

IN OUR LIVES, FAMILY COMES FIRST. AFTER THAT, IT'S A TIE BETWEEN PIZZA AND WINE.

Our pizza ovens speak for themselves, and you can read about them on our menu. As for our wine, we wanted to share some of our favorites with our Blackie's family.

We are thrilled to provide you with an assortment of 12 wines coming from all over the world and covering our most favorite categories. These wines each hit our taste buds and danced as we tested them with Chef Angie's inspired pizzas. We are so excited for you to be adventurous and indulge with us.

You can select a taster of one, two or multiple, or select a glass or a bottle to share. Sit back, relax, sip and dine our favorite way.

Salute! J&A

b. cheesy

our pies, both regular and gluten free, are made simply with fresh yeast, olive oil and sea salt. dairy free cheese available by request +3

MARGHERITA

Posardi Sardinian crushed tomatoes | our fresh mozzarella | torn fresh basil | a drizzle of tasty olive oil | 13 | **GF** 17 | **VEGAN** 17 | **GFV** 21

PEPPERONI

Cup and Char pepperoni | full-fat brick & our own fresh mozzarella | pizza sauce | dried Sicilian oregano | pecorino romano | 15 | **GF** 20

PICANTE ITALIANO

spicy prosciutto spread | smoked, fresh & brick oven mozzarellas | crushed Calabrese chilies | sweet, fennelly sausage | oven-caramelized baby pearl onions | 18 | **GF** 21

VERDURA BIANCA

oven blistered peppers | baby sunburst squash & baby zucchini | hand-made ricotta with a hint of fresh lemon zest | black garlic oil braised spigarello | fresh mozzarella | oven caramelized baby pearl onions | 17 | **GF** 20 | **VEGAN** 21 | **GFV** 24

paleo.

b. open to alternative 'za

on our hand-made paleo dough: local, Baffoni eggs, coconut flour, tapioca flour, apple cider vinegar, avocado oil and spices.

MARGHERITA.

dairy free mozzarella | marinated heirloom tomatoes | nutritional yeast | torn, fresh garden basil and basil infused oil | **PALEO** 21

MACHO NACHO.

dairy free nacho cheese | authentic pulled pork carnitas | pork rind dust | freshly squished guacamole | salsa verde | shredded lettuce | baby, heirloom tomatoes | **PALEO** | 24

KETO FATHEAD PIZZA.

cream cheese | whole milk mozzarella | egg | a touch of finely ground almond flour. (this is the "dough" folks) | **KETO** | **GF**

PEPPERONI.

with our pizza sauce | whole milk mozz and oregano | **KETO** | **GF** | 19

CHEESE.

extra cheese | pizza sauce | oregano | **KETO** | **GF** | 17

BACON ALFREDO.

gooey, creamy, roasted garlic sauce | bubbly, Italian cheeses | fresh baby spinach | chopped North Country bacon | **KETO** | **GF** | 21

wine bar.

taster / glass / bottle

bianco.

FEUDI DI SAN GREGORIO GRECO DI TUFO - CAMPANIA, ITALY
ripe pear | apricot | green apple | lively acidity | minerality | 6/14/56

ILLUMINATION SAUVIGNON BLANC - NAPA, CALIFORNIA
white peach | lemon curd | orange zest | minerality | crisp | 7/15/60

JORDAN CHARDONNAY - RUSSIAN RIVER, CALIFORNIA
citrus blossom | green pear | lemon | toasted oak | 7/18/72

FAR NIENTE CHARDONNAY - NAPA, CALIFORNIA
toasted oak | honeydew | citrus | buttery | long finish | 9/20/80

ROSSO.

FONTANAFREDDA SERRALUNGA D'ALBA BARLO - PIEMONTE, ITALY
red cherry | raspberry | clove | bright acidity | firm tannins | 7/15/60

GAJA CA' MARCANDA PROMIS - TUSCANY, ITALY
dark berries | licorice | tobacco | silky tannins | medium body | 7/16/64

EMERITUS PINOT NOIR - RUSSIAN RIVER, CALIFORNIA
cherry | strawberry | medium body | smooth finish | 6/15/60

BELLE GLOS "LAS ALTURAS" PINOT NOIR - SANTA LUCIA HIGHLANDS, CALIFORNIA
ripe cherry | red plum | firm acidity | subtle hints of vanilla | long finish | 8/17/68

JUSTIN ISOSCELES - PASA ROBLES, CALIFORNIA
ripe black cherry | vanilla | baking spice | cedar | fully body | long finish | 8/19/76

QUILT CABERNET - NAPA, CALIFORNIA
dark chocolate | stewed blackberry | vanilla | baking spices | 9/20/80

JORDAN CABERNET - SONOMA CALIFORNIA
black currant | blackberry | cedar | cigar box | smooth finish | 7/18/72

CAYMUS CABERNET - NAPA, CALIFORNIA
black cherry | cassis | chocolate | velvety tannins | long finish | 10/25/100

please enjoy responsibly.

save room.

DOUBLE CHOCOLATE PALEO COOKIE

extra dark chocolate | coconut sugar | olive oil | eggs and finely ground almond flour | 9

CHEESECAKE

inspired by the season | ask about this month's flavor

STRAWBERRY SHORTCAKE

fresh ripe strawberries | scratch made strawberry jam | soft, buttery biscuit | vanilla bean ice cream | fresh whipped cream

GF | 9

CARROT CAKE

our ooey, gooey & buttermilk glazed super moist cake | whipped cream cheese frosting | vanilla bean ice cream | creamy carrot coulis | fresh whipped cream | candied carrots

GF | 9

italian cocktails.

PATRIZIO'S NEGRONI

malfy gin | Campari | cocchi storico vermouth | orange zest | 13

SPRITZ VENEZIANO

aperol | prosecco | carbonated | orange wheel | 12

SMOKED CAMPARI

del maguey vida mezcal | campari | fresh lime | citrus simple | 10

ARANCIA AMARA

campari | aranciata orange soda | chilled together over ice | 12

ESPRESSO | 3

CAPPUCCINO | 4.50

gelato & sorbet offerings.

Gelarto is an award winning gelato company in Turin, Italy. The Grassi family has been in business for over 30 years and also operates a Michelin starred restaurant in Turin. The gelato and sorbet are made using fresh, whole fruit, crisp Piedmont water, or fresh milk from their own herd of dairy cows. Never a preservative used. Shipped directly from Italy.

scoop | 5

CIOCCOLATO GELATO

*both gluten and dairy free

LIMONE SORBET

*both gluten and dairy free

VANIGLIA GELATO

with Amarena cherries and fresh whipped cream

GF | 8

please inform your server of any food allergies.

*consumption of raw or undercooked foods of animal origin will increase your risk of foodborne illness.

consumers who are especially vulnerable to foodborne illness should only eat food from animals thoroughly cooked.

please let your server know if you would like separate checks at the beginning of your meal. checks may be split up to four ways.