

Join us THURSDAY nights for PIZZA & WINE PAIRINGS

(MENU ONLY AVAILABLE THURSDAY NIGHTS FROM 5-9:30)

PIZZA BLANCA \$15

Fresh garlic, ricotta, mozzarella and provolone with prosciutto di parma topped with baby arugula

Wine Pairing: Duckhorn, Sauvignon Blanc, Napa \$22 (1/2 bottle)

PIZZA CON VONGOLE \$15

Our white pizza topped with fresh clams and sautéed baby spinach

Wine Pairing: Stuhlmuller, Chardonnay, Alexander Valley, CA \$20 (1/2 bottle)

PIZZA CON SALASICCIA ARRABIATA \$15

Spicy marinara sauce topped with Italian cheese roasted red peppers and sweet Italian sausage

Wine Pairing: 7 Deadly Zins, Zinfandel, Lodi, CA \$18 (1/2 bottle)

PIZZA CARCIOFI \$15

Our traditional marinara topped with mozzarella, provolone, artichokes and mushrooms

Wine Pairing: Torii Mor, Pinot Noir, Dundee Hills, Oregon \$22 (1/2 bottle)

PIZZA CON FUNGI \$15

Traditional marinara with a blend of wild mushrooms and fontina cheese, drizzled with Cleo's White truffle oil

Wine Pairing: Alexander Valley Vineyards, Cabernet Sauvignon, CA \$18 (1/2 bottle)

PIZZA PUTTENESCA \$15

Our traditional mariana with capers, olives, anchovies and feta

Wine Pairing: Zeni, Amarone della Valpocella, Veneto, IT \$30 (1/2 bottle)

PIZZA SOPPRESSATA \$15

Our traditional margherita pizza with fresh mozzarella, salami and basil

Wine Pairing: La Lecciaia, Brunello di Montalcino, Tuscany, IT \$30 (1/2 bottle)

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