

## ***Starters***

***Warm Antipasto Dip*** Italian Meats and Cheeses Baked Bubbly, Fresh Basil and Baguette Slices 9

***Bruschetta Dip*** Split Pearls of Fresh Mozzarella, Romas, Basil and Garlic, Baguette Slices 7

***Pesto Mozzarella Focaccia*** Baked with Organic Valley Mozzarella 7

## ***Red Pies***

To build your pie, we begin with a thin layer of crushed  
San Marzano Tomatoes, Extra Virgin Olive Oil (EVOO) and sea salt flakes

***Margherita*** with Pearls of BelGioioso Fresh Mozzarella and Basil 10

***Pepperoni*** with Organic Valley Mozzarella and BelGioioso Fresh Mozzarella 11

***Sausage & Candied Onions*** Spiced Sausage with Oven Roasted Sweet Onions and Our Mozzarella Blend 12

***5 Cheese*** Mozzarella, Romano, Chevre, Parmesan and Asiago Topped with Basil 12

***That's a lot of Pig!*** Pepperoni, Sausage, Pancetta and Capicola with Our Mozzarella Blend 14

## ***White Pies***

White pies do not have a San Marzano tomato base, but rather roasted garlic alfredo sauce (Gluten Free!)

***Carbonara*** Crispy Pancetta, Organic Valley Mozzarella, Parmesan, Romano and Asiago with Basil 11

***Chicken Pesto*** Sun-Dried Tomatoes and Italian Cheese Shards 13

***Alfredo Chicken*** with Our Special Blend of Wisconsin Mozzarella and Italian Shards 13

***Wild Mushroom*** Roasted Crimini, Oyster, Shiitake and Portabellas with Basil and BelGioioso Mozzarella 12

Sub 10" Gluten Free Cauliflower Crust 2

## ***Dessert***

***Tiramisu*** Layers of Espresso Soaked Lady Fingers and Mascarpone Cream, Hot Fudge 7