



## SNACKS & SALADS

### POPCORN \$6

Truffle Parmesan (GF) or Cheddar and Garlic (GF)

### PROP & PELLER PRETZEL \$15

Beer Mustard Cheese

### VIDALIA ONION RINGS \$10

BBQ Spice, Dill Pickles, Red Onion, BBQ Sauce

### THE CAESAR \$14

Romaine Hearts, Shaved Parmesan, Garlic Croutons, Caesar Dressing

### TUSCAN KALE SALAD \$14

Garlic, Pecorino, Cannellini Bean, Bread Crumb (V)

## WOOD FIRED OVEN PIZZAS

### PEPPERONI & CHEESE \$15

New York Style

### WILD MUSHROOM \$16

Italian Taleggio Cheese, Thyme, Olive Oil

### MARGHERITA \$14

Tomato Sauce, Basil, Mozzarella

### MEAT LOVERS \$17

Italian Sausage, Pepperoni, Ham  
Mozzarella, Tomato Sauce

## DESSERT \$10

### TIRAMISU CLASSICO

Espresso Soaked Lady Fingers, Marsala Cream, Cocoa Powder, Chocolate Shavings

### CANNOLI

Fried Cannoli Shell, Chocolate, Orange

### MILK CHOCOLATE BUDINO

Blackberries, Cocoa Nib Cookie Crumble, Whipped Cream

### POUND CAKE LIMONE

Lemon Cake, Whipped Cream, Strawberries

### CASTAGNOLE

Fried Ricotta Pastries with Lemon Sauce

### HOUSE MADE GELATO & SORBETTO

Seasonal Selection

We strive to take great care to ensure that your meal meets the needs and requirements of your diet.

Please alert your server to any allergies you may have.

(GF) Gluten Free, (CN) Contains Nuts, (DF) Dairy Free

\*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

A 20% Service Charge will be added to the final check