

## APPETIZERS

<b>BAKED CLAMS OREGANATE</b> (1/2 dozen) Whole breaded & baked Littleneck clams	14.25
<b>CALAMARI FRITTI</b> (serves 2) Golden fried calamari served with a side of marinara sauce	16.75
<b>MOZZARELLA WEDGES</b> Homemade pan-fried fresh mozzarella wedges, served over marinara sauce	11.50
<b>BURRATA E POMODORO</b> (serves 2) Fresh imported burrata cheese served over vine ripe tomatoes & flame roasted peppers finished with fresh basil, E.V.O.O., aged balsamic and Mediterranean sea salt	14.00
<b>CALAMARI ARRABBIATA</b> (Serves 2) Golden fried calamari tossed with flame roasted peppers in a spicy Arrabbiata plum tomato sauce	19.00
<b>GARLIC BREAD</b> (Serves 2) Freshly toasted Italian bread wedges basted with extra virgin garlic oil & seasonings	7.50
<b>Baked with melted mozzarella</b>	8.50
<b>MAMMA'S HOMEMADE MEATBALLS</b> (4 per order) Crowned with fresh ricotta cheese	11.25
<b>CHICKEN FINGERS</b> (5 per order) Golden fried and served with a side of honey mustard –OR– tomato sauce	10.75
<b>ZUCCHINI CHIPS</b> Homemade golden fried zucchini chips served with a side of marinara dipping sauce	10.75
<b>ZUPPA DI COZZE</b> (Red -OR- White) Fresh PEI mussels, steamed & seasoned in your choice of a white wine garlic & herb sauce –OR– in a fresh garlic & crushed plum tomato brodino	17.00
<b>BAR PIZZETTA</b> (serves 2) Whole Wheat ultra thin bar pizzetta topped with mozzarella & tomato sauce Cauliflower Crust (Add 1.75)	14.00
<b>EGGPLANT INVOLTINI</b> Battered eggplant stuffed with fresh mozzarella & seasoned ricotta baked & served in a light tomato basil sauce	11.25
<b>JUMBO STUFFED MUSHROOMS</b> Broiled Oreganata style in a garlic & white wine Scampi sauce	14.50
<b>PRIMI PASTA</b> Appetizer portion of penne –OR– spaghetti with your choice of Alfredo, Bolognese, Marinara, Pomodoro, Pink sauce, Aglio & Olio Gluten Free Penne (Add 1.50)	11.00

## SOUP

Pint

<b>CHEESE TORTELLINI IN BRODO</b> Cheese tortellini pasta served in a light chicken brodino	9.25
<b>CHICKEN NOODLE</b> Broken fettuccine pasta, shredded white meat chicken & fresh vegetables, served in a light chicken brodino	9.25
<b>HOMEMADE VEGETABLE MