



**P + L**  
pizza & libations

## SALAD

**P+L CHOP (GF)**  
mixed greens, capocollo, feta, kalamata  
olive, roasted red pepper, lemon vin 11

**ARUGULA (GF)**  
arugula, prosciutto, pecorino, black pepper,  
olive oil & vinegar 11

**BEEF & GOAT CHEESE (GF|V)**  
arugula, capriole goat cheese mousse,  
roasted baby beet, candied walnut, white  
balsamic vin 11

**CAESAR**  
romaine, shaved parmesan, anchovy, garlic  
crouton, cracked black pepper,  
caesar vin 11

**P+L HARVEST (GF|V)**  
mixed greens, capriole goat cheese, sweet  
potato, dried fig, spiced almond, white  
balsamic vin 11

## SHARED PLATES

**FRITTO MISTO\***  
fried calamari, sweet potato,  
mushroom, fennel & peppadew slaw,  
marinara, lemon aioli,  
fresh lemon 19

**SCALLOPS GRATINATE\***  
wild-caught scallops, tomato jam,  
lemon, smoked sea salt 23

**OCTOPUS (GF)**  
blistered tomato, squid ink sauce,  
black truffle 19

**ANTIPASTI BOARD**  
local meat & cheese selection, olive,  
pickled veg, mustard, jam,  
crostini 29

**MEATBALLS**  
fischer farms beef & pork, pomodoro  
diavolo, parmesan 19

**BEEF CARPACCIO\***  
shaved filet, parmesan, arugula,  
olive oil, lemon vin, crostini 23

**BURRATA (V)**  
fresh burrata, caramelized onion,  
cherry tomato, balsamic,  
sourdough 16

**BRUSCHETTA (V)**  
fig jam, capriole goat cheese, fresh  
basil, balsamic reduction 14

**FOCACCIA (V)**  
herb-infused olive oil, marinara 15

## ENTREES

**PACIFIC STRIPED BASS\* (GF)**  
pan-seared, saffron polenta, honey  
glazed carrot, fig gastrique 31

**SALMON PESTO\***  
faroe island salmon, parmigiano-  
reggiano, pine nut, sun-dried tomato,  
olive oil, garlic, pappardelle 29

**SCALLOP LINGUINE\***  
wild-caught scallops, fennel, shallot,  
garlic, white wine, broth, parmigiano-  
reggiano, citrus sea salt 32

**PAPPARDELLE & MEATBALLS**  
fischer farms beef & pork, marinara,  
parmigiano-reggiano, olive oil 24

**CARBONARA**  
pancetta, tomato, spring pea, egg,  
parmigiana-reggiano, basil,  
pappardelle 22

**BOLOGNESE**  
fischer farms beef & pork, red sauce,  
capriole goat cheese, pasta rags 23

**RISOTTO (GF|V)**  
mushroom, parmigiano-reggiano,  
garlic, shallot, olive oil 19

**GNOCCHI (V)**  
sweet potato gnocchi, gorgonzola,  
cheese, pine nuts, sage,  
brown butter 21

**LASAGNE (V)**  
marinara, parmesan mornay,  
mushroom, tomato, spinach, fresh  
basil, parmigiano-reggiano 23

GF – Gluten Free, V – Vegetarian

\*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.

Gratuuity of 20% will be added to all parties of 8 or more. Outside desserts will incur a minimum of a \$25 fee.



# P+L

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## BUILD YOUR OWN PIZZA

### PIZZA 13

12" neopolitan-style

12" gluten-free +3

### BASE SAUCE

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

### \$1 TOPPINGS

tomato	mushroom
pineapple	red onion
basil	kalamata olive
bell pepper	

### \$2 TOPPINGS

bacon	goat cheese
fresh mozzarella	gorgonzola
hot honey	ricotta
ranch	peppadew
arugula	

### \$3 TOPPINGS

pepperoni	prosciutto
sausage	pancetta
roasted chicken	capocollo
city ham	meatball

## PIZZA

12" neopolitan-style | gluten free +3

### THAT'S MY JAM

fig jam, capriole goat cheese, mozzarella, asiago, capocollo, fresh basil, olive oil, smoked sea salt 19

### P+L.T

white sauce, mozzarella, prosciutto, shaved parm, tomato, caper, arugula, smoked sea salt 18

### NAPOLITANA

red sauce, fresh mozzarella, smoked ricotta, kalamata olive, anchovy, tomato, olive oil, sea salt 19

### LIGHT EM UP

chili oil, mozzarella, gorgonzola, 'nduja, spicy pickle, calabrian chili, hot honey 21

### MARGHERITA (V)

red sauce, fresh mozzarella, fresh basil, olive oil, sea salt 16

### BIANCA (V)

garlic oil, ricotta, fresh mozzarella, capriole goat cheese, tomato, parmesan, sea salt 18

### HEN OF THE WOODS (V)

pesto, fresh mozzarella, capriole goat cheese, mushroom, arugula, shaved parm, truffle oil, sea salt 20

### FALL HARVEST (V)

fig jam, capriole goat cheese, mozzarella, asiago, peppadew, sweet potato, fennel, sea salt 18

### BBQ CHICKEN RANCH

bbq, mozzarella, roasted chicken, pancetta, red onion, scallion, ranch drizzle, smoked sea salt 19

### CUBAN

mozzarella, asiago, city ham, spicy pickle, mustard 19

### HAWAIIAN

fig jam, mozzarella, capocollo, pineapple, red onion, spiced almond 19

### BUFFALO CHICKEN

buffalo sauce, mozzarella, gorgonzola, roasted chicken, red onion, jalapeno, ranch 19

## DESSERT

GELATO (GF   V)	sgl 6   dbl 9
raspberry	pistachio
coffee bean	stracciatella

LEMON CAKE (V)  
ricotta, candied almond, preserved lemon 9

TIRAMISU (V)  
lady fingers, mascarpone, espresso simple, cocoa powder 9

BUTTERSCOTCH BUDINO GF | V  
salted caramel, smoked sea salt, mint 9

PANNA COTTA TART  
graham cracker, seasonal berry, shaved chocolate 9

CHOCOLATE TORTE (GF | V)  
raspberry coulis, chantilly cream 9

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