



MENU

Breakfast (served until 11:00am)

Lowfat Blueberry Buttermilk Scone

Coffee Cake Muffin--with nut streusel layer and crunchy topping

Lemon and Raspberry Yogurt Muffin – tender lightly sweet muffin perfect for accompanying a cup of tea or coffee

Strained Yogurt and Wood Fired Whole Grain Granola – served with fresh seasonal fruit

Seasonal Wood Fired Fruit “Danish” – reduced fat vanilla bean and lemon scented cream cheese filling wood fired with fresh fruit and caramelized organic turbinado sugar

Breakfast Calzone--farm fresh scrambled eggs, roasted red bell peppers, basil pesto, crisp bacon and our three cheese blend

Wood Fired Bialy – served with choice of butter and sea salt or whipped cream cheese

Hand Sliced Nova Lox and Wood Fired Bialy Plate – house cured and lightly smoked salmon, whipped cream cheese, red onion and capers

Bialy Egg in the Hole – poached egg in the center of our wood fired bialy--served plain or with our homemade Genovese basil pesto

Coffee, Espresso Drinks and Teas

Espresso and Coffee Drinks

We exclusively use direct trade locally roasted Intelligentsia Coffees for espresso drinks and pour over drip selections. Inquire about our daily and single origin selections.

Teas and Infusions

Organic English Breakfast, Organic Earl Grey, Sencha, Organic Moroccan Mint, Organic Rooibos, Organic Chamomile

Lunch and Dinner (served 11:00am until 10:00pm)

SALADS (all available with wood roasted chicken breast)

Caesar Salad

Crisp Romaine hearts, shaved parmesan Reggiano, ciabatta crouton and creamy lemony Caesar dressing

Fire Roasted Grapes and Butter Lettuce Salad

Toasted sliced almonds, shaved anise, fresh goat cheese and watercress with grapefruit vinaigrette

House Salad

Mixed house greens with fire roasted apples, Roquefort and toasted pine nuts tossed with maple-thyme vinaigrette

Greek Salad

Mediterranean cucumbers, crisp greens, fresh tomatoes, shaved red onion and pitted Kalamata olives. French feta, croutons and lemon-tahini vinaigrette

Roasted Vegetables and Burrata

Fire roasted seasonal root vegetables with charred tomatoes, local burrata and organic arugula salad, pesto vinaigrette

MENU

PIZZE

Margherita

Crushed ripe tomatoes, fresh basil, fresh local mozzarella and extra virgin olive oil

Margherita Plus

Crushed ripe tomatoes, fresh basil, extra virgin olive oil and local burrata cheese

Organic Chicken Fennel Sausage

House prepared Chicken Italian sausage, fire roasted tomatoes, braised Swiss chard and shaved Grana Padano. Topped with fresh mache greens and lemon-infused olive oil

Farmers Market Veggie

Fire roasted seasonal vegetables, homemade basil pesto, fresh organic spinach, tomatoes and choice of fresh mozzarella or Roquefort cheese

"Hawaiian"

Seasoned tomato sauce topped with our three cheese blend, fresh sweet pineapple, prosciutto di Parma and fresh arugula (served with sliced fresh jalapeno upon request)

Truffled Potato, Mushroom and Herbed Ricotta

Oven-roasted potatoes and Italian field mushrooms over caramelized garlic and fire roasted radicchio with local whole milk ricotta, truffled cheese and toasted pine nuts

Three Cheese

Seasoned tomato sauce topped with Irish cheddar, whole milk mozzarella and Grana Padano

Prosciutto and Brie

Caramelized sweet onions, French brie, prosciutto di Parma and organic arugula drizzled with Szechuan peppercorn oil

Daily Special Pizza

Created fresh daily from seasonal and local ingredient inspirations

Beverages

Handmade-Made-to-order Soft Drinks – inquire about our daily selections

"Soda Fountain" Coke (made the old school way by hand)

Diet Coke

Desserts

Homemade Gelato and Sorbet – inquire about our freshly made daily flavors

Wood-Fired Fruit Cobbler – seasonal fresh fruit topped with crisp whole grain topping

Olio Chocolate Roulade – chocolate glazed southern-style chocolate cake with a light vanilla bean mousse

Hazelnut Torte – hazelnut cake with chocolate truffle center. Served with beaten vanilla bean cream

Cannoli – classic creamy ricotta filled pastry dipped in crushed pistachios

Affogato (a scoop of gelato "poached" in espresso)