

**TUESDAY and THURSDAY
PIZZA & WINE PAIRING SPECIALS**

MENU ONLY AVAILABLE FROM 5PM-9:30PM

Featuring select pizzas and half-bottle wine.

All pizzas are 12" and hand tossed to order!

Gluten Free available for \$2.50

Pizza Blanca	15
Fresh garlic, ricotta and mozzarella finished with baby arugula & balsamic glaze, add sliced Prosciutto di Parma \$2 Wine Pairing: Frog's Leap Sauvignon Blanc, Napa \$22 (1/2 bottle)	
Pizza Gamberi	17
Homemade pesto with mozzarella, topped with grilled shrimp Wine Pairing: Stuhlmuller, Chardonnay, CA \$22 (1/2 bottle)	
Pizza Con Vongole	15
Fresh garlic, ricotta & mozzarella with fresh clams and sauteed baby spinach Wine Pairing: Stuhlmuller, Chardonnay, CA \$22 (1/2 bottle)	
Pizza Caprese	15
A Blend of ricotta & fresh mozzarella topped with our bruchetta tomatoes Wine Pairing: Frog's Leap, Sauvignon Blanc, Napa \$22 (1/2 bottle)	
Pizza Carciofi Alla Romana	15
Our traditional marinara with fresh stemmed artichokes & mushrooms with mozzarella Wine Pairing: Torii Mor, Pinot Noir, Dundee Hills, Oregon \$22 (1/2 bottle)	
Pizza Melanzane	15
Grilled eggplant with our traditional marinara finished with dollops of ricotta, fresh basil & pesto Wine Pairing: Torii Mor, Pinot Noir, Dundee Hills, Oregon \$22 (1/2 bottle)	
Pizza Con Salasiccia Arrabiata	17
Our spicy marinara sauce topped with Italian cheese, sweet Italian sausage & roasted red peppers Wine Pairing: 7 Dealy Zins, Zinfandel, Lodi, CA \$22 (1/2 bottle)	
Pizza Angello	17
Lamb sausage with capers & olives with marinara and mozzarella, finished with parmesan Wine Pairing: Alexander Valley Vyds., Cabernet Sauvignon, CA \$22 (1/2 bottle)	
Pizza Bistecca di Fianco	17
Grilled flank steak on our traditional marinara & mozzarella pizza, topped with baby arugula Wine Pairing: Alexander Valley Vyds., Cabernet Sauvignon, CA \$22 (1/2 bottle)	
Pizza Carne	17
Our traditional marinara with marinara, sliced Capocollo & Finocchiona Salumi with shaved Parmesan Wine Pairing: Zeni, Amarone della Valpocella, Veneto, IT \$22 (1/2 bottle)	
Pizza Con Funghi	17
Our traditional marinara with sliced portabello & black truffles with mozzarella Wine Pairing: La Lecciaia, Brunello di Montalcino, IT \$22 (1/2 bottle)	

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