

STARTERS

CHOP 4/8

Romaine Lettuce, Prosciutto, Gorgonzola, Tomato, Olive, Shallots, Citronette

BEET SALAD 8

Roasted Beets, Brussels sprouts, Radish, Pine nuts, Chives, Tarragon Vinaigrette

GRILLED ROMAINE 8

Baby Romaine, Tomatoes, Fresh Mozzarella, Herb-Yogurt Dressing

WARM SPINACH SALAD 10

Fresh Spinach, Basil, Shallots, Capers, and Poached Farm Egg, Warm Pancetta and Red Wine Vinegar

DAILY ZUPPA 3/6

Ask about it

ITALIAN MUSSELS 10

White Wine and Garlic Mussels, Salumi, and Olive Oil

TONY'S FRITTERS 8

Zucchini Fritters with Parmesan Reggiano & Truffle Oil
Add a poached Farm Fresh Egg \$2

ARTISAN CHEESE AND SALUMI 12

Ask your server for today's selections

DAILY RISOTTO 8

Ask about it

PASTA

PAPPARDELLE & BOLOGNESE 7/15

SPAGHETTI & MEATBALLS 7/15

SPAGHETTI CABONARA 7/15

CAPPELLINI POMODORO 7/15

PENNE, ARTICHOKE, TOMATOES & OLIVES 7/15

PIZZA ROSSA 13

MARGHERITA

Fresh Mozzarella and Basil

NAPOLI

Fresh Mozzarella and Oregano

HOMEMADE SAUSAGE

Fennel, Onion, Fennel Sausage, Peppadew Peppers

PEPPERONI

Pepperoni, Fresh Mozzarella

FOUR CHEESE

Mozzarella, Taleggio, Parmesan, and Provolone

SOPRESSATA

Hot Sopressata, Roasted Onion, Rapini, Chiles

CARNI

House made Porchetta, Mortadella & Pepperoni with an Eden Farms Arugula Salad

PIZZA BIANCA 13

THE PURIST

Tomato, Anchovies, Capers, Mozzarella

THE SAINT

Wood Roasted Wild Mushrooms, Onion, Peppadews, Provolone and Sea Salt

BRUSSELS SPROUT

Wood Roasted Brussels sprouts, Sauce Mornay, Goat Cheese

LOMBARDY

Prosciutto, Arugula, Smoked Mozzarella, Parmesan Reggiano

OLD KENTUCKY ROME

Kentucky Cured Prosciutto, Roasted Figs, Taleggio

*MORTADELLA

Olive Oil, Spicy Capicola, Mozzarella, Garlic, Arugula

PIZZA PERSONA

Start with a Rossa or Bianca and Fresh Mozzarella for \$11

\$2 PER INGREDIENT

Onion, Peppadew Peppers, Jalapenos, Extra Mozzarella, Oregano, Basil, Fennel, Capers, Fresh Farm Egg, Arugula, Spinach, Roasted Tomatoes

\$3 PER INGREDIENT

Prosciutto, Taleggio, Pepperoni, Olives, Provolone, Smoked Mozzarella
Wood Roasted Mushrooms, Gorgonzola, Pancetta, Fennel Sausage, Spicy Capicola, Mortadella, Anchovies, Roasted Figs

\$4 PER INGREDIENT

Artichokes, Capriole Farms Goat Cheese, House made Porchetta, Sopressata, Truffle Oil

SIDECAR \$1.25

Garlic Fondue, Tomato Sauce, Sauce Mornay

LUNCH SPECIAL 9

Choice of two: Pizzetti Persona, Small Chop Salad or Daily House Made Soup

Choice of one: Fountain Soda or Fresh Brewed Iced Tea

MONDAY-FRIDAY 11-2