



# P+L

pizza & libations

## SALADS

### PROTEINS

6oz chicken +8 | 6oz salmon +9

### P+L CHOP (GF)

mixed greens, capocollo, gorgonzola, kalamata olive, cherry tomato, shallot, lemon basil vin 11

### BACON RANCH (GF)

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

### MEDITERRANEAN (GF | V)

mixed greens, tomato, cucumber, bell pepper, kalamata olive, red onion, feta, lemon basil vinaigrette 11

### CAESAR

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

## STARTERS

SPINACH ARTICHOKE DIP (V)  
artichoke, spinach, cream, asiago, bread crumb, crostini 11

GARLIC KNOTS (V)  
Deduction beer cheese, marinara, garlic fondue (4) 7 | (8) 12

BONELESS WINGS  
miller amish chicken, garlic, parmesan, marinara 12

ARANCINI (V)  
mozzarella, risotto, panko crust, marinara 11

PEPPERONI PINWHEELS  
house dough, pepperoni, mozzarella, marinara 12

CRISPY FRIED POTATOES (V)  
olive oil, parmesan, banana peppers calabrian aioli 9

## PASTA

house made noodles | gluten free pasta +2

SPAGHETTI  
fischer farms beef & pork meatballs, marinara, parmigiano-reggiano, olive oil 16

MUSHROOM GNOCCHI (V)  
house made gnocchi, wild indiana mushrooms, white wine, cream, parmesan 15

CHICKEN PICATTA  
chicken breast, capers, olive oil, lemon juice, fresh herbs, linguine 17

BOLOGNESE MAC  
fischer farms beef, cheese blend, ricotta, basil, marinara, parm 18

## SANDWICHES

served on italian bread with house potato chips

CHICKEN PARMESAN  
miller amish fried chicken, provolone, marinara, basil, parmesan 15

MEATBALL  
fischer farms beef & pork meatballs, provolone, roasted pepper, marinara, parmesan 14

SOPRESSATA  
sopressata, mozzarella & asiago, banana pepper, pesto, lettuce, white balsamic vin 14

ITALIAN BEEF  
fischer farms sirloin, provolone, banana pepper, giardiniera, beef au jus 16

CHICKEN CAPRESE  
miller amish grilled chicken breast, tomato, mozzarella, pesto, balsamic glaze 15

EGGPLANT PARM (V)  
fried eggplant, mozzarella, marinara, pesto, fresh basil, parmesan 14



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## BUILD YOUR OWN

### PIZZA

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

Stromboli (3 topping limit) 10

### 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    sopressata

## NEAPOLITAN-STYLE PIZZA

house made dough, hand stretched to order 12" | 16" | 12" Gluten Free Crust +3

### MARGHERITA (V)

red sauce, fresh mozzarella,  
fresh basil, olive oil 14 | 19

### THE GODFATHER

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

### THAT'S MY JAM

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

### SWEET HEAT

chili oil, mozzarella & asiago,  
gorgonzola, pepperoni, banana  
pepper, calabrian chili,  
hot honey 18 | 24

### HEN OF THE WOODS (V)

pesto, fresh mozzarella, capriole  
goat cheese, maitake, arugula,  
shaved parm, truffle oil,  
sea salt 18 | 24

### BBQ CHICKEN RANCH

bbq, mozzarella & asiago,  
roasted chicken, pancetta, red  
onion, scallion, ranch drizzle,  
smoked sea salt 17 | 23

## STROMBOLI

house made pizza roll stuffed with toppings

### CLASSICO

pepperoni, banana pepper,  
ricotta, mozzarella &  
asiago 13

### MUSHROOM (V)

mushroom blend, goat cheese,  
caramelized onion, mozzarella &  
asiago 13

### SPICY ITALIAN

italian sausage, calabrian  
chili, ricotta, mozzarella &  
asiago 14

## DESSERT

### HOUSE GELATO (GF|V)

single 4 | double 6

raspberry (VG) pistachio

lemon (VG) stracciatella

hazelnut espresso

vanilla chocolate

### LEMON CAKE (V)

raspberry mascarpone, lemon  
vanilla icing, pistachio crumble 9

### BUTTERSCOTCH BUDINO (GF|V)

salted caramel, smoked sea salt,  
candied pistachio 9

### CHOCOLATE TORTE (GF|V)

raspberry coulis, chantilly  
cream 9

### TIRAMISU (V)

lady fingers, mascarpone,  
espresso, cocoa powder 9

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.