



P+L

pizza & libations

SALADS

PROTEINS

6oz chicken +8 | 6oz salmon +15

MEDITERRANEAN (V)

spring mix, kalamata olives, red onion, bell pepper, cherry tomato, goat cheese, red wine vinaigrette 14

CREAMY BACON PARMESAN (GF)

romaine, bacon, cherry tomato, red onion, grana padano, creamy parmesan ranch 13

FIG & GOAT (GF)

spring mix, goat cheese, bacon, pepita, fennel, dried fig, basil, grana padano, maple dijon vinaigrette 14

CAESAR

romaine, grana padano, anchovy, crouton, black pepper, caesar 13

APPETIZERS

MEATBALLS

beef, sausage, panko, marinara, parmesan, crostini 13

CALAMARI

breaded & fried calamari, banana pepper, marinara, lemon 18

MOZZARELLA STICKS (V)

fried mozzarella, hot honey, marinara 10

BREADSTICKS

house made dough, garlic butter, grana padano, cheese sauce 11

BAKED BURRATA (V)

roasted cherry tomato, roasted garlic, basil, balsamic glaze 16

PEPPERONI PINWHEELS

house dough, pepperoni, mozzarella, marinara 16

PASTA

gluten free pasta +3

CHICKEN ALFREDO

herb marinated chicken breast, fettuccine, parmesan 19

SHORT RIB RAGU

beef short rib, rigatoni, ragu, grana padano 21

SALMON FLORENTINE

spaghetti, spinach, white wine, butter, capers, grana padano 26

SAUSAGE RIGATONI

italian sausage, marinara, blistered tomato, ricotta 18

SHRIMP ALLA VODKA

shrimp, fettuccine, spicy vodka cream sauce, parsley 22

EGGPLANT PARMESAN (V)

eggplant, spaghetti, marinara, mozzarella, grana padano 18

ENTREES

GRILLED SALMON (GF)

6oz salmon filet, risotto, asparagus, beurre blanc, pesto 27

CLASSIC LASAGNA

italian sausage, beef, marinara, ricotta, mozzarella, grana padano, basil 23

PORK CHOP MILANESE

fried bone-in pork chop, mashed potato, balsamic glazed brussels sprouts 25

CHICKEN SCALLOPINI

herb linguine, lemon butter, mushroom, cherry tomato, fennel, basil 24

SKIRT STEAK (GF)

marinated steak, parmesan crispy potato, grilled asparagus, italian salsa verde 28

GARLIC BUTTER SHRIMP (GF)

garlic parmesan risotto, roasted cherry tomato, lemon butter, caper, basil 24



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BUILD YOUR OWN

PIZZA

Neapolitan-style (12") 13 | (16") 19
Gluten Free (12") 16

BASE SAUCE

red garlic oil pesto +3
olive oil chili oil fig jam +3

\$1 TOPPINGS

cherry tomato green bell pepper
oregano red onion
roasted eggplant roasted fennel

\$2 TOPPINGS

balsamic glaze basil
fresh mozzarella garlic confit
goat cheese gorgonzola
hot honey kalamata olive
mushroom ricotta

\$3 TOPPINGS

bacon capocollo
chicken meatball
pepperoni sausage

NEAPOLITAN-STYLE PIZZA

house made, hand stretched dough | 12" house made gluten free crust +3

MARGHERITA (V)

red sauce, fresh mozzarella,
fresh basil, olive oil, sea salt
12" 14 | 16" 22

PEPPERONI

red sauce, mozzarella,
pepperoni,
12" 15 | 16" 23

SAUSAGE

red sauce, mozzarella, italian
sausage
12" 15 | 16" 23

SWEET HEAT

chili oil, mozzarella, gorgonzola,
soppressata, calabrian chili,
banana pepper, hot honey
12" 20 | 16" 29

THE GODFATHER

red sauce, mozzarella, ricotta,
italian sausage, pepperoni,
mushroom
12" 19 | 16" 28

THAT'S MY JAM

fig jam, goat cheese,
mozzarella, capocollo, fresh
basil, olive oil
12" 20 | 16" 29

BRAISED SHORT RIB

red sauce, mozzarella, short rib,
marinated roma tomato, garlic
confit, basil, balsamic drizzle
12" 20 | 16" 29

TUSCAN CHICKEN

garlic oil, mozzarella, chicken,
bacon, red onion, marinated roma
tomato, creamy parmesan ranch
12" 19 | 16" 28

PROSCIUTTO & ARUGULA

garlic oil, fresh mozzarella,
prosciutto, arugula, balsamic
drizzle
12" 17 | 16" 25

SUPREMA

red sauce, mozzarella,
pepperoni, sausage, red onion,
green bell pepper, black olive
12" 18 | 16" 27

QUATTRO FORMAGGI (V)

red sauce, mozzarella, asiago,
fontina, ricotta
12" 16 | 16" 24

PIZZA OF THE WEEK

rotating weekly
pizza special

GF - Gluten Free, V - Vegetarian, VG - Vegan

*Consuming raw or undercooked meats, poultry, seafood, shellfish, eggs or unpasteurized milk may increase your risk of foodborne illness.
**Gluten-free items are prepared in a non-gluten free facility. We cannot guarantee that our pizzas and other menu items are 100% free of gluten.
Gratuuity of 20% will be added to all parties of 8 or more. Outside desserts will incur a minimum of a \$25 fee.