



The Place

Wood-fired Pizza • Pasta • Wine

Our **focaccia** is house made and baked fresh daily.

Served with our own bread oil made with Extra virgin Olive oil, fresh garlic, lots of fresh herbs and Imported Modena balsamic vinegar. 4
(First one is complementary with entree)

GF = Gluten Free
V = Vegetarian

Antipasti'

Garlic cheese bread - spongy focaccia bread, wood roasted garlic, mozzarella cheese . . . 9

Piemontese bagna cauda "Hot Bath"

confit garlic, extra virgin olive oil, white wine & lemon served with rosemary Italian flatbread . . . 10.5
(anchovies available upon request)

Everybody loves **Mikeys big balls** - two big meatballs, marinara, mozzarella, provolone . . . 9

Garlic Parmesan polenta frys .

our original crispy polenta fries with garlic, parmesan . . . 9
(+ 4 pulled pork)

Fonduta (Italian fondue)

Fontina, gorgonzola, mascarpone , bacon, pepperoncini, pineapple fig jam and toasted pine nuts. Baked in our wood fired oven. . . single 9 / share 12

Ribollita (Tuscan bread soup) cannellini beans, radicchio, roasted cabbage, vegetables, sausage and crusty focaccia bread . . 9

Insalata

add chicken +5 | prawns +6

The original Grammys - mixed greens, parmesan, shallots, Grammys Italian dressing, croutons . . . 7 1/2

Caesar - romaine, *Del Rio farm* greens, house made dressing, croutons, parmesan, fresh cracked pepper 10

Blue Italian - mixed greens, gorgonzola, pineapple fig jam, seasoned nuts, balsamic vinaigrette . . . 11

Caprese - oven cured tomato, fresh mozzarella, prosciutto di parma, basil, EVOO and balsamic . . . 12

Lemon rocket - arugula, parmigiana reggiano, fresh cracked pepper, lemon vinaigrette . . . 8

Sul tavola (On the table)

House made sausage, artisan pepperoni, Onions, peppers and fresh herbs, over polenta
(served Family style) . . . 20

Piatto di Pasta

add chicken +5 | prawns +6 | beef or chicken meatballs +6 | sausage +4 | gluten free pasta +2

Tagliatelle Bolognese - hand cut fresh tagliatelle pasta in a rich tomato based meat sauce, made with beef, pork and veal . . . 19 ^{3/4} (chef suggests + meatballs)

Pesto alla Trapanese (Sicilian Pesto With Almonds and Tomatoes)

arugula, lemon, basil pesto , roma tomatoes and parmigiana over penne pasta . . . 17 ^{1/2}
(chef suggests + prawns)

Boscaiola (bōs-kī-yōla) - earthy crimini, button and portobello mushrooms in thyme cream sauce . . . 18 ^{3/4}
(chef suggests + Italian sausage)

Smokey maccheroni e formaggio - a creamy blend of smoked mozzarella, provolone, parmesan and asiago cheeses with apple wood bacon. baked in our wood fired oven . . .17
(chef suggests + meatballs)

Farmers market risotto - Italian Arborio rice and locally sourced seasonal produce. . . . 18

Mannicotti pomodoro - hand made pasta rolled and filled with ricotta cheese, basil and parmesan in butter roasted tomato sauce . . . 17 ^{3/4}

Ravioli e pomodoro - three cheese ravioli in marinara and shaved parmigiana reggiano . . . 16 ^{3/4}

Fettucine Alfredo - Housemade pasta and Parmigiano reggiano served - **Roman or American Style** . . . 17
(chef suggests + chicken meatballs)

Piatto principale

Hand made Tagliatelle pasta +3 | gluten free pasta +2

Short rib brasato - Angus braised beef in port/tuscan wine, shallot, served over polenta and finished with rich demi glace . . . 27

Prawn Fra-Diavolo - Pan seared prawns, garlic, white wine, red pepper, roasted cabbage, fresh herbs and tomato confit over linguine . . . 22

Clams e linguine - fresh seasonal clams, garlic, shallots in white wine lemon buerre blanc sauce . . . 22
(chef suggests + prawns)

Porchetta e cipolla- rosemary and garlic rubbed braised pork, sweet onions, creamy mascarpone and a touch of marinara, finished with smoked Fleur de sel. Served over parmesan polenta . . . 18 ^{1/2} **GF**

Papa's rice pot - Italian sausage, shrimp, cannellini beans, fresh tomatoes, shallots and risotto . . .21 . . . No shrimp . . .18 **GF**

Chicken parmigiana - hand-breaded chicken, marinara, provolone & mozzarella . . . 17 ^{3/4}

Chicken Meatball Picatta- Housemade chicken meatballs in a creamy lemon sauce, seasonal vegetable, capers and penne pasta . . . 18 ^{3/4}

Chicken Marsala - seasonal wild mushroom, marsala wine sauce, linguine pasta . . . 18 ^{3/4}

Lasagne alla Bolognese

10 layers of handmade pasta, our bolognese meat sauce and Italian cheeses
(Limited quantities available, Available 5pm Friday and Saturday only) . . 24

Pizza/Calzones

Our Neapolitan style dough is handmade using a 24hr fermentation process

Then baked in a 100% wood fired oven at 700+ degrees.

