



♦ **NEAPOLITAN PIZZA** ♦

Multi-day fermentation & dough build, wood fired

**Margherita**

tomato sauce, mozzarella, romano & basil ..... Sm \$14 Lg \$21

**House Mortadella**

tomato sauce, mozz, romano, house-made pork mortadella..... Sm \$16 Lg \$24

**Bacon & Jalapeño**

thick cut bacon, pickled jalapeño, mozzarella & romano..... Sm \$16 Lg \$24

**Mushroom**

hen-of-the-woods & oyster mushrooms, oregano, ricotta..... Sm \$17 Lg \$25

**Pineapple & Speck**

Austrian speck, rum-soaked pineapple, mozzarella, romano..... Sm \$18 Lg \$26

**Salami is Better Than Pepperoni**

cured finochionna, hot cherry peppers, mozz, "Landaff" cheese... Sm \$18 Lg \$26

♦ **ROMAN AL TAGLIO PIES** ♦

36 hour fermentation, no mix, folded dough – wood fired. Thick Slice Square Sheet

**Burrata**

tomato sauce, mozzarella, basil.....\$19

**Arugula**

tomato sauce, mozzarella, smoked gouda, arugula, citrus vinaigrette.....\$20

**Bronwyn Kielbasa & Peppers**

garlic, coriander, tomato sauce, green peppers, ricotta & romano..... \$21

**Plant Baser**

vegan mozzarella, tomato sauce, basil, artichoke, plant prosciutto.....\$21

**Mexican Street Corn**

slow roasted pork shoulder, chipotle crema, feta, cilantro & lime.....\$22

♦ **Add To Any Pizza** ♦

jalapeños, green peppers, artichoke, hot cherry peppers..... Sm \$1<sup>50</sup> Lg \$3

bacon, speck, salami, house mortadella, roasted pork, kielbasa..... Sm \$3 Lg \$5

vegan mozzarella, vegan prosciutto, mushrooms..... Sm \$3 Lg \$5

◆ **SALADS** ◆

- Baby Lettuces** shaved celery, carrot, beet, blackberry-honey vinaigrette.....\$9
- Chopped Salad** romaine lettuce, corn, onion, tomato, bacon, house-made ranch.....\$10
- Avocado Caesar** romaine, baby kale, avocado, citrus, olive oil & egg dressing .....\$11

◆ **SHARED PLATES** ◆

- Oven Roasted Tomatoes & Olives** garlic, citrus, herbs, romano, al taglio toast.....\$6
- Napoli Pizza Rolls** calabrian chile salami 'nduja, tomato, mozz & house-made ranch.....\$7
- Blackened Eggplant Baba Ghanoush** sesame seeds, olive oil, al taglio toast.....\$8
- Wood Fired Shishito Peppers** preserved lemon yoghurt.....\$9
- Honey Roasted Carrots** harissa mayonnaise & herbs.....\$11
- Pork & Beef Meatballs** tomato ragoût, basil, mozzarella & romano.....\$12
- Wood Fired Chicken Wings** furikake & roasted garlic gribiche.....\$12
- Bacon Mac & Cheese** macaroni, bacon, smoked gouda & mozzarella.....\$13
- Wood Fired BBQ Ribs** gochujang chili sauce, toasted sesame.....\$14
- Charcuterie Board** (contains nuts) speck, salami, mortadella, foie gras & rabbit paté with pistachios, "Landaff" cheese, condiments, al taglio toast.....\$17
- Duck Confit Calzone** duck leg, mozzarella, tomato sauce & citrus jam.....\$18

◆ **DINE-OUT MENU** ◆

SUNDAY, MARCH 1ST ~ FRIDAY, MARCH 20TH, starting at 5pm

**3 COURSES FOR \$28 ◆ BEER & WINE PAIRING \$15**



**Baby Lettuces**

shaved celery, carrot, beet, blackberry-honey vinaigrette

**Blackened Eggplant Baba Ghanoush**

sesame seeds, olive oil, al taglio toast

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**Margherita**

tomato sauce, mozzarella, romano & basil

**Bacon & Jalapeño**

thick cut bacon, pickled jalapeño, mozzarella & romano

**Duck Confit Calzone**

duck leg, mozzarella, tomato sauce & citrus jam

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**Tres Leches Cake**

milk cake with whipped cream & strawberry

**Banana Pudding**

vanilla bavarian custard, nilla wafer, nutmeg

\*These menu items may be served raw or undercooked. Consuming raw and undercooked meat, fish, shellfish, poultry and eggs may result in food borne illness, especially if you have an existing medical condition. Please inform your server if you have any allergies or dietary restrictions. 20% service charge is added to parties of six or more people.