

Antipasto

CHARCUTERIE BOARD

\$14.00

Salami, prosciutto, smoked gouda and provolone, brie, caramelized onions, jam, house-made whole grain mustard, and crackers *Gluten-free available

12" Wood-fire Pizzas

REGINA

\$16.00

Classic Margherita pizza: red sauce, fresh mozzarella, basil, and olive oil

RHO \$18.00

Pepperoni pizza with fresh mozzarella, Parmigiano Reggiano and your choice of sauce

MUSHROOM

\$17.00

Olive oil marinated blend of mushrooms with fresh mozzarella and fresh herbs from the winery garden and your choice of sauce

QUATTRO

\$17.00

Four cheese pizza with fresh mozzarella, pecorino romano, gorgonzola, and Gruyere and your choice of sauce

B.L.T.-ZA

\$22.00

White Sauce, fresh mozzarella, smoked bacon, topped with with spring greens, farm fresh tomatoes, and garlic aoli

SALCHIO

\$22.00

Italian sausage, fresh mozzarella, goat cheese, basil pesto, crushed pistachio, and your choice of sauce

OMEGA

\$20.00

Fresh mozzarella, kalamata olives, artichokes, marinated red bell pepper, pepperoni, Italian sausage, and your choice of sauce

BON CHOVI

\$17.00

Anchovy pizza with fresh mozzarella, goat cheese, thyme from the garden, and your choice of sauce

ONYON

\$22.00

White sauce, fresh mozzarella, Gruyere, prosciutto, caramelized onions and plum balsamic reduction

CHEESEY BAMBINO

\$15.00

Fresh mozzarella, parmesan, and your choice of sauce.

Pizza Sauce Options: Red Sauce, White Sauce, Olive Oil Gluten Free Crust + \$3.00

Dessert

CHOCOLATE CHIP COOKIE À LA MODE

\$5

AVAILABLE ONLY AT THE INSIDE BAR