



Dinner Menu | \$42

2pm-Close

Small Plates

choose 1

MUSSELS

white wine, fennel, garlic, shallots

choose

APPLE HAZELNUT*

BURRATA*

date jam, black salt,

calabrian chili oil, arugula,

crostini, cherry tomatoes

butter lettuce, shaved honey crisp apples, toasted hazelnuts, shaved celery, manchego cheese, apple cider vinaigrette

BEET & KALE*

marinated beets, pumpkin seeds, baby kale, stracciatella, parmesan vinaigrette

MEDITERRANEAN

romaine, italian salami, cherry tomatoes, cucumbers, pepperoncini, chickpeas, red onions, manchego cheese, red wine vinaigrette

<u>Pizza</u>

choose

(gluten free crust available +\$3)

THE LIA*

fresh mozzarella, shredded mozzarella, tomato sauce

THE FUNGHI*

wild mushroom, thyme, garlic, driftless ricotta cheese, truffle cream base

THE RITA & SAUSAGE

slow roasted tomatoes, italian buffalo mozzarella, house made fennel sausage, fresh basil, tomato sauce

CUP & CHAR PEPPERONI

classic pepperoni, calabrian chili peppers, fresh mozzarella, shredded mozzarella, tomato sauce

BRUSSELS SPROUTS & BACON

smoked mozzarella, bacon, brussels sprouts, dates, balsamic glaze, evoo base

THE JAY

house made fennel sausage, calabrian chili peppers, fresh mozzarella, tomato sauce

SEAFOOD

shrimp, clams, calamari, fresh mozzarella, evoo base, white wine fish sauce on the side (+\$10)

Dessert

TIRAMISU

homemade layered espresso-soaked lady fingers, mascarpone cream, cocoa powder

Restaurant Week menu is for each guest to enjoy individually. Beverage, tax, and gratuity not included.

*vegetarian





Lunch Menu | \$25

Monday-Friday 12pm-2pm

Small Plates

choose 1

CHICKEN SOUP

shredded amish chicken, farro, celery, carrot, jalapeno, onion, garlic, plum tomatoes, oregano

THE LIA*

fresh mozzarella.

shredded mozzarella,

tomato sauce

MEATBALLS

(2) veal & beef, 'za dough bread crumbs, giardiniera, red sauce

Pizza / Sandwiches

choose 1

Pizza

(gluten free crust available +\$3)

CUP & CHAR PEPPERONI

classic pepperoni, calabrian chili peppers, fresh mozzarella, shredded mozzarella, tomato sauce

Sandwiches

Served on homemade 'za dough bread Served with a side salad

ROASTED TURKEY

roasted turkey, roasted tomatoes, pickled jalapenos, house made aioli, manchego cheese, baby kale

Dessert

TIRAMISU*

homemade layered espresso-soaked lady fingers, mascarpone cream, cocoa powder

MEDITERRANEAN SALAD

romaine, italian salami, cherry tomatoes, cucumbers, pepperoncini, chickpeas, red onions, manchego cheese, red wine vinaigrette

THE JAY

house made fennel sausage, calabrian chili peppers, fresh mozzarella, tomato sauce

MEATBALL

Homemade veal & beef meatballs, pomodoro sauce, fresh mozzarella, parmesan cheese





Brunch Menu | \$25

Saturday & Sunday 11am-2pm

Beverage

Sparrow drip coffee included** choose 1

MIMOSA

BLOODY MARY

HOT CHOCOLATE

Main choose 1

LOX 'ZA

(gluten free crust available +\$3) smoked salmon, capers, shallots, dill, chopped egg, cream cheese

(gluten free crust available +\$3) fried eggs, bacon, pico de gallo, mozzarella, evoo base

EGGS & BACON PIZZA

OMELETTE

choice of three: mushrooms, bell peppers, onions, tomatoes, cheddar, bacon, chicken

FRENCH 'ZA TOAST*

'za bread, eggs, cinnamon, vanilla, homemade whipped cream, fresh berries, maple syrup

CHILAQUILES

house made corn tortilla chips, chipotle sauce, fresh chorizo, two fried eggs, black beans, monterey jack cheese, crème fraiche, pico de gallo

Dessert

ICE CREAM SANDWICH

house made chocolate wafer, vanilla gelato

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