White Sauce, Olive Oil, Arugula, Parmigiano, Prosciutto di Parma, Fresh Figs, Aged Balsamic & Fig Glaze

FRUTTI DI MARE ARRABBIATA

Spicy Seafood Shrimp, Calamari, Scallops, Mussels, Arrabbiata Sauce, Olive Oil

———— BUILD YOUR OWN PIZZA ————

TOPPINGS

Plum Tomato	Olives	Salami
Roasted Bell Peppers	Mozzarella Cheese	Italian Sausage
Onions	Ricotta Cheese	Meatballs
Mushrooms	Parmesan	Anchovies
Spinach	Prosciutto	
Artichokes	Pepperoni	

If you have any type of food allergies, please advise your server.

