

## STARTERS

### BRUSSELS SPROUTS 14

roasted brussels sprouts, pork belly, roasted garlic, pecorino, lemon zest, olive oil

### SICILIAN CRAFT MEATBALLS 15

spicy beef & pork blend meatballs, pomodoro sauce, house focaccia bread

### SPICY SHRIMP COCKTAIL 16

jumbo shrimp served with our spicy housemade cocktail sauce

### SHRIMP & CRAB CEVICHE\* 16

avocado, hearts of palm, cucumber, tomato, chiles, carrot, crispy wontons, citrus broth

### CRISPY CALAMARI 15

crispy calamari, pepperoncini, lemon aioli, pomodoro sauce

### ARANCINI 15

deep-fried citrus risotto, four cheese blend, served with creamy arrabiata sauce

### HUMMUS BOARD 16

roasted vegetables, house made pita bread, basil pesto, honey

### FRIED OLIVES 13

breaded Castelvetro olives, labneh cheese, balsamic glaze, za'atar

## SALADS

Additions: marinated chicken 7 | sirloin steak 9 | tiger prawns 8 | salmon filet 10

### VEGAN BEET 15

layered gold & red roasted beets, pistachios, orange segments, avocado, kale, baby arugula, white balsamic vinaigrette

### PV CHOPPED\* 16

romaine hearts, smoked salmon, corn, toasted pepitas, farro, quinoa, tomato, cucumber, gorgonzola, chile lime dressing

### WEDGER 13

iceberg lettuce, gorgonzola, crispy bacon, heirloom tomatoes, onion strings, roasted red pepper ranch

### CRUNCHY QUINOA 16

romaine, iceberg, arugula, quinoa, dried cranberries, green apples, shaved parmesan, fried lentils, pistachios, apple cider vinaigrette

### SUMMER STRAWBERRY 15

organic greens, goat cheese, toasted almonds, hemp seeds, berries, citrus chia dressing

### CAESAR 15

romaine, shaved parmesan, crispy prosciutto, croutons, Caesar dressing

## MAINS / HANDHELDS

truffle aioli available upon request

### AIRLINE CHICKEN PICATTA 27

airline chicken breast, Israeli couscous, cipolini onions, romanesco, padi pan squash, heirloom tomatoes, lemon, capers, lemon tarragon beurre monté

### SURF & TURF MAC\* 26

sirloin steak, grilled prawns, house cheese sauce, campanelle pasta

### SEABASS & SMASHED POTATOES\* 22

Corvina seabass, cooked on cedar plank, smashed fingerling potatoes, romanesco, lemon tarragon beurre monté, toasted herbs

### SLICED SIRLOIN STEAK\* 26

chimichurri sauce, seasonal fire roasted vegetables, house fries

### BLACKENED SALMON\* 30

7oz blackened Atlantic salmon filet, cipolini onions, romanesco, padi pan squash, carrots, arugula, Israeli couscous, sweet pearl peppers

### LASAGNA BOLOGNESE 23

prosciutto, brisket & pork meatball, ricotta, mozzarella, provolone, tomato sauce, pecorino

### BRAISED BEEF RAVIOLI YOUR WAY 22

choose your sauce: creamy pesto, alfredo, pomodoro stuffed with braised hanger steak, your choice of sauce, crispy prosciutto

### SHORT RIB MELT 22

citrus ipa braised short rib, caramelized onion, four cheese blend, au jus, house fries, served on ciabatta roll

### PRESSED CHICKEN SANDWICH 17

herb marinated chicken, fresh mozzarella, tomatoes, arugula, pepperoncini, pesto mayo, herbed focaccia, house fries

### GRILLED CHEESE & TOMATO BASIL SOUP 15

white cheddar cheese, bacon, heirloom tomatoes, sourdough, served with tomato basil soup

### GREEN CHILE BURGER\* 21

double stacked ¼ pound Wagyu patties, cheddar blend, bacon, lettuce, tomato, caramelized onions, green chiles, brioche bun, house fries

## PIZZA

Additions: cauliflower crust 3 | vegan cheese 3 | additional toppings 2

### CREAMY SPINACH & ARTICHOKE 18

house white sauce, spinach & artichoke spread, shaved parmesan, feta, pine nuts

### VALLEY PIE 15

classic red sauce, four cheese blend, fresh mozzarella

### MEAT ME 18

classic red sauce, four cheese blend, pepperoni, crumbled Italian sausage, crushed spicy meatballs

### PARADISE PIE 18

house white sauce, four cheese blend, pepperoni, crumbled Italian sausage, spinach, mushrooms, caramelized red onions

### RATATOUILLE (V) 17

classic red sauce, ratatouille veg blend, caramelized yellow onion, vegan cheese, herbs

### MAGIC MUSHROOMS 17

garlic oil, four cheese blend, roasted mushroom, ricotta, truffle honey, parsley

### GO GREEN 17

garlic oil, four cheese blend, spinach, artichokes, sliced heirloom tomato, caramelized red onion, pesto drizzle

### MY MARGHERITA 16

classic red sauce, fresh mozzarella, basil, heirloom tomato

### PIZZA OF THE MONTH

ask your server for details

## KIDS MENU

Kids 12 yrs or younger w/ a beverage

### CHEESE PIZZA 8

### PEPPERONI PIZZA 9

### GRILLED CHEESE W/ FRIES 8

### CHICKEN TENDERS W/ FRIES 8

### MAC & CHEESE 8

## DESSERT

### SEASONAL CHEESECAKE BY PIE SNOB 9

### SEASONAL PIE BY PIE SNOB 9

vanilla ice cream

### FLOURLESS CHOCOLATE CAKE 9

seasonal fruit compote

## HAPPY HOUR

Monday – Friday (Open – 6pm)

