

*Monday Special Lobster Roll & a Glass of East End Wine

*Thursday Special Margherita Pizza & a Bottle of East End Wine

Pizza

One Pizza Serves Two People

Margherita

Tomato Sauce, Basil & House-made Mozzarella

Goat Cheese, Spinach, House-made Mozzarella, **EVOO & Black Pepper**

Buddy Boy (P)

Tomato Sauce, Basil, House-made Mozzarella, Hot Soppressata & Mikes Hot Honey

Jeimy (V) (N)

Tomato Sauce, Basil, Garlic, Mushroom, Broccoli Rabe, Roasted Red Peppers & Romesco Sauce

Larry (P)

Tomato Sauce, Oregano, House-made Mozzarella, House-made Hot Italian Sausage, Onions, Roasted Red Peppers & Chili Oil

Fun Guy

Mushrooms, House-made Mozzarella, Shallots, Spinach, Roasted Garlic Purée. Truffle Oil & Shaved Pecorino

Greener Pastures (P) House-made Mozzarella, Arugula, Prosciutto, EVOO & Balsamic Glaze

Hawaiian

House-made Mozzarella, Smoked Honey Ham, Pineapple, Scallions & Mikes Hot Honey

Oven Warmed Olives (V) (GF) 10 Lemon & Rosemary

Before

Shishito Peppers (V) (N) (GF). Charred with Romesco Sauce, Lemon, **EVOO & Flaky Salt**

Ricotta & Apple Balsamic Glaze & Hot Honey on Sourdough

Hummus (V) (GF) 13

Baby Peeled Carrots, Baby Sweet Peppers, Celery & Jicama

Little Oak Salad (GF) 13 Lettuce Mix, Radicchio, Cherry Tomato Vinaigrette & Parmigiano

Burrata (GF) 16 Cherry tomato, Balsamic Glaze & EVOO

Meatballs (P)

House-made Pork, Beef & Veal Meatballs with Tomato Sauce & Parmigiano, Served with Sourdough Crostini

Little Oak Cheeseboard (P) (N) 38 An Array of Gourmet Imported Cheese & Charcuterie

North Fork Potato Chips (GF) 3(2oz)/6(6oz)Assorted Varieties

Frutti di Mare

Grilled Shrimp (GF) Local Shrimp & Served with a Remoulade

Charred Octopus (GF)

Roasted Potatoes, Soppressata, Celery & Chives

Lobster Roll

Maine Lobster Tossed with Celery, Shallot, Lemon Aioli, & Chives on a Fresh Split Top Roll Served with Chips

Crab Cakes

Lump Crab Meat, Sautéed Peppers & Onions on a Bed of Mixed Greens drizzled with House-made Tarter Sauce, Served with House Made Cole Slaw

Shrimp Salad Platter (GF)

Local Shrimp Tossed with Celery, Shallot, Lemon Aioli, with Mixed Greens & Fresh Sliced Tomato served on a Platter with House-made Cole Slaw

Additional Toppings

\$5.00 \$2.50

Mozzarella Arugula **Goat Cheese** Broccoli Rabe Pecorino **Cherry Tomatoes** Parmigiano Roasted Red Peppers Prosciutto **Shallots** Soppressata Spinach Hot Italian Sausage Mushrooms

*Consuming raw or undercooked meats, seafood or shellfish may increase your risk of food borne illness