

THE PIZZA MENU



SALAD

Maple Balsamic Green *Lettuce greens, red onion, pepitas, almonds, cranberries, goat cheese, house made maple balsamic dressing* sm \$16.00 lg \$28

APPETIZER

Artichoke Dip *Fire baked artichoke dip served with house made tortilla crisps, carrots and celery*

\$24

Wood grilled jumbo shrimp (weekend evenings)

\$21

PIZZA

Margarite *Tomato sauce, basil, fior di latte, olive oil*

\$16.25

Quesa *Tomato sauce, fior di latte, olive oil*

\$15.00

Satta *Tomato sauce, basil, fior di latte, soppressata salami, olive oil*

\$18.25

Caliente *Tomato sauce, chorizo, basil, pineapple, fire roasted red pepper, fior di latte, chili drizzle*

**served with a side of house made hot sauce*

\$22.25

Malta *Tomato sauce, wood grilled chicken, sun-dried tomatoes, kalamata olives, basil, feta, olive oil*

\$22.25

Sonson *Garlic oil, prosciutto, wood fired asparagus, wood fired red pepper, brie*

\$22.25

Alsatian *Garlic oil, wood fired caramelized onion, speck ham, white cheddar, crème fraîche*

\$22.25

Capaleña *Garlic oil, fire roasted portobello mushroom, fire roasted red pepper, basil parmesan cheese, fior di latte, chili drizzle*

\$22.25

Simba *Garlic oil, caramelized onions, lions mane mushroom, chicken, white cheddar, chili drizzle*

\$23.00

Highland *Garlic oil, wood grilled AAA rib steak, highland blue cheese, wood fired caramelized onion, white cheddar, crème fraîche*

\$23.00

Camarone *Garlic oil, wood fire jumbo shrimp and lemon zest diced, red onion, white cheddar*

\$23.00

**Fior di latte is soft mozzarella cheese *Crème fraîche is an acidic butterfat, made in house *NO
SUBSTITUTIONS PLEASE*