

## SNACKS

**HUMMUS // 10** *VG*  
seasonal hummus, fresh veggies, house-made sourdough bread

- >>> **MEATBALLS // 15**  
chicken meatballs, organic tomato sauce, house-made garlic rosemary bread

**GARLIC ROSEMARY BREAD PUFFS // 13** *VG*  
house-sourdough bread, parmesan, provolone asiago whip

- >>> **ARANCINI // 14** *VG*  
crispy risotto, smoked mozzarella, mushrooms, organic tomato sauce

## LUNCH SPECIALS MON-FRI 11AM-3PM

*choice of simple salad, caesar, or daily soup*

**SOUP + HALF SALAD // 10**

**HALF PIE + HALF SALAD // 12**

**HALF SANDWICH + HALF SALAD // 12**  
*any half sandwich. sorry no burger*

**SPICY RIGATONI VODKA + HALF SALAD // 12**

## SALADS

*+ rotisserie or milanese chicken // 5  
+ milanese salmon // 10*

- >>> **CAESAR // 9/14**  
little gem, grana padano, house-cured egg yolk, house made croutons
- SIMPLE // 8/13** *GF/VG*  
fennel, carrot, watermelon radish, mixed greens, tomato, cucumber, red wine vinaigrette
- MEDITERRANEAN SALAD // 13** *GF/VG*  
campari + heirloom tomatoes, kalamata + italian olives, cucumbers, red onions, oregano, fried capers, feta, red wine vinaigrette
- CRISPY CHICKEN CHOP // 14.5**  
mixed greens, pepitas, corn, tomato, cucumber, asiago, currants, red bells, arugula pesto ranch
- >>> **WORKSHOP // 13.5**  
mixed greens, calabrese salami, provolone, red onion, roasted pepper, bacon, olive, tomato, pepperoncini, balsamic vinaigrette

## PIES NATURAL FERMENTATION: NO COMMERCIAL YEAST | FLOUR, WATER, SALT, EXTRA VIRGIN OLIVE OIL | NO SUGAR ADDED

UNIT

|   |    |
|---|----|
| <b>MARGHERITA</b> <i>VG</i> // organic tomato sauce, fresh mozzarella, basil, sea salt  | 17 |
| <b>PEPPERONI</b> // biellese pepperoni, organic tomato sauce, fresh mozzarella  | 19 |
| <b>SAUSAGE</b> // house fennel sausage, caramelized onion, smoked mozzarella  | 19 |
| <b>SALAMI</b> // calabrese salami, house fennel sausage, biellese pepperoni, bacon, calabrian chili oil, organic tomato sauce, fresh mozzarella | 20 |
| >>> <b>PROSCIUTTO</b> // prosciutto pronto panino, medjool dates, date sauce, pistachio, arugula, house ricotta, parmesan balsamic              | 20 |
| <b>CHICKEN</b> // rotisserie chicken, bourbon bbq, bacon, red onion, pepperoncini, cilantro, smoked mozzarella                                  | 19 |
| <b>MUSHROOM</b> // cremini + shiitake mushrooms, bacon, farm egg, caramelized onion, fontina  | 18 |
| <b>VEGGIE</b> <i>VG</i> // basil pesto, spinach, oregano roasted tomato, broccolini, goat cheese, lemon zest fresh mozzarella                   | 18 |
| <b>GLUTEN FRIENDLY CRUST</b>  | +4 |

**PIZZA BONES DIPPING SAUCES //** goat cheese fondue, house ricotta ranch, organic tomato, hot honey // 4

## BETWEEN THE BREAD

*choice of fries, simple salad, caesar, or daily soup*

- >>> **HOT HONEY TRUFFLE CHICKEN SANDWICH // 14.5**  
crispy chicken, hot honey truffle, goat cheese, pecan pepper jam, arugula, pickle, house-made sourdough bread

**CHICKEN MELT // 15**  
rotisserie chicken, avocado, bacon, lettuce, pesto mayo, tomato, fontina, house-made sourdough bread

