

(THE SALAD)

House Salad 7

Mixed greens tossed in our housemade balsamic vinaigrette

Arugula Salad 10

Baby arugula tossed in a our housemade lemon-thyme dressing topped with wood-fire roasted pecans, cherry tomatoes, and goat cheese

Blue Cheese Salad 10

Mixed greens tossed in our housemade balsamic vinaigrette topped with caramelized pecans, cherry tomatoes, and crumbled blue cheese

Caesar Salad 10

Romaine heart halves drizzled with housemade caesar dressing topped with fresh garlic flat croutons, anchovies, and organic parmesan

Meatball Salad 12

Housemade meatballs topped with shaved Parmigiano Reggiano with croutons and a side house salad

LOCALLY GROWN

We proudly feature locally grown organic produce and all natural meats when available to ensure our customers enjoy the freshest, most delectable wood-fired brick oven pizza.

Special thanks to: 'Nduja Artisans, Blue Moon Acres, Cherry Grove Farm, Renaissance Sausage, Cioffi Imports, The Bent Spoon, and Zone 7 for providing us with quality products (THE PIZZA)

Marinara 11

Italian tomatoes, basil, oregano, organic garlic, red pepper flakes, organic olive oil, Parmigiano Reggiano, and black pepper

Margherita 13

Italian tomatoes, fresh mozzarella, basil, organic olive oil, Parmigiano Reggiano

Margherita di Bufala 15

Margherita pizza with imported mozzarella di bufala

Arugula 17

Margherita di Bufala pizza topped with fresh baby arugula, organic olive oil, Parmigiano Reggiano, and black pepper

Arugula con Prosciutto 19

Arugula pizza topped with prosciutto

Quattro Formaggi 16

Imported mozzarella di bufala, toma cheese, provolone, Parmigiano Reggiano, basil, caramelized onions, organic garlic, and black pepper

Pepperoni 15

Italian tomatoes, fresh mozzarella, basil, Pepperoni, Parmigiano Reggiano

Filetti 19

Imported mozzarella di bufala, basil, cherry tomatoes, organic garlic, organic olive oil, Parmigiano Reggiano, sea salt, and black pepper topped with prosciutto

Gorgonzola and Pear 19

Gorgonzola and carmelized onions, topped with baby arugula, pears chopped caramelized pecans, and housemade balsamic vinaigrette

Cash or check only. No reservations. Closed Mondays [Please supervise children at all times, in and outside the restaurant]

WE CAN CATER YOUR NEXT EVENT

IN OUR BEAUTIFULLY RESTORED

1949 REO SPEEDWAGON

(COMPLETE WITH A WOOD-FIRED BRICK PIZZA OVEN)

ASK FOR DETAILS.



Tartufo

Imported mozzarella di bufala, Cherry Grove Farm toma cheese, shiitake mushrooms, organic garlic, Parmigiano Reggiano, fresh organic egg, sea salt, and black pepper topped with Boschetto al Tartufo Bianchetto and black truffle oil

Spicy Sausage 15

Italian tomatoes, fresh mozzarella, basil, spicy sausage, caramelized onions, organic olive oil, Parmigiano Reggiano

Spinach 17

Shredded mozzarella, guanciale, baby spinach, fig jam organic olive oil, Parmigiano Reggiano, sea salt, and black pepper

Shiitake Mushroom 17

Imported mozzarella di bufala, Cherry Grove toma cheese, shiitake mushrooms, caramelized onions, organic garlic, organic olive oil, sea salt, and black pepper

Hot Sopressata 16

Italian tomatoes, fresh mozzarella, basil, hot sopressata, organic oregano, organic garlic, Parmigiano Reggiano, black pepper, and honey

Meatball 17

Italian tomatoes, imported mozzarella di bufala, provolone, housemade meatballs, roasted onions and serrano peppers

Classico Pizza 17

Italian Tomatoes, mozzarella di bufala, roasted red peppers, artichokes Kalamata olives, organic oregano

'Nduja (Spicy/Smokey Spreadable Salami) 18 Marinara pizza, with 'Nduja, topped with fresh baby arugula

Roman-style Trenton Tomato Pie 14

Thin Crust pizza with shredded mozzarella, Italian Tomatoes, organic oregano, red pepper flakes, black pepper, and shredded basil