PV PIE & WINE

DINNER MENU

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 arrabbiata sauce

HUMMUS BOARD 16
roasted vegetables, house made pita bread, basil pesto, honey

FRIED OLIVES 13
breaded Castelvetrano 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, cippolini 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* 32
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, cippolini 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

Some items will have limited availability. We cannot guarantee steaks prepared "medium well" or above. If you have allergies, please alert us as not all ingredients are listed.
*These items may be raw or cooked to order. Consuming raw or undercooked meat, eggs, poultry or seafood may increase your risk of food borne illness.

PV PIE & WINE

DRINK MENU

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

SPECIALS

WEEKDAYS (11am-3pm)

$15 HALF SALAD, HALF PIZZA
Any 1/2 Salad & Any 1/2 Pizza

WEEKEND BRUNCH (10am - 3pm)

BUBBLES & BRUNCH

MONDAY & TUESDAY

$35 PIZZA & BOTTLE
Any Pizza with a Bottle of Wine *(select bottles in blue only)*

WINE

SPARKLING & ROSÉ

FREIXENET 10 | 38
Sparkling Cava – Spain

LE GRAND COURTAGE 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

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