**CHICKEN PARM SANDWICH // 15.5**  
prosciutto, organic tomato sauce, mozzarella, provolone, calabrian aioli, house-made sourdough bread

**MORTADELLA SANDWICH // 15**  
provolone cheese, dijonaise sauce, mayo, pistachios, house-made sourdough bread

- >>> **WAGYU SMASH BURGER // 14**  
american cheese, pickled red onion, fresh jalapeño, dill pickle, calabrian aioli, fries

## ROTISSERIE FARM BIRD

**HALF CHICKEN // 14** *GF*  
*spinach + sundried tomato orzo, broccolini, mushroom, spinach, lemon chardonnay sauce*

## PASTAS

*+ gluten free pasta // 3.5*

- CHICKEN PARM // 19**  
chicken milanese, organic tomato sauce, fresh mozzarella, parmesan, fettuccini
- >>> **PAPPARDELLE + BOLOGNESE // 19**  
wagyu beef bolognese, parmesan
- FETTUCCINI ALFREDO // 19**  
rotisserie chicken, house-made fennel sausage, bacon, mushrooms, red bell peppers, jalapenos, parmesan, alfredo sauce
- >>> **SPICY RIGATONI VODKA // 18**  
house fennel sausage, bacon, basil, grana padano

## COCKTAILS

**FROSÉ // 11**  
gin, aperol, rosé, fresh strawberries, rosemary, lemon

**ITALIAN SWIRL MARGARITA // 13**  
tequila, cointreau, fresh lime and lemon juice, palladio rosso swirl

**SMOKED OLD FASHIONED // 15**  
bulleit rye, raw sugar cube, house bitters, maple bourbon syrup

**RASPBERRY LEMONADE // 14**  
western son blueberry vodka, fresh raspberries, house-made roasted rosemary lemonade, elderflower liqueur

**ESPRESSO MARTINI // 13**  
skyy vodka, espresso, kahlúa, bailey's

>>> **BLACKBERRY SMASH // 14**  
tito's vodka, blackberry real, lemon, mint, soda water

**CLASSIC ROCKS MARGARITA // 14**  
espolón tequila, cointreau, agave, lime

>>> **PINEAPPLE HABAÑERO MARGARITA // 14**  
hornitos tequila, cointreau, pineapple habañero puree, pineapple juice, lime juice

## MOCKTAILS

**PIÑA // 6**  
coconut cream, pineapple juice, lime juice, lemon juice, topo chico

**BLUEBERRY // 6**  
blueberry syrup, lemon juice, agave, topo chico

**ICED WHITE CHOCOLATE MOCHA // 6**  
cold brew, white chocolate, simple syrup, half and half, whipped cream, chocolate shavings

## BEER

ON TAP

**MODELO // 7**  
**MICH ULTRA // 6**  
**REVOLVER BLOOD & HONEY ALE // 8**  
**COMMUNITY MOSAIC IPA // 10**  
**COMMUNITY TEXAS LAGER // 7**  
**COMMUNITY CITRA SLICE // 7**  
**DEEP ELLUM DALLAS BLONDE // 8**  
**MANHATTAN PROJECT NECESSARY EVIL PILSNER // 7**  
**PETICOLAS GOLDEN OPPORTUNITY KOLSCH // 9**  
**MANHATTAN PROJECT HALF LIFE HAZY IPA // 9**  
**OAK CLIFF HEFEWEIZEN // 7**  
**MANHATTAN PROJECT PEACEKEEPER BLONDE // 8**  
**MANHATTAN PROJECT REDGATE AMBER ALE // 8**  
**TUPPS FULL GROWN MAN RUSSIAN STOUT // 10**  
**PETICOLAS VELVET HAMMER IMPERIAL RED ALE // 9**  
**MANHATTAN WISE MONKEY GOLDEN ALE // 9**  
**BISHOP CRACK BERRY // 9**  
**SHINER BOCK // 8**

BOTTLES + CANS

**MILLER LIGHT // 5.5** **DOS XX // 6**  
**COORS LIGHTS // 5.5** **UPSIDE DAWN NA // 5**

## NON-ALCOHOLIC

house-made roasted  
rosemary lemonade // 4  
arnold palmer // 4  
saint arnold  
root beer // 3.5

black iced tea // 3  
canned soft drinks // 2.5  
mexican coke // 4  
topo chico // 4

## HAPPY HOUR

DINE-IN ONLY

(MONDAY- FRIDAY // 11AM-6PM)



**\$4 MIMOSAS**  
**\$5 ALL TAP BEER**  
**\$6 SELECT WINES**  
**\$7 SELECT COCKTAILS**  
**\$7 HAPPY HOUR PIZZAS**



## WINE FROM THE CASK

|   | 50Z | 80Z | CARAFFE<br>5.5GL |
|---|-----|-----|------------------|
| — WHITE —   |     |     |                  |
| PINOT GRIGIO, SCARPETTA // FRIULI                               | 10  | 16  | 50               |
| SAUVIGNON BLANC, MOHUA //<br>NEW ZEALAND                        | 10  | 16  | 50               |
| SAUVIGNON BLANC, ST. SUPERY // NAPA                             | 15  | 23  | 70               |
| CHARDONNAY, SEAGLASS //<br>SANTA BARBARA                        | 12  | 17  | 55               |
| CHARDONNAY, AUSTIN HOPE //<br>PASO ROBLES                       | 15  | 23  | 70               |
| CHARDONNAY, CROSSBARN BY<br>PAUL HOBBS // SONOMA                | 17  | 26  | 80               |
| — SPARKLING/ROSÉ —  |     |     |                  |
| SPARKLING, UNE FEMME "THE BETTY" // CA                          | 11  | 16  | 50               |
| ROSÉ, MAISON SALEYA // PROVENCE                                 | 12  | 17  | 55               |
| — RED —   |     |     |                  |
| SANGIOVESE, STOLPMAN "LOVE YOU<br>BUNCHES" // SANTA BARBARA     | 16  | 24  | 75               |
| PINOT NOIR, PALI // SONOMA COAST                                | 12  | 19  | 60               |
| PINOT NOIR, KEN WRIGHT //<br>WILLAMETTE VALLEY                  | 17  | 26  | 80               |
| BARBERA, TIAMO // PIEDMONT                                      | 10  | 16  | 50               |
| COTES DU RHONE, PERRIN // RHONE                                 | 11  | 17  | 55               |
| CABERNET SAUVIGNON, FREAKSHOW //<br>PASO ROBLES                 | 14  | 22  | 70               |
| CABERNET SAUVIGNON, ROBERT<br>HALL // PASO ROBLES               | 12  | 19  | 60               |
| CABERNET SAUVIGNON, GOLDSCHMIDT<br>"KATHERINE" // SONOMA COUNTY | 17  | 26  | 80               |

## BOTTLED WINE (1/2 OFF ALL BOTTLE WINES ALL DAY WEDNESDAYS)

|   | BTL |
|---|-----|
| — WHITE —   |     |
| PINOT GRIGIO, LIVIO FELLUGA // FRIULI                     | 59  |
| CHARDONNAY, CAKEBREAD // NAPA VALLEY                      | 69  |
| CHARDONNAY, FLOWERS // SONOMA                             | 89  |
| — SPARKLING/ROSÉ —  |     |
| PROSECCO, MIONETTO "BRUT" // TREVISO                      | 45  |
| SPARKLING, ROEDERER ESTATE "BRUT" //<br>ANDERSON VALLEY   | 74  |
| ROSÉ, CHATEAU D'ESCLANS<br>"WHISPERING ANGEL" // PROVENCE | 55  |
| — RED —   |     |
| NEBBIOLO, MICHELLE CHIARLO IL<br>PRINCIPE // LANGE        | 49  |
| RED BLEND, FERRARI CARANO "SIENNA" //<br>SONOMA           | 59  |
| MALBEC, EMILIANA ORGANIC "NATURA" //<br>RAPEL VALLEY      | 32  |
| CABERNET SAUVIGNON, FAUST // NAPA                         | 98  |