



BEFORE*

OVEN WARMED OLIVES 10

lemon zest + herb oil

BRUSCHETTA 10

Roma tomatoes, garlic, shallots, basil on
crostini (vegan)

THE BEANIE CROSTINI 10

White bean puree topped with an olive & sun-
dried tomato tapenade on crostini (vegan)

BURRATA 16

Burrata over a bed of arugula with a romesco
sauce (contains tree nuts)

MEATBALLS 14

fresh tomato sauce, ground beef, pecorino
romano

BEEF SALAD 14

Yellow beets, shallots, goat cheese, arugula,
red wine vinaigrette

CHARRED OCTOPUS 16

Fingerling potatoes, soppressata, celery,
parsley

FOCACCIA 5

Fresh baked focaccia bread served with olive
oil

CHEESE & CHARCUTERIE

MILD 2 YEAR AGED CHEDDAR 12

ST. STEPHEN FOUR FAT FOWL 15

VERMONT CREAMERY CREMONT 12

CHEVRE 9

goat milk, lightly flavored with garlic & olive oil

PROSCIUTTO 15

SOPPRESSATA STICK 12

HUMMUS 10

ORIGINAL CRISPS 7

CRACKERS (GLUTEN FREE) 8

WOOD FIRED PIZZA*

(*Our famous wood-fired kitchen is open 3 days a week,
Fri. Sat. & Sun. from 12-6:30pm!)

THE MARGHERITA 20

Margherita pizza. Fresh mozzarella, basil
with tomato sauce

THE GOAT 21

Goat cheese ricotta puree with roasted
garlic, topped with goat cheese crumbles and
spinach

BUDDY BOY 22

fresh mozzarella with spicy soppressata and
a drizzle of Mikes hot honey

THE ZINGER 23

Fresh and smoked mozzarella with crumbled
hot Italian sausage, red sauce, basil, roasted
shallots, breadcrumbs, and our signature
homemade hot sauce.

FUN GUY 24

Roasted garlic sauce, mushrooms,
spinach, roasted shallots, truffle oil with
pecorino and mozzarella

GREENER PASTURES 25

Roasted garlic cream sauce, prosciutto and
arugula with mozzarella cheese and a
balsamic glaze

Additional Toppings:

\$2.50/EA

ARUGULA, BASIL, CHERRY

TOMATOES,

ROASTED RED PEPPERS, ROASTED

SHALLOTS

SPINACH, MUSHROOMS

(\$5.00/EA. FOR MEATS: SOPPRESSATA OR PROSCIUTTO)

AFTER

TIRAMISU

9

