

CUSTOM PIZZA

CREATE YOUR OWN PIZZA

12" MED • 16" LRG • 18" XLRG

hand tossed thin crust cheese pizza
*classic marinara, whole milk mozzarella,
 unbleached, unbromated flour*

12" medium 6 slices \$11
 16" large 8 slices \$15
 18" x-large 8 slices \$17

sauce substitutions

*alfredo, olive oil,
 basil pecan pesto, root beer barbecue*
 med + \$1 lrg + \$1.50 xlr + \$2

parmesan crust upgrade

*shredded parmesan baked
 into your pizza crust*
 med + \$1 lrg + \$1.50 xlr + \$2

gluten free

*10" rice flower crust \$11
 cauliflower parmesan crust \$12*

dairy free

*go cheeseless! or substitute
 daiya vegan mozzarella-style
 lactose-free cheese*
 med + \$3 lrg + \$4.50 xlr + \$6

stuffed portobello caps
with three toppings \$11

calzone \$9.75 + \$0.50 per topping
*pizza crescent stuffed with
 mozzarella & ricotta*

stromboli \$9.75 + \$0.50 per topping
*pizza pocket stuffed with
 mozzarella & marinara*

~ toppings ~

+ \$1.25 med
 + \$1.75 lrg
 + \$2.25 xlr

extra mozzarella
 anchovies | bacon | capicola
 chevre | chicken | feta
 gouda | ground beef | ham
 italian sausage | meatball
 pancetta | pepperoni
 prosciutto | provolone
 pulled pork | ricotta
 roast beef | salami
 smoked trout | smoked cheddar

+ \$0.75 med
 + \$1.25 lrg
 + \$1.75 xlr

apple | arugula | artichoke
 basil | banana pepper | beet
 black olive | butternut
 caper | carrot | cucumber
 green pepper | jalapeno
 kale | mushroom | pineapple
 red onion | rosemary
 red pepper | tomato
 spinach | swiss chard



FRESH PASTAS

MADE FROM SCRATCH*

*served with
 fresh baked garlic bread*
 GF substitute roasted
 spaghetti squash for pasta + \$2.50
 spaghetti marinara \$12
 fettucine alfredo \$12
*boiled al dente. with parmesan
 add chicken, portobello,
 meatball, or italian sausage + \$3.50*

• entrees •

add a side salad to any entree + \$4

classic lasagna \$14.50
*baked layers of egg noodles, ricotta,
 mozzarella, marinara, sausage & beef*
 baked spaghetti & meatballs \$14.50
*topped with 2 quarter pound beef & pork
 blended meatballs and provolone*
 loaded chicken alfredo \$15
*chicken fettucine in alfredo, spinach,
 roasted red pepper, prosciutto,
 italian breadcrumb, parmesan*

New & Seasonal Favorites

sunshine grit bowl \$14
*stone ground gouda grits & sesame toasted
 swiss chard, topped with
 roasted beet, carrot & butternut in
 ginger sorghum bourbon glaze GF*
 spaghetti squash carbonara \$15
*roasted spaghetti squash, alfredo,
 roasted chicken, pancetta, mushroom,
 garlic, black pepper GF*

hot chicken platter \$14.50
*parmesan potato cakes, collard greens,
 hot pepper macaroni,
 spent grain texas toast,
 pickled onion, sriracha mayo*
 cremini ravioli \$18
*mushroom & ricotta stuffed ravioli
 served in alfredo over crispy kale,
 maple glazed butternut, and
 caramelized onion*

