

PIZZA & WINE PAIRINGS

Tuesday & Thursday from 5:00 – 9:30 PM

All pizzas are 12" and hand tossed to order | Gluten Free available for an additional 2.50

Vegan Mozzarella available for an additional 2.50

Blanca	15
White pizza made with garlic, ricotta, mozzarella & provolone finished with baby arugula & balsamic glaze Add Prosciutto for 5 <i>Wine Pairing: Pinot Grigio, Tiefenbruner 9 / 36</i>	
Genovese	15
Homemade pesto with ricotta, mozzarella & provolone topped with mushrooms Add grilled chicken for 4 <i>Wine Pairing: Sauvignon Blanc, Wither Hills 9 / 36</i>	
Il Mare	18
White pizza made with garlic, ricotta, mozzarella & provolone, topped with shrimp & crabmeat <i>Wine Pairing: Chardonnay, Annabella (Organic) 10 / 40</i>	
Vongole	15
White pizza made with garlic, ricotta, mozzarella & provolone with fresh clams & sautéed baby spinach <i>Wine Pairing: Chardonnay, Lageder 'Terra Alpina' (Organic) 9 / 36</i>	
Caprese	15
White pizza made with garlic, ricotta, mozzarella & provolone finished with fresh mozzarella, bruschetta tomatoes and basil <i>Wine Pairing: Rose Toscana, Fattoria Sardi, 10 / 40</i>	
Gamberi	18
Marinara, bruschetta tomatoes, mozzarella & provolone with capers, kalamata olives and shrimp <i>Wine Pairing: Vermentino di Sardinia, Mesa 'Primo Bianco', 9 / 36</i>	
Giardino	17
Marinara, mozzarella & provolone with mushrooms, bruschetta tomatoes, red onions & sautéed spinach <i>Wine Pairing: Toscana, Colle Massari (Organic) 9 / 36</i>	
Carne	17
Marinara, mozzarella & provolone with pepperoni, sweet Italian sausage & prosciutto <i>Wine Pairing: Cabernet Sauvignon, One Stone 8 / 32</i>	
Melanzane	15
Marinara with sliced eggplant, dollops of ricotta & pesto, finished with fresh basil <i>Wine Pairing: Rosso, G.D. Vajra (Organic) 8 / 32</i>	
Margherita	15
Marinara with slices of fresh Grande mozzarella and basil <i>Wine Pairing: Tempranillo, Vina Bujanda 9 / 36</i>	
Toscana	17
Marinara with mozzarella & provolone topped with crispy pancetta and pepperoncini peppers <i>Wine Pairing: Montepulciano d' Abruzzo, Valentina 9 / 36</i>	
Arrabiata	17
Spicy marinara with provolone & mozzarella topped with roasted red peppers and sweet Italian sausage <i>Wine Pairing: Zinfandel, Seghesio 12 / 48</i>	
Sienna	17
Marinara with mozzarella & provolone topped with pepperoni <i>Wine Pairing: Chianti, Palladio (Organic) 10 / 40</i>	
Figura	17
Goat cheese, mozzarella & provolone with fig jam and crispy pancetta finished with balsamic glaze <i>Wine Pairing: Pinot Noir, King Estate 'Inscription' 12 / 48</i>	
Bella	17
Marinara with mozzarella & provolone topped with sliced portobello mushroom & black truffle pecorino <i>Wine Pairing: Cabernet Sauvignon, Alexander Valley Vineyards 12 / 48</i>	
Fianco	17
Marinara with mozzarella & provolone topped with red onions and grilled flank steak <i>Wine Pairing: Cabernet Sauvignon, Alexander Valley Vineyards 12 / 48</i>	