### \$6 BEERS

All Draft Beers

### \$8 WINE & COCKTAILS

All Wines by the Glass & All Specialty Cocktails

### \$7 FOOD SPECIAL

Monday – Friday (3pm – 6pm)

Arancini	Meatballs w/ Focaccia
Garlic Knots	Brussels Sprouts
Caprese Salad	Half Caesar Salad
Spicy Shrimp Cocktail	

## SPECIALS

### WEEKDAYS (11am-3pm)

\$15 HALF SALAD, HALF PIZZA

Any 1/2 Salad & Any 1/2 Pizza

### WEEKEND BRUNCH (10am - 3pm)

\$19 BOTTOMLESS BUBBLES

### MONDAY & TUESDAY

\$35 PIZZA & BOTTLE

Any Pizza with a Bottle of Wine *(select bottles in blue only)*

### EVERYDAY (Open-3pm)

\$19 BOTTOMLESS BUBBLES

## WINE

### SPARKLING & ROSÉ

**FREIXENET** 10 | 38

Sparkling Cava – Spain

**LE GRAND COURTAQE** 13 | 48

Sparkling Rosé – France

**LES HAUTS PLATEAUX ROSE** 13 | 48

Rosé – France

**LA KIUVA** 16 | 59

Rosé – Italy

### WHITE WINE

**MARKSTONE** 10 | 36

Chardonnay – California

**URBAN** 13 | 48

Riesling – Germany

**CANDONI** 13 | 48

Pinot Grigio – Italy

**SANKT PAULS** 16 | 60

Sauvignon Blanc – Italy

**ISABELLA** 15 | 56

Pinot Grigio – Italy

**MIHA** 11 | 40

Sauvignon Blanc – New Zealand

**LAPIS LUNA CHARDONNAY** 14 | 52

Chardonnay – California

**FRE** 12 | 42

Non-Alcoholic Moscato

### RED WINE

**MARKSTONE** 10 | 36

Cabernet Sauvignon – California

**ERASTOS** 16 | 60

Cabernet Sauvignon – Italy

**JUGGERNAUT** 16 | 60

Pinot Noir – California

**LA FOULE** 12 | 46

Pinot Noir – France

**HIGH HEAVEN SEA OF TRANQUILITY** 13 | 48

Merlot – Washington

**CHEMIN DES PAPES** 14 | 52

Red Blend – France

**TROUBLEMAKER** 13 | 48

Red Blend – California

**RIPORTA** 15 | 58

Montepulciano d' Abruzzo – Italy

**LOSCANO MALBEC** 13 | 48

Malbec – Argentina

**SORELLI CHIANTI** 13 | 48

Chianti – Italy

**THE FRANC** 14 | 52

Cabernet Franc – California

### SANGRIA

**RED OR WHITE SANGRIA** 10 | 36

Available by the glass or pitcher



#### BLUE WINES

Wines Eligible for \$35 Pizza & Bottle Special on Monday & Tuesday

## BEER

### DRAFT

**O.H.S.O. ROTATING DRAFT** 8

O.H.S.O. Brewery - Ask server for details

**ROTATING WHEAT** 8

**ROTATING IPA** 8

**ROTATING AMBER** 8

**SEASONAL CRAFT** 8

### BOTTLES & CANS

**STELLA ARTOIS** 7

Belgian Pilsner

**COORS LIGHT** 6

Lager

**CLAUSTHALER** 6

Non-Alcoholic Lager

**SEASONAL SOUR** 9

**SEASONAL CIDER** 9

## MOCKTAILS

**APPLE-TINI** 10

apple juice, apple purée sparkling water, lemon

**FAUX-RITA** 12

seedlip grove n/a spirit, agave nectar, lemon, lime

**CACTUS CUTIE** 12

prickly pear purée, lime juice, pineapple juice, sparkling water

## COCKTAILS

**MONSOON MELON** 14

Arcadia Cucumber Vodka, elderflower liqueur, lime juice, watermelon purée, sauvignon blanc

**DREAMY DRAW** 15

Del Bac Rye, spiced pear, lemon, apple purée

**DESERT HEATWAVE** 14

Arcadia Jalapeño Vodka, prickly pear purée, agave nectar, lemon, lime juice

**HANDSHAKE DEAL** 14

#Blanco, lemon, ginger liqueur, peach purée, mint garnish

**ARCADIA COSMO** 14

Arcadia Meyer Lemon Vodka, lime juice, triple sec, cranberry juice

**BUBBLE BEE** 14

#Gin, lemon, honey simple syrup, bubbles

**PARADISO** 13

Bacardi Rum, coconut liqueur, lime juice, mango puree

**SUMMER BREEZE** 14

Arcadia Cucumber Vodka, lemon, strawberry, basil, soda water

**WEST WORLD** 15

Old Forester Bourbon, Peychaud's liqueur, lemon, strawberry purée, mint garnish

**TATUM TURNAROUND** 16

Bulleit Rye, sweet vermouth, tiki bitters

**PAPAGO PIE** 15

Buffalo Trace Bourbon, apple purée, honey, lemon, cinnamon, nutmeg

**PEACHY KEEN** 14

#Vodka, Aperol, lemon, peach liqueur, bubbles