

## 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 \$36 (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 \$38 (1/2 bottle)**

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