



P+L
pizza & libations

SALAD

P+L CHOP (GF)

mixed greens, capocollo, feta, kalamata olive, roasted red pepper, lemon vin 11

BACON RANCH (GF)

romaine, bacon, shaved parmesan, cherry tomato, red onion, ranch 11

BEET & GOAT CHEESE (GF|V)

arugula, capriole goat cheese, roasted beet, candied walnut, white balsamic vin 11

CAESAR

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

WINTER (GF|V)

mixed greens, capriole goat cheese, sweet potato, dried fig, spiced almond, white balsamic vin 11

SHARED PLATES

CALAMARI

marinated squid, mushroom, pearl onion, marinara, lemon aioli, fresh lemon 18

SCALLOPS GRATINATE*

wild-caught scallops, pancetta, pesto, parmigiano-reggiano, lemon, smoked sea salt 19

POLENTA CAKES (GF)

garlic & parmesan polenta, bacon cherry tomato jam, fresh basil 14

BEEF CARPACCIO* (GF)

black hawk farms shaved filet, parmesan, arugula, olive oil, lemon vin 21

MEATBALLS

fischer farms beef & pork, pomodoro diavolo, parmesan, flatbread 15

PEPPERONI PINWHEELS

house dough, pepperoni, mozzarella, marinara 14

BURRATA (V)

fresh burrata, caramelized onion, cherry tomato, balsamic, flatbread 15

FRIED MOZZARELLA (V)

fresh mozzarella, marinara, parmigiano-reggiano, fresh basil 15

GARLIC KNOTS (V)

house dough, garlic butter, marinara 12

ENTREES

gluten free pasta +3

SALMON (GF)

pan-seared polenta, herbed cherry tomato salad, parmigiano-reggiano, balsamic 27

SHRIMP PESTO*

gulf shrimp, parmigiano-reggiano, pine nut, sun-dried tomato, lemon caper butter, cavatappi 29

SCALLOP LINGUINE*

wild-caught scallops, fennel, shallot, garlic, cream, parmigiano-reggiano, citrus sea salt 28

CAVATAPPI TRIO

shrimp, chicken, pancetta, cherry tomato, rosemary cream, parmigiano-reggiano, basil 31

CHICKEN PICCATA

caper & tomato cream, lemon, parmigiano-reggiano, basil, linguine 24

SPAGHETTI & MEATBALLS

fischer farms beef & pork, marinara, parmigiano-reggiano, olive oil 23

RISOTTO (GF|V)

mushroom, parmigiano-reggiano, garlic, shallot, olive oil 18

GNOCCHI (V)

sweet potato gnocchi, gorgonzola cheese, pine nut, sage, brown butter 18

LASAGNE (V)

marinara, ricotta, mushroom, tomato, spinach, fresh basil, parmigiano-reggiano 19

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.

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



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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
banana pepper	kalamata olive
bell pepper	jalapeno

\$2 TOPPINGS

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

\$3 TOPPINGS

pepperoni	prosciutto
sausage	pancetta
roasted chicken	capocollo
city ham	meatball

PIZZA

12" neopolitan-style | house-made gluten free +3

THAT'S MY JAM

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

PIG & FIG

fig jam, mozzarella & asiago, prosciutto, bacon, cherry tomato, shaved parm, smoked sea salt 19

THE GODFATHER

red sauce, mozzarella & asiago, ricotta, italian sausage, pepperoni, mushroom 19

SWEET HEAT

chili oil, mozzarella & asiago, gorgonzola, pepperoni, banana pepper, calabrian chili, hot honey 21

MARGHERITA (V)

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

BIANCA (V)

white sauce, ricotta, fresh mozzarella, capriole goat cheese, cherry tomato, parmesan 18

PESTO (V)

pesto, fresh mozzarella, cherry tomato, fresh basil, olive oil, red pepper flake 17

HEN OF THE WOODS (V)

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

CUBAN

garlic oil, mozzarella & asiago, salami, city ham, mojo pork, spicy pickle, mustard 20

BUFFALO CHICKEN

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

BBQ CHICKEN RANCH

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

ALOHA

bbq, mozzarella & asiago, city ham, pancetta, pineapple, red onion 19

DESSERT

GELATO (GF|V) sgl 6 | dbl 9
raspberry (VG) pistachio
lemon (VG) stracciatella
hazelnut espresso

LEMON CAKE (V)

raspberry mascarpone, lemon vanilla icing, pistachio crumble 9

TIRAMISU (V)

lady fingers, mascarpone, espresso simple, cocoa powder 9

BUTTERSCOTCH BUDINO (GF|V)

salted caramel, smoked sea salt, candied pistachio 9

BREAD PUDDING (V)

pistachio, cinnamon glaze, chantilly cream 9

CHOCOLATE TORTE (GF|V)

raspberry coulis, chantilly cream 9

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