



# P+L

pizza & libations

## SALAD

chicken +8 | salmon +10 | shrimp +10

### P+L CHOP (GF)

mixed greens, capocollo, fresh mozzarella, kalamata olive, cherry tomato, lemon vin 11

### BACON RANCH (GF)

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

### MEDITERRANEAN (GF|V)

mixed greens, cucumber, red onion, watermelon radish, spiced garbanzo, goat cheese, white balsamic vin 11

### CAESAR

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

### RASPBERRY GORGONZOLA (GF|V)

mixed greens, gorgonzola, raspberry, red onion, walnut, raspberry vinaigrette 11

## SHARED PLATES

### SPINACH ARTICHOKE DIP (V)

artichoke hearts, spinach, cream, asiago, italian bread crumb, flatbread 12

### GARLIC KNOTS (V)

Deduction beer cheese, marinara, garlic fondue 7|12

### 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

### ARANCINI (V)

mozzarella, risotto, panko crust, marinara 11

## ENTREE

gluten free pasta +3

### SPAGHETTI & MEATBALLS

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

### SEAFOOD CAVATAPPI

shrimp, mussels, garlic cream, shallot, asiago, parsley 29

### ASIAGO CHICKEN

breaded pan-fried chicken, garlic cream, asiago, marinara, basil, linguine 24

### SALMON (GF)

pan-seared salmon, romesco sauce, oven roasted seasonal vegetables 29

### CHICKEN MARSALA

wild mushroom medley, marsala, parmigiano-reggiano, basil, linguine 25

### ITALIAN MUSSELS

garlic, shallot, 1040EZ pilsner, marinara, basil, parsley, foccacia 21

## STROMBOLI

### CLASSICO

pepperoni, banana pepper, ricotta, mozzarella & asiago 14

### MUSHROOM (V)

mushroom blend, goat cheese, caramelized onion, mozzarella & asiago 14

### SPICY ITALIAN

italian sausage, calabrian chili, ricotta, mozzarella & asiago 15

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.



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## BUILD YOUR OWN PIZZA

**PIZZA** 13  
12" neopolitan-style | 12" gluten-free +3

### 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

### \$2 TOPPINGS

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

### \$3 TOPPINGS

pepperoni                                      prosciutto  
sausage                                      pancetta  
roasted chicken                                      capocollo  
city ham                                      meatball  
artichoke                                      soppressata

## PIZZA

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

**MARGHERITA (V)**  
red sauce, fresh mozzarella,  
fresh basil, olive oil, sea salt 15

**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 19

**FOUR LITTLE PIGS**  
red sauce, mozzarella & asiago,  
italian sausage, soppressata,  
prosciutto, city ham 19

**VEG OUT (V)**  
pesto, fresh mozzarella,  
artichoke, mushroom, cherry  
tomato, caramelized onion,  
sea salt 18

**HEN OF THE WOODS (V)**  
pesto, fresh mozzarella, capriole  
goat cheese, maitake, arugula,  
shaved parm, truffle oil,  
sea salt 20

**GARLIC CHICKEN**  
garlic oil, mozzarella & asiago,  
roasted chicken, bacon, roasted  
pepper, caramelized onion 18

**THAT'S MY JAM**  
fig jam, capriole goat cheese,  
mozzarella & asiago, capocollo,  
fresh basil, olive oil, smoked sea  
salt 19

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

## DESSERT

**HOUSE GELATO (GF|V)**  
single 4 | double 6

raspberry (VG)      pistachio  
lemon (VG)              stracciatella  
hazelnut              espresso  
vanilla              chocolate

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

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

**BUTTERSCOTCH BUDINO (GF|V)**  
salted caramel, smoked sea salt,  
candied pistachio 9

**LEMON CAKE (V)**  
raspberry mascarpone, lemon  
vanilla icing, pistachio crumble 9

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