

10" Pizza w/handmade thin crust \$10

Margarita- fresh mozzarella, Roma tomato, balsamic, and basil

The Milano- Mixed Artisan Cheese & Caramelized Onion

The Napoli - Artichokes, Creamy Spinach and Pancetta

The Red or White- Smokey roasted red pepper sauce, topped with Italian sausage, whole milk ricotta, mozzarella, and crumbled feta cheese.

Chef's Choice Pizza Special \$12 per

Bruschetta 3 pieces of each \$12

Housemade garlic & herb cheese, fresh tomatoes, olive oil
Housemade strawberry black pepper jam and Nevat Feleciana

Antipasto Board \$16

2 meats, 2 cheese, olives, beans, nuts & bread

See selections on back page

The Sampler Board \$18

2 meats, 1 cheese, beans or /olives, 2 pc. Bruschetta, Ravioli

Cheese boards specializing in the best American Artisan producers

RED WINE BOARD \$14

Pleasant ridge, Manchego, Farmhouse Gouda & Pecorino,

WHITE WINE BOARD \$14

Green hill, Mimolette, Mobay Mobier & Midnight Moon

CHOOSE FOR YOURSELF

3 Cheeses \$11

5 Cheeses \$16

Small Plates

Vino Snacks- Savory Biscotti, Roasted mixed nuts, Antipasto skewers \$8
Pancetta wrapped Chilton County Peaches drizzled with local honey \$5
(subject to availability)

Italian Sausage simmered in red wine, rosemary, finished with shaved parmesan
(Served with Garlic bread) \$10

Fresh tomato Punttanesca with Mozzarella Cheese Toast \$10

Extras

Roasted mixed nuts \$2.75

Mediterranean White Beans \$2.75

Warm Mixed Olives \$2.50

Wild Mushroom Ravioli w/ Roasted red pepper cream sauce \$4.50

Nightly special

Seasonal special (optional wine pairing)