

VEGETABLES

WILD:

ROASTED:

FRIED:

BRAISED:

COMFORT:

stella barra™

PIZZAS

handcrafted dough, using flour milled in california, filtered water, sea salt and fresh yeast that creates a crisp crust, chewy center and unique artisan flavor.

RED

ROSSA 12.95
arugula/roasted garlic
calabrian chilies/sweet basil

MARGHERITA 13.95
fresh mozzarella/basil/olive oil

HOBBS PEPPERONI..... 14.95
fresh mozzarella/parmesan

HOUSE-MADE PORK SAUSAGE..... 14.95
mozzarella/fennel pollen

SMOKED BACON & GOAT CHEESE 15.95
gruyère/charred tomato/oregano

WHITE

BLOOMSDALE SPINACH & KALE 14.95
pecorino/roasted garlic/parsley/green onion

SHAVED MUSHROOM..... 14.95
gruyere/melted onion/truffle/herbs

VIRGINIA HAM..... 15.95
rapini/garlic/mozzarella/chilies/parmesan

BUTTERNUT SQUASH..... 15.95
taleggio/candied bacon/fresno chilies

PROSCIUTTO & EGG..... 16.95
4 cheese/chilies/sunny side up egg

SPECIAL:

STARTERS

OUR BREAD 2.95
season's extra virgin olive oil, aged balsamic,
roasted garlic and house-churned butter

HOUSE-MARINATED OLIVES 6.95
citrus/rosemary/black pepper

GARLIC BREAD 7.95
parmesan/herbs/chilies/marinara

FRESH BURRATA 13.95
wood-grilled red grapes/fig vincotto

ORGANIC PORK MEATBALLS 12.95
tomato/oregano/basil

CAULIFLOWER HUMMUS 13.95
market vegetables/flatbread/arugula pesto

BAKED GOAT CHEESE 12.95
organic tomato/toasted bread/olive oil

HOT SOUP

TOMATO & BASIL BISQUE 6.95
have it served in a bread bowl..... 8.95

SALADS

LIVING GREENS 10.95
shallot vinaigrette/sunflower seeds/pecorino

ITALIAN CHOPPED 10.95
salumi/chickpea/roasted pepper
pepperoncini

HEIRLOOM SPINACH & PURPLE KALE 10.95
shaved radish/medjool dates
mustard vinaigrette/pecorino

CAESAR SALAD 10.95
romaine/brussels sprouts
grana padano/arugula

THIN SIN

OUR ROMAN-STYLE, EXTRA-THIN CRUST
ALL PIZZAS CAN BE PREPARED
ON THIN SIN DOUGH

ADD ONS

WHITE ANCHOVY 2.95

PORK SAUSAGE..... 2.95

BURRATA 3.95

PROSCIUTTO..... 4.95

MOZZARELLA 2.95

SUNNY- SIDE UP EGG 2.50

ROASTED GARLIC..... 1.00

CALABRIAN CHILI..... 1.00

WILD ARUGULA 1.00

WINES BY THE GLASS

REGIONAL WINE SPOTLIGHT CENTRAL ITALY

MALVASIA BLEND	12.00/48.00
giornata, central coast, 2012	
CABERNET BLEND	10.00/40.00
Vitiano Rosso, Umbria 2012	

WHITES

PROSECCO	10/40
carletto, veneto, nv	
CHARDONNAY	12/44
lageder, alto adige, 2012	
TREBBIANO	9/36
masciarelli, abruzzo, 2013	
PINOT GRIGIO	9/36
candoni, veneto 2013	

SAUVIGNON BLANC	12/44
vml, russian river valley, 2013	

FALANGHINA	13/52
feudi di san gregorio, campania 2013	

ROSÉS & REDS

NERO D'AVOLA	10/40
tasca d'almerita, sicily, 2011	

MONTEPUCLIANO D'ABRUZZO	9/36
quattro mani, abruzzo 2011	

AGLIANICO	10/40
bisceglia, basilicata, 2009	

SANGIOVESE	10/40
di majo norante, molise 2012	

BARBERA D'ASTI	13/56
picco macario, piedmont 2012	

HAND-CRAFTED COCKTAILS

DOCTOR'S ORDERS #2	12.00
rittenhouse rye, cocchi di torino, amaro montenegro	
ROYAL SMILE	12.00
beefeater gin, laird's apple brandy, pomegranate, lemon	
NEGRONI SBAGLIATO	12.00
cocchi di torino, aperol, prosecco	
NEW YORK SOUR	12.00
rittenhouse rye, lemon, angostura bitters, graham's six-grapes port	
AMARO DAIQUIRI	12.00
eldorado 5 year rum, averna, lime	
LONG FACED DOVE	12.00
blanco tequila, campari, lime, grapefruit, ginger beer	
SICILIAN HIGHBALL	12.00
averna, cynar, lemon, ginger beer	

DRAFT BEERS

GOOSE ISLAND 312 URBAN WHEAT	6.00
FLYING DOG DOGGIE STYLE	6.00
STELLA ARTOIS	6.00
DOGFISH HEAD 60 MIN	7.00
LAGUNITAS PILS	7.00
FLYING DOG RAGING BI%# IPA	8.00
STONE CO. ARROGANT BASTARD STRONG ALE ..	9.00
NORTH COAST BREWING OLD RASPUTIN	11.00

BOTTLED BEERS

BLUE MOON	5.00
YUENGLING PORTER	5.00
NATIONAL BOHEMIAN "NATTY BO"	5.00
MILLER LITE	5.00
PABST BEER	5.00
BIRRA MORETTI	6.00
LAKEFRONT NEW GRIST	7.00
ST. PAULI GIRL N/A	5.00

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