(House made Gluten free crust +2)

Trio formaggio - mozzarella, provolone, parmesan cheese 16 1/2

Quattro formaggio -- mozzarella, provolone, parmesan cheese, ricotta, Sicilian sea salt 17

Smokey mushroom - smoked mozzarella, roasted mushrooms, béchamel, parmesan 17 1/2

Americana - dry-cured pepperoni, mozzarella, provolone 17 1/2

Salsiccia - House made sausage, caramelized onions, mozzarella, garlic chili oil 18 1/4

Mikeys **meatball** pie - sliced meatball, provolone, mozzarella, tomato sauce 18 1/4

The green monsta' - house pesto cream sauce, fresh mozzarella, chicken, tomato, parmesan 17 3/4

Woodsman - mushroom, cream sauce, sausage, pepperoni, mozzarella, provolone 20 1/2

Sweet pig - House made sausage, bacon, prosciutto, pineapple fig jam, provolone & mozzarella 21

Piccolo pepperoni - Artisan pepperoni, ricotta cheese, garlic chili oil and honey 21

House margherita - Fresh mozzarella, tomato, basil, Arbequina extra virgin olive oil, Sicilian sea salt 18 1/4

Prosciutto - Fresh mozzarella, prosciutto di parma, arugula, shaved parmigiana reggiano, EVOO 21

DOLCE

Zeppole Originale'

warm Italian style fried dough
Cinnamon & sugar 8
Hazelnut & chocolate 9

Gelato Sandwich

Our house made Gelato
sandwiched in between two of
our famous ricotta cookies. 12

Tiramisu

Hand made lady fingers soaked
in a sweet brandy/coffee sauce
with layers of espresso flavored
mascarpone cream 12

Cannoli

Hand-made cannoli shells filled
with sweetened ricotta cheese
and candied fruit Dipped in
pistachio or chocolate 7

Gelato del giorno

1 scoop of deliciousness. . . 6

Biscottis

Chocolate dipped 2/3

Lemon Ricotta cookies . . 2/5

Panini

(served weekdays until 3pm)

Caprese

Fresh mozzarella, prosciutto di
parma, oven cured tomatoes,
basil, pesto, EVOO on baked to
order flat bread . . 12

Meatball Grind-ah

handmade meatballs, marinara,
provolone, mozzarella on a hoagie
roll. . 11

Sweet smokey chicken

Woodfired chicken breast,
caramelized onions, roasted red
peppers, smoked mozzarella,
arugula on baked to order flat
bread . . . 11

Weekend Brunch

(menu subject to change)

Ricotta Frittata

Italian omelette made with eggs, sausage, spinach, smoked mozzarella and ricotta cheese

Pannetone French Toast

whipped marscarpone, maple syrup on crispy pannetone toast

Golden Yolk Risotto

Italian ham, asparagus, sous-vide poached egg over parmesan risotto rice with garlic chili oil

Papas pastini n eggs

Pastini-pasta, apple smoked bacon and parmesan creamed eggs.

Big Ragù (the Italian loco moco)

our house meatball on parmesan polenta, marinara poached eggs

Svingoïne (breakfast pizza)

thick and spongy sicilian pizza 9

Non-alcoholic

Raspberry Lime Ricky

fresh lime juice and raspberry=sweet, tart and refreshing! 5 1/4

Blu-Raspberry soda

blueberry meets raspberry bubbles. 5

Blueberry Lemonade

fresh blueberries and hand squeezed lemonade. 5 1/4

Italian Soda (add cream 1)

Blueberry, Cherry, Raspberry, Strawberry 4 3/4

San Pellegrino

Sparkling mineral water. 6

Lemonade

hand squeezed 5

Fountain Soda (free refills)

coke, diet, sprite. 3

Coffee/Tea

Artisan Coffee

Ask for us to add the cream and reminisce a cappuccino. 3 1/2

Hot Tea

Earl grey, Alpine berry, African sunset red & Mountain Chai . 3

Ice Tea (free refills) 3

BIRRA

Italian - 7

Peroni, euro pale lager

Birra Moretti pale lager

Larossa, doppelbock

American - 5

Coors light

Blue moon

Local - 7

Boont Anderson Valley amber ale

DogFish Head 90 min IPA

Anchor Steam Pale ale

VINO

Nobilissima, Pinot Grigio

Floral notes and crisp fruit. Trentino, Italy. 8 3/4  10 3/4  27 

Black Stallion, Chardonnay

Medium-bodied with citrus, almond and spice. Aged in Oak barrels, Napa Valley. 10 3/4  12 3/4  32 

Rhiannon Syrah Blend

a blend of Petite Syrah, Syrah, and Barbera with luscious cherry and fresh berry aromas. 9 3/4  11 3/4  31 

Tormaresca, Primitivo

Black cherry, blackberry, plum and hazelnut. 11  13  33 

Volpaia, Chianti

Sun-dried tomato and baked fruit. Medium to full-bodied with a long aromatic finish. Tuscany, Italy. 11 3/4  13 3/4  37 

Caricature, Old Vine Zin

A Lodi wine that is fresh, jammy and fruit-forward. 9 3/4  11 3/4  30 

Crusher Cabernet Sauvignon

Black cherry, toasted oak, pepper & dark chocolate. Clarksburg Sacramento. 9 3/4  11 3/4  30 

Zaccagnini, Montepulciano

Flavors of red berries, pepper, and a hint of herbs. Italy. 10 3/4  12 3/4  36 

Picket Fence, Pinot Noir

Rich aromas of raspberry jam and brandy cherries, vanilla and star anise. 10 3/4  12 3/4  37 

B-Side Cabernet

Black cherries, dried plums, and Blackstrap molasses with hints of black pepper and toasted coconut. 13  15  43 

Prosecco, Mionetto D.O.C. treviso Italian sparkling wine . . . 9.5  30 