



SALADS & APPETIZERS

House Salad

Tomatoes, cucumbers. Dressing choice of ranch, balsamic vinaigrette, Caesar, parmesan peppercorn.

7 / 10
add chicken + 4

Greek Salad

Tomatoes, cucumbers, kalamata olives, feta cheese, balsamic dressing.

9 / 12
add chicken + 4

Caesar Salad

Croutons, parmesan. Tossed.

8 / 11
add chicken + 4

Toasted Ravioli

Breaded and filled with ricotta, mozzarella, asiago, and parmesan.

13

Cheesy Bread

Mozzarella over flatbread; marinara on the side.

12

Duck Wings

Fried & drizzled with either sweet chili or spicy buffalo sauce.

16

Cheese Curds

Fried Wisconsin white cheddar.

9

DESSERTS

Cannoli

Two mini-shells filled with sweetened ricotta & chocolate chips. 7

Lemon Berry Mascarpone

Flavored white cake with mascarpone frosting and blueberries. 11

Tiramisu

Layers of coffee-soaked ladyfingers and whipped mascarpone, dusted with cocoa. 11

ESPECIALLY FOR KIDS

Cheese Pizza

Marinara (a favorite for adults too).

11 / 19

GRATUITIES

20% server gratuity for groups of eight or more
10% kitchen staff gratuity for takeout orders over \$100



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SIGNATURE PIZZAS & CALZONES

- Margherita – *A classic with marinara and basil leaves. 12 / 22*
- Jalapeño Popper – *Cream cheese base, jalapeños, sweet chili sauce. 15 / 27*
- CBR (Chicken - Bacon - Ranch) – *Drizzled ranch, grilled chicken, bacon. 16 / 29*
- Veggie Galore – *Marinara, mushrooms, caramelized onions, black olives, roasted red peppers, spinach. 16 / 9*
- Brooklyn – *Marinara, Italian sausage, hot cherry peppers, caramelized onions. 16 / 29*
- The Greek – *Olive oil base, tomatoes, artichokes, Kalamata olives, feta, oregano. 16 / 29*
- NY Blue – *Olive oil base, gorgonzola, bacon, caramelized onions. 16 / 29*
- Buffalo Chicken – *Cream cheese base, chicken, spicy buffalo sauce. 16 / 29*
- Garlic Chicken – *Olive oil base, garlic-grilled chicken, roasted red peppers, basil. 16 / 29*
- Lasagna – *Marinara, Italian sausage, ricotta, basil. 16 / 29*
- Meatball Pie – *Marinara & meatballs (of course). 16 / 29*
- Spin Dip – *Cream cheese base, garlic, roasted red peppers, spinach, artichokes. 16 / 29*

DO-IT-YOURSELF (DIY) OPTIONS & TOPPINGS

All options below include mozzarella & marinara unless requested otherwise.

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|-----------------|--|
| DIY 1 – 15 / 27 | Meat Toppings – <i>Pepperoni, Italian sausage, chicken, bacon, ham. Additional meat toppings \$3.</i> |
| DIY 2 – 16 / 28 | Veggie Toppings – <i>Artichokes, black olives, green peppers, roasted red peppers, hot cherry peppers, jalapeños, mushrooms, onions, pineapple, spinach, tomatoes, basil, garlic. Additional veggie toppings \$2.</i> |
| DIY 3 – 17 / 29 | Premium Cheeses – <i>Ricotta, gorgonzola, cream cheese, feta. \$2.50.</i> |

We use fresh, in-house dough and marinara. Every pizza is handmade.

Sizes – *Personal and large, 10" & 14" diameter respectively.*

Calzones – *Option for any pizza for the price of a personal. Marinara served on the side.*

Gluten-free crust – *Additional cost of \$5 for personal size (no larges). *We cannot guarantee that any menu item is completely free from gluten cross-contact.**

Vegan cheese – *Available at no extra charge.*