

DINNER MENU



SMALL PLATES

Fried Calamari 18

Served with a side of marinara sauce
*+3 sautéed with spicy sweet chili
sauce & cherry peppers*
NF, SF

Arancini 12

House-made risotto balls with lemon
ricotta & Parmesan cheese
V, NF, SF

Homemade Meatballs 16

Beef blend with homemade tomato
sauce
NF, SF

Eggplant Lasagna 17

Thinly sliced eggplant layered with
mozzarella, topped with ricotta cheese
& tomato sauce
V, NF, SF

Mushroom Focaccia Toast 17

Cremini mushrooms & mushroom confit
on toasted focaccia, finished with
mushroom oil
SF, NF, DF, VG, V

SALADS

Baby Kale Caesar 15

Croutons, shaved Parmesan & Caesar
dressing
V, NF, SF

Poached Pear 16

Spring mix with shaved shallots,
candied pecans, goat cheese &
champagne vinaigrette
V, SF, GF

Watermelon Burrata 19

Arugula with champagne vinaigrette &
basil simple syrup, topped with fresh
watermelon, burrata & candied pecans
GF, SF, VG

Add Protein (Pasta & Salad)

Chicken +7 | Shrimp +9 | Salmon +16

Substitute Gluten-Free Pasta

+3



PIZZA

Margaritaville 21

Mozzarella, San Marzano marinara & Parmesan / V, NF, SF

Catch a Fire 23

Soppressata, mozzarella, marinara, honey & chili flakes / NF, SF

Big Cheese 23

San Daniele prosciutto, fresh burrata, mozzarella, tomato sauce & balsamic drizzle / NF, SF

Insalata di Pizza 22

Mixed greens, Spinach, Mushrooms, diced Chicken, Garlic Cream Dollops with a caesar dressing topping / SF

Pizza ala Diavola 26

Alla vodka base with shredded Mozzarella, pepperoni, sausage, bacon, topped w Mikes Hot Honey & Red Pepper Flakes / SF

Substitute Gluten-Free Dough

+5

SIDES

All sides priced at 11

Spinach

Parmesan Herb Fries

Sautéed Broccoli Rabe

Please inform your server of any allergies before ordering.

A suggested gratuity of 20% is added for parties of 6 or more. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

Gluten Free (GF) | Shellfish Free (SF) | Nut Free (NF) | Vegetarian (VG) | Dairy Free (DF) | Vegan (V)

