

**A P P E T I Z E R S**

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ROSEMARY BREAD  
\$6 / With Dipping Oil \$8

ANTIPASTO  
Assorted Cured Meats, Cheese, & Vegetables \$17

CHEESE & FRUIT  
Aged English Cheddar, Point Reyes Blue, Pecorino  
Calabrese, Marin French Brie, Seasonal Fruit \$16

MIXED OLIVES  
Brined Sevillano Olives \$5

ROSEMARY SALTED ALMONDS  
\$4

MEATBALLS  
Pork and Beef Meatball in Tomato Sauce \$5 each

HONEYBEE  
Brie, Sourwood Honey, Rosemary Almonds \$6

JIMMY NARDELLO & FRIENDS  
Roasted Sweet Peppers, Lemon, Chili Salt \$7

**P I Z Z A S with Tomato Sauce**

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MARGHERITA  
Mozzarella, Basil \$13

AMERICAN  
Mozzarella, Pepperoni \$15

ELISA  
Mozzarella, Fra' Mani Toscano Salame, Fennel,  
Onion, Oregano, Pecorino Romano \$17

3 MEATS  
Mozzarella, Ricotta, Fra' Mani Toscano Salame,  
Fra' Mani Italian Sausage, & Mortadella \$18

MARINARA  
Spicy Anchovies, Garlic, Oregano – No Cheese \$13

**A D D O N S**

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Italian Sausage, Toscano Salame, Dry Chorizo,  
Bacon, Egg, or Anchovies \$3 each

**D A I L Y P A S T A**

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PLEASE ASK YOUR SERVER

**S A L A D S**

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MIXED GREENS  
Organic Lettuce Mix, Prosciutto Di Parma, Pecorino  
Romano, Balsamic Vinaigrette \$7/\$10

ARUGULA  
Fennel, Grana Padano, Toasted Almonds, Lemon  
Vinaigrette \$7/\$10

**104°**  
Watermelon, Jicama, Cucumber, Radish, Lemon, Chili  
Salt \$9

BRESAOLA  
House Cured Beef Eye-Of-Round, Arugula, Lemon, Grana  
Padano \$14

**P I Z Z A S without Tomato Sauce**

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MUSTAPHA  
Mozzarella ---Grana Padano, Prosciutto di Parma,  
& Arugula added after baking \$18

EILEEN  
Mozzarella, Crimini Mushrooms, Bacon, Cream, Sage,  
Black Pepper \$16

JACQUELINE  
Potato, Fontina, Bacon, Oregano \$16

TRIANA  
Mozzarella, Dry Chorizo, Garlic, Chili Oil----Arugula  
added after baking \$17

GILDA  
Mozzarella, Fontina, Olives, Red Onion,  
Garlic/Parsley/Anchovy Persillade \$17

PAULA  
Mozzarella, Singing Frog Farms Heirloom Tomatoes,  
Pesto \$15

**T A K E H O M E I T E M S**

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OLIVE OIL  
All of our pizzas and salads are made with award-  
winning Frate Sole Olive Oil. Estate grown, hand  
harvested & cold-pressed locally in Woodland. 500ml  
bottle \$18

S O F T D R I N K S

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COCA-COLA  
Mexican Coke \$3

**BOYLAN'S DIET COLA**  
\$3

**BOYLAN'S VANILLA CRÈME SODA**  
\$3

BUBBLE UP  
\$3

ROOT BEER  
River City or Boylan's Diet \$3

SAN PELLEGRINO ARANCIATA  
\$2

SANTA LUCIA  
Sparkling Mineral Water \$4

HOUSEMADE SPRITZER  
Ginger Ale, Lemonade, or Hibiscus Lemonade \$3

APPLE CIDER  
Martinelli's Sparkling or Barsotti's Natural \$2

COFFEE - FRENCH PRESS  
Chocolate Fish Coffee Roasters \$3/\$9

HOT TEA  
Black, Peppermint or Lemon \$3

ICED TEA  
\$2.50 Add \$1 for Ginger or Lemonade Flavor Shot

W H I T E S & O T H E R S

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HOUSE WHITE  
\$7/\$24

CAVIT LUNETTA  
Prosecco NV 187ml \$8 - 750ml \$30

REGALEALI  
Sicilian White '14 \$8/28

REVOLUTION  
Chenin Blanc '14 \$26

BOEGER  
Pinot Gris '15 \$24

CONTADI CASTALDI  
Sparkling Francia Corta - Brut NV \$44

C O R K A G E

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\$15

B O T T L E B E E R

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STONE  
IPA \$6

PRAIRIE  
Farmhouse Ale \$6

EEL RIVER  
Organic California Blonde Ale \$6

TWO RIVERS CIDER  
Hard Apple \$6

JOLLY PUMPKIN  
Barrel Aged White Ale 375ml \$10

TIMOTHY TAYLOR  
Landlord Pale Ale 500ml \$10

CONISTON  
Bluebird Bitter 500ml \$11

**MAHR'S BRÄU**  
Lager 500ml \$10

OAK PARK BREWING  
Citra IPA 22oz \$12

WILDCARD  
Imperial Red Ale 22oz \$12

B E E R S O N T A P

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PLEASE ASK YOUR SERVER  
\$6.50 full/3.50 half

R E D S

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HOUSE RED  
\$7/\$24

BOEGER  
Barbera '13 \$8/\$28

TRYPHON  
Sangiovese '13 \$9/\$36

TOLOSA  
Cabernet Sauvignon '12 \$9/\$36

DE ANGELIS  
Lacrima Christi del Vesuvio '13 \$40

PIETRA SANTA  
Sangiovese '11 \$36

For larger parties, we kindly ask you to keep split payments to a maximum of 4.