

pizza + friends of pizza.

(...and pizza likes everyone. just sayin.)

COLD LENTIL SALAD.

lentils, pressure cooked in some really suped up veggie stock loaded with immune boosters and lots of good for you stuff | white balsamic vinaigrette | hearth roasted sweet peppers and cold pressed Sicilian olive oil | our own lemony ricotta | buttery castelventrano olives | **GF 12** | **VEGAN** without cheese

HIDE THE PEPPERONI (OR DON'T).

bubbly, gooey smoked scamorza cheese (the older, wiser sister of mozzarella with less H₂O) | fresh squeezed lemon | pepperoni pesto | scratch made focaccia for your schmearing pleasure | hearth roasted sweet peppers & Jacobsen black garlic salt | calabrian chili paste on the side in case you like it spicy like us | 15 | **GF 16** | **KETO** +2 swap out the focaccia with long cooked broccoli for a great keto treat.

pies.

our pies, both regular & gluten free, are made simply with fresh yeast, olive oil & sea salt. all pizzas are finished with Asaro, estate grown, cold-pressed Sicilian olive oil.

POWER OF THE P. 2.0

al forno mozzarella | our own ricotta | pecorino | spigarello | crimini, shiitake, and oyster mushrooms | hearth roasted sweet peppers | creamy white truffle dressing | 21 | **GF 24**

LONG COOKED BROCCOLI PIE.

calabrian chile cream | pecorino, mozzarella and tangy goat cheese | toasted pine nuts | freshly zested lemon and grated parmigiano | pickled chiles | 21 | **GF 24** | **GFV 27** with cheese swap**

SPECKLED FIG.

red fig jam | baby arugula | ricotta, our fresh mozzarella and cracked black pepper | baked til' bubbly and finished with speck (lightly smoked prosciutto) freshly grated parmigiano & candied pistachios | 20 | **GF 23**

ROASTED EGGPLANT PARM.

pizza sauce | soft and creamy herby oil roasted eggplant | al forno mozzarella | our fresh mozzarella | torn basil and basil oil | freshly grated parmigiano | freshly torn basil | 22 | **GF 25** | **V 25** | **GFV 27** with cheese swap**

SAUSAGE & PICKLED CHILE ARRABBIATA.

angry chile garlic tomato sauce | local, hot Italian sausage | our own fresh and al forno brick mozzarellas | pickled red onion | DOP pecorino | 22 | **GF 25**

CRIMINI MUSHROOM AND DOUBLE PEPPERONI.

pizza sauce | cup and char pepperoni and pepperoni pesto | our fresh mozzarella | al forno brick oven mozzarella & ricotta | thinly sliced crimini mushrooms | finished with parmigiano & dried Sicilian oregano | 24 | **GF 27**

* margherita, pepperoni, and pep no-pep are always available.

**V- these pizza selections are made vegan by substituting plant based, fresh mozzarella and nutritional yeast.

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.

ROASTED EGGPLANT

herb oil & roasted eggplant | plum tomato sauce | dairy-free mozzarella and nutritional yeast | torn, fresh basil | sea salt & olive oil | **PALEO 22**

SHORT RIB SWEET POTATO PIZZA

white sweet potato puree | dinosaur kale | dairy-free cheddar | slowly braised and pulled beef short rib | light and bright vinaigrette drizzle | **PALEO 24**

on our keto fathead crust: cream cheese, whole milk mozzareall, egg and a touch of 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

BRUSSELS SPROUT CACIO E PEPE

schmear of roasted garlic alfredo sauce | shaved Brussles sprouts | bubbly mozzarella | loads of cracked black pepper and grated romano | 21

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. ***