

BIRRA

PLATES

- SPREADS & BREADS 6**
basil pesto, white bean ragu, roasted garlic pesto
- CITRUS MARINATED OLIVES 9**
roasted peppers & cured tomatoes, house flat bread
- FONTINA FONDUTA 11**
bubbly, rich melted fontina, cured tomatoes
crispy flatbread for dipping
- SALUMI & CHEESE BOARD 18**
a daily selection of salumi & cheeses
with seasonal accompaniments
- ROASTED ASPARAGUS 12**
roasted shallots, fried egg, parmigiano reggiano
lemon thyme vinaigrette
- OUR FAMOUS MUSSELS 14**
peroni, herb butter, fresh garlic & chili's, house sauce
- SWEET & SPICY MUSSELS 15**
spicy copa, fresh herbs, roasted butternut
squash sauce
- BIRRA CALAMARI 15**
crispy tempura batter, spicy pepper medley
sweet & sour drizzle
- MEATBALLS AL FORNO 14**
beef & veal in our gravy, house made ricotta
- MEAT & POTATOES 16**
garlic & herb marinated NY strip
truffle & chive smashed new potatoes
- LEMON GARLIC CHICKEN 13**
fresh spinach, local mushrooms, fresh ginger & garlic
parmesan crust
- ## PASTA
- MEDITERRANEAN ORZO 12**
baby eggplant & zucchini, feta, calamata olives
cured tomatoes, fresh lemon & white wine
add chicken 3 or add shrimp 6
- BRAISED SHORTRIB RAVIOLI 15**
natural jus & tomato ragu, house made ricotta
chili's, white truffle oil drizzle
- JERKED CHICKEN PENNE 14**
roasted red peppers, sliced red onion
in a spicy creamy sauce
- TRUFFLE MAC & CHEESE 14**
speck, peas, shaved black truffle,
white truffle oil, crispy panko crust
- SHRIMP ROSA 15**
gulf shrimp, roasted chili's, cured tomatoes, pecorino
tagliatelle creamy tomato sauce
- ## SALADS
- ADD CHICKEN 3 OR SHRIMP 6 TO ANY SALAD**
- CAESAR 9**
crisp romaine, garlic croûtons, with our special
house made dressing
- HOUSE 8**
fresh lettuces & chopped seasonal veggies
house red wine vinaigrette
- LOCAL MUSHROOM 13**
locally grown mushrooms, melted fontina,
mixed lettuces, lemon thyme vinaigrette
- SPINACH & GOAT CHEESE 14**
warm goat cheese fritter, applewood smoked bacon
port poached bosch pear, smokey bacon vinaigrette

OUR PIZZA

14 INCHES - 2 DAY AGED, NEW WORLD THIN CRUST

RED PIE

with our slightly sweet & savory tomato sauce

- MARGHERITA 14**
hand rolled mozzarella & basil, cured tomatoes
extra virgin olive oil drizzle
- CAPONATA 15**
marinated eggplant, red onion, roasted peppers,
sopressata, mascarpone & ricotta, balsamic crema
- SPAGHETTI & MEATBALLS 17**
cured tomatoes, mozzarella, pecorino
- GAAHLIC 13**
roasted garlic pesto, fresh shaved garlic
mozzarella, garlic oil drizzle
- PUTANESCA 18**
cured olive pesto, roasted garlic, capers
white anchovies, mozzarella, chili's
- GABAGOOL 16**
spicy capocollo, mozzarella
cured tomatoes, fresh arugula
- THREE LITTLE PIGS 19**
roasted porchetta, spicy gabagool
imported cured pancetta, mozzarella, chili's

WHITE PIE

with our house creme fraiche blend

- PEAR & GRUYERE 17**
bosch pears, speck (smoked prosciutto), arugula
gruyere, roasted garlic oil, honey drizzle
- LA MORTADELLA 17**
arugula pesto, mozzarella, spicy toasted pistachios
mortadella, sopressata, caramelized onion
- TRUFFLE 22**
taleggio, mozzarella, local mushrooms
shaved black truffle, white truffle oil, fried egg
- ROASTED DUCK 19**
pulled duck, caramelized onion
arugula pesto, mozzarella
- ALLA CARBONARA 15**
imported cured pancetta, peas, mozzarella
pecorino, cracked black pepper, fried egg

AMERICANO PIE

flavors you know, done our way

- SPINACH & ARTICHOKE DIP 15**
mozzarella & pecorino cheesy topping
fresh spinach & artichoke pieces
- BUFFALO CHICKEN 15**
braised spicy chicken, house ranch sauce
mozzarella, bleu cheese & chopped celery
- MAC & CHEESE 15**
taleggio, pecorino, fontina & mozzarella cheeses
breadcrumbs, fresh herbs
- CHEESEBURGER 16**
red & white sauce, seasoned ground beef,
provolone, lettuce, cured tomatoes, house pickles,
sesame crust

YOUR PIZZA

PIZZA STARTS AT - \$8

OUR HOUSE MADE SAUCE WITH "CALLABRO" WHOLE MILK, MOZZARELLA
RED, WHITE OR GARLIC & OIL

PREMIUM CHEESE - \$3 each
hand rolled fresh mozzarella & basil, fontina
taleggio, provolone, gruyere, house made ricotta

HOUSE MADE PESTO - \$3 each
garlic, basil, cured olive, arugula,
caramelized onion, pepperoncini jam

VEGGIES - \$2 each
onions, peppers, capers, peas, tomatoes, garlic

\$3 each
fresh arugula, local mushrooms, roasted veggies
asparagus, roasted peppers, cured tomatoes
spinach, artichoke

add \$8
white truffle oil & shaved black truffle

FISH - \$3 each
blue bay mussels

\$6 each
shrimp, cured white anchovies

MEAT - \$3 each
pepperoni, gabagool, imported cured pancetta
housemade meatballs

\$4 each
"fiorella's" italian sausage, roasted porchetta
prociutto, speck, spicy sopressata

PANINI

- CUBANO ITALIANO 14**
house porchetta, mortadella, sopressata, gruyere
house pickles & spicy mostardo *pressed
- GRILLED CHEESES 8**
fontina, taleggio, mozzarella
pepperoncini jam *pressed
- add roasted veggies 2 add house porchetta 4
- DUCK CHEESESTEAK 14**
shaved duck breast, caramelized red onion,
local mushrooms, house cheese wiz

FOR THE KIDS

12 & under please - \$5

YO FRANKIE !
"nathans" hot dog, baked inside our dough
house mustard for dipping

THAT'S CHEESY MAC
kid shaped pasta made very cheesy

MAMA MIA
spaghetti & one meatball in our house gravy

**CHECK OUT THE
BIG BOARD
FOR OUR DAILY
MENU ADDITIONS**