



Anti Pizza

Cheese Bread 10in-\$17 15in-\$27

lemon herb ricotta, mozzarella, parmesan, and house cheese blend. served with a red sauce for dipping

Meatballs \$17

italian style meatballs served with shaved parmesan, lemon herb ricotta, basil

Manicotti & Meatballs \$21

meatballs & tender manicotti filled with a lemon herb ricotta cheese smothered in red sauce

Asiago & Artichoke Dip \$19

hot dip out of the oven served in a hot skillet with romano & garlic oil and house bread

Jersey Girl Sub \$20

pepperoni, capicola, prosciutto, mozzarella, pepperoncini, tomato & olive tapenade, arugula, vinegar & oil with balsamic drizzle on house bread

Meatball Sub \$19

meatballs, pepperoni, tomato & olive tapenade, mozzarella cheese, red sauce on house bread

Antipasto Salad \$22

arugula, romaine hearts, prosciutto, romano cheese, mozzarella, lemon garlic garbanzo beans, sun-dried tomato, olive blend, pepperoncini, & roasted garlic. served with house bread

Antipasto Platter \$42

capicola, prosciutto, pepperoni, romano cheese house bread, tomato & olive tapenade, lemon herb ricotta, pepperoncini, candied walnuts, mozzarella chunks, and pickled onions

Pizza



Old World 10in-\$21 15in-\$35

mozzarella, house cheese blend, red sauce, fresh basil

Isabell's Tradition 10in-\$23 15in-\$37

grandma's meatballs, red sauce, mozzarella, mushrooms, lemon herb ricotta, roasted garlic

Pizza Bianca 10in-\$24 15in-\$38

mozzarella, house cheese blend, lemon herb ricotta, prosciutto ham, fresh basil, arugula

Meat Lovers 10in-\$22 15in-\$36

mozzarella, house cheese blend, red sauce, pepperoni, meatballs, prosciutto

Mediterranean 10in-\$24 15in-\$38

mozzarella, red sauce, mushrooms, red onions, artichoke, lemon garlic garbanzo beans, capers, pepperoncini, and sun-dried tomato & olive tapenade

The Roni 10in-\$22 15in-\$36

mozzarella, house cheese blend, pepperoni, red sauce

Ch'aak'k'wat'i (Eagle's Egg) 10in-\$24 15in-\$38

bbq sauce, bbq beef brisket, pineapple, mozzarella & pickled red onion

Vodka Scudera 10in-\$23 15in-\$37

mozzarella, house cheese blend, Vodka sauce, prosciutto ham, peas, mushrooms

Four Cheese 10in-\$21 15in-\$35

mozzarella, house cheese blend, asiago, parmesan, red sauce, & fresh herbs

Xaat Kwaani (Salmon People) 10in-\$25 15in-\$39

smoked salmon, dill, capers, lemon herb ricotta, red onions and mozzarella



Desserts

Tiramisù \$9

velvety layered cake with ladyfingers, creamy & sweet mascarpone cheese, coffee

Limoncello Ricotta Cake \$9

lemon & ricotta cake with pistachio-almond ice cream, pistachios & lemon drizzle

Apple & Walnut Tart \$9

tender apples, brown sugar, cinnamon, walnuts, with vanilla ice cream

Cannoli Sicilian \$9

crispy cannoli filled with rich cream & toasted pistachios

From Behind the Bar



House Cocktails



Limoncello Margarita

Hornitos Silver Tequila, Caravella Limoncello Liqueur, fresh squeezed lemon juice, touch of lemonade

Cliff Side Spritzer

Uncharted Alaska Distillery Gin, Aperol Liqueur, fresh squeezed lime juice, simple syrup, soda bubbles

Porch Days

Basil Hayden Bourbon, Gran Gala Orange Liqueur, fresh squeezed lemon juice, simple syrup, topped with a splash of soda bubbles

Red & Stormy

Bacardi Rum, Passionfruit Liqueur, fresh cut & muddled watermelon cubes, fresh squeezed lime juice, ginger beer, & a dash of Angostura bitters

Wines



Cavit Chardonnay \$9/\$30

MoVendo Moscato \$9/\$32

Bolla Cabernet \$10 / \$36

Gabbiano Pinot Grigio \$9 / \$30

LaMarca Prosecco Split \$12

Cecchi Chianti \$14 / \$48

Martin Codax Albarino White Blend \$14 / \$48

Villa Antinori Toscana \$15 / \$50

Beverages

Coca-Cola, Diet Coke, Coke Zero, Sprite, Dr. Pepper, Lemonade, Ginger Ale, Assorted Juices, San Pellegrino

49th State Brewing Frontier Sodas- Wild Blueberry Cream . Spruce Tip . Root Beer