



P+L

pizza & libations

SALADS

PROTEINS

6oz chicken +8 | 6oz salmon +9 | 6oz shrimp + 9

MEDITERRANEAN (GF)

mixed greens, capocollo, tomato, cucumber, bell pepper, kalamata olive, red onion, feta, lemon basil vin 12

BACON RANCH (GF)

romaine, bacon, shaved parmesan, cherry tomato, red onion, ranch 12

WATERMELON & TOMATO (GF | V)

diced watermelon, heirloom tomato, feta, toasted pine nuts, pomegranate balsamic glaze, basil 12

CAESAR

romaine, shaved parmesan, anchovy, crouton, black pepper, caesar 12

APPETIZERS

MEATBALLS

fischer farms beef & pork, marinara, parmesan, bread 14

FRIED CALAMARI

breaded calamari, banana peppers, marinara 18

BURRATA (V)

heirloom tomato, basil balsamic glaze, bread 15

ARANCINI

fried mozzarella, risotto, pancetta, panko crust, marinara 13

PEPPERONI PINWHEELS

house dough, pepperoni, mozzarella, marinara 14

FRIED RAVIOLI (V)

cheese ravioli, italian bread crumbs, marinara 12

CHARCUTERIE BOARD

two meats & two cheeses 16
three meats & three cheeses 22

STUFFED MUSHROOMS (V)

spinach, ricotta, basil, sundried tomato, parmesan 14

BAKED BRIE BRUSCHETTA (V)

cherry tomato, fennel, fresh basil, garlic, balsamic glaze 14

ENTREES

6oz FILET MIGNON
gorgonzola crusted filet,
mashed potatoes,
seasonal vegetable 42

GRILLED SALMON
farro orzo salad, shallot,
fresno chili, arugula,
fennel, citrus 28

CHICKEN MARSALA
chicken breast, mashed
potatoes, seasonal
vegetable 26

LASAGNE BOLOGNESE
local beef & pork,
ricotta, mozzarella,
parmesan cream 21

PASTAS

house made noodles | gluten free pasta +2

SHRIMP ALLA VODKA
mariblu shrimp,
fettuccine, spicy vodka
cream sauce 28

CHICKEN PESTO
chicken breast,
spaghetti, cherry
tomato, pesto sauce 24

SPICY SAUSAGE PENNE
sausage, mushroom, roasted
red pepper sauce, mozzarella,
calabrian chili 21

CHICKEN ALFREDO
miller amish chicken,
parmesan cream sauce,
spinach 22



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BUILD YOUR OWN

PIZZA

Calzone 11
Neopolitan-style (12") 13 | (16") 19

BASE SAUCE

red bbq pesto +2
garlic oil chili oil fig jam +3

\$1 TOPPINGS

tomato mushroom
banana pepper red onion
bell pepper kalamata olive
jalapeno balsamic glaze

\$2 TOPPINGS

fresh mozzarella goat cheese
hot honey gorgonzola
ranch ricotta
arugula basil

\$3 TOPPINGS

pepperoni prosciutto
sausage pancetta
grilled chicken capocollo
sopressata meatball
burrata boursin

NEAPOLITAN-STYLE PIZZA

house made, hand stretched dough | 12" house made gluten free crust +3

MARGHERITA (V)

red sauce, fresh mozzarella,
fresh basil, olive oil,
sea salt
12" 15 | 16" 19

THE GODFATHER

red sauce, mozzarella & asiago,
ricotta, italian sausage,
pepperoni, mushroom
12" 18 | 16" 24

THAT'S MY JAM

fig jam, capriole goat cheese,
mozzarella & asiago, capocollo,
fresh basil, olive oil
12" 17 | 16" 23

SWEET HEAT

chili oil, mozzarella & asiago,
gorgonzola, sopressata, banana
pepper, calabrian chili, honey
12" 18 | 16" 24

HEN OF THE WOODS (V)

pesto, fresh mozzarella, capriole
goat cheese, maitake, arugula,
shaved parm, white balsamic
12" 18 | 16" 24

BBQ CHICKEN RANCH

bbq, mozzarella & asiago,
roasted chicken, pancetta, red
onion, scallion, ranch drizzle
12" 17 | 16" 23

PROSCIUTTO & ARUGULA

garlic oil, fresh mozzarella,
prosciutto, arugula, balsamic
reduction
12" 17 | 16" 23

HEIRLOOM (V)

garlic oil, fresh mozzarella,
tomato, mushroom blend, seasonal
vegetable, boursin, fresh basil
12" 18 | 16" 24

PIZZA OF THE WEEK

rotating weekly
pizza special

CALZONE

CLASSICO

red sauce, pepperoni,
banana pepper, ricotta,
mozzarella & asiago 15

MUSHROOM (V)

pesto, mushroom blend, goat
cheese, caramelized onion,
mozzarella & asiago 15

SPICY ITALIAN

red sauce, italian sausage,
calabrian chili, ricotta,
mozzarella & asiago 16

GF - Gluten Free, V - Vegetarian, VG - Vegan

*Consuming raw or undercooked meats, poultry, seafood, shellfish, eggs or unpasteurized milk may increase your risk of foodborne illness.
**Gluten-free items are prepared in a non-gluten free facility. We cannot guarantee that our pizzas and other menu items are 100% free of gluten.
Gratuity of 20% will be added to all parties of 8 or more. Outside desserts will incur a minimum of a \$25 fee.