

"THANKS TO CREATIVE PEOPLE, OUR FARMERS AND GROWERS, AND OF COURSE
OUR MOTHERS FOR MAKING THIS STYLE OF FOOD POSSIBLE."

-PENNO

OUR GROWERS & PURVEYORS

DOUBLE STAR

EAT ST. LOUIS

TOCCO FOODS

SALUME BEDDU

GREG THE GROWER

DIGREGORIO FOOD PRODUCTS

DE CECCO PASTA

VIVIANO & SONS

BOB'S SEAFOOD

FORTUNE FISH

KERN MEAT



CONSCIOUSLY SOURCED LOCALLY AND INTERNATIONALLY

Big Reds

Bottle

Brunello de Montalcino Talenti 2011	\$100.00
Marchese Antinori - Chianti Classico Riserva	\$70.00
Chateau Montelena - Cabernet Sauvignon 2013	\$100.00
Cain Concept	\$120.00
Star Lane 2012 Otrivino	\$70.00
Paolo Scavino - Barolo DOCG "Monvigliero" 2011 ..	\$120.00
Barbaresco Sori Paitin "Paitin" 2012	\$70.00
Domaine Serene "Yamhill" 2012	\$70.00
MacRostie (CA) 2012	\$45.00
Robert Sinsky POV	\$70.00
Giribaldi Barbaresco 2006	\$60.00
Mastrojanni Brunello 2011	\$120.00
Paulo Cali Cerasuolo DOCG 2012	\$50.00

New World Reds

Glass/Bottle

Paoletti - Piccolo Cru	----- /\$48.00
La Follette - Pinot Noir	----- /\$42.00
Prendo - Pinot Noir	\$10.00/\$30.00
House Wine of the Moment	\$8.00/-----

Old World Reds

Glass/Bottle

Bonotto Delle Tezze - Raboso	\$9.00/\$34.00
Badia Di Morona - Rosso Dei Poggi	\$9.00/\$34.00
Matane - Primitivo	\$9.00/\$30.00
Amerone - Compagnola	----- /\$60.00
Colti Buono - "Cetamura"	\$9.00/\$30.00
Vietti - Barbera d-Alba Trevigne	----- /\$40.00
Paulo Cali - Jazz	----- /\$36.00

New World Whites

Glass/Bottle

Rombauer - Chardonnay	----- /\$62.00
Honig - Sauvignon Blanc	----- /\$36.00
House Wine of the Moment	\$8.00/-----

Old World Whites

Glass/Bottle

Bonotto Delle Tezze - Pinot Grigio	\$9.00/\$26.00
Blengio "La Morosa" - Moscado	----- /\$30.00
Scaia - Bianco	\$9.00/\$30.00
Pallazone - Orvieto	\$9.00/\$34.00
Tilia - Chardonnay	\$9.00/\$31.00
Leitz - Reisling	\$9.00/\$30.00
Sparkling Wine of The Moment	Market Price

Liquor & Birra

Top Shelf Liquor	\$9.00
<i>Woodford Reserve, Patron, Titos, Grand Marnier, Bacardi, Disaronno, Bombay Sapphire, Dewars, Bailey's</i>	
Bud Light (Bottle)	\$4.00
Moretti (Bottle)	\$5.00
Drafts (Seasonal Selections)	\$5.00

Bevande

Espresso	\$4.00
Coffee	\$2.00
Seasonal Hot Teas	\$2.00
Coke, Diet Coke, Sprite	\$2.00
San Pellegrino Italian Sodas	\$3.00
<i>Grapefruit, Pomegranate, Blood Orange, Lemon</i>	
House Ice Tea	\$2.00
Ginger Basil Lemonade	\$3.00

Adult Italian Sodas

Italian Greyhound	\$12.00
<i>Grapefruit Pellegrino, grappa, vodka, with a touch of ginger basil lemonade</i>	
Straits of Messina	\$12.00
<i>Pomegranate Pellegrino, sweet vermouth, Woodford Reserve, muddled with mint and lime and a touch of hibiscus tea</i>	
Sicilian Sunrise	\$12.00
<i>Blood Orange Pellegrino, Patron, muddled orange and basil</i>	
Italian Gin & Juice	\$12.00
<i>Lemon Pellegrino, Bombay Sapphire, natural sugar and mint</i>	

Vino ~ Drinks

Specialty Pizzas

16" CALEBRESE AMERICANO (THIN CRUST) - \$22.00

12" CALEBRESE AMERICANO (THIN CRUST) - \$18.00

14" SICILIANO (THICK CRUST) - \$18.00

10" GLUTEN FREE CRUST - \$16.00

Roberto – brown butter, extra virgin olive oil, roasted Sicilian potato, wild mushroom, pecorino, fontina, fresh goat cheese, with toasted pistachio breadcrumbs

Giuseppe – handmade Italian sausage, roasted red pepper, spicy tomato sauce with raisins, pine nuts, fennel, fresh ricotta and mozzarella, topped with basil oil

Pizza Rucola – escarole, spinach, toasted spices, olive oil, mozzarella, and oven roasted tomato

Pizza Vedore Miste – cauliflower pesto, roasted peppers, spinach, mixed olives, local sourced goat cheese, fresh basil, and oven roasted tomato

Pizza Pepe – spicy chicken, escarole, wild mushroom, Calabrese chile oil, fresh ricotta, oven roasted tomato

Pizza Mare – fresh clams, shrimp, mussels, red mogu, chile oil, and wild oregano

Black & Blue – imported gorgonzola, Sicilian black olives, tomato sauce, and toasted spices

Don Michael – anchovies, sardines, capers, toasted breadcrumbs, tomato gravy

Palermo – wild mushroom, roasted tomato, crispy capers, extra virgin olive oil, brown butter, white beans

Make Your Own Pizza

16" CALEBRESE AMERICANO (THIN CRUST) - \$20.00

12" CALEBRESE AMERICANO (THIN CRUST) - \$16.00

14" SICILIANO (THICK CRUST) - \$18.00

10" GLUTEN FREE CRUST - \$14.00

(1 TOPPING INCLUDED)

(CHEESE BLEND: MOZZARELLA - PECORINO)

Handmade Sausage \$2.50
 Prosciutto \$2.50
 Local Salami \$2.50
 Moroccan Black Olives \$2.00
 Mixed Olives \$2.00
 Wild Mushroom \$2.00
 Roasted Tomato \$2.00
 Eggplant \$2.00

Pepperoni \$2.50
 Bacon \$2.50
 Spicy Chicken \$2.50
 Spinach \$2.00
 Roasted Garlic \$2.00
 Onion \$2.00
 Fontina \$2.50

Chicken Meatball \$2.50
 Beef Meatball \$2.50
 Shrimp \$3.00
 Capers \$2.00
 Roasted Red Peppers \$2.00
 Green Peppers \$2.00
 Handmade Ricotta \$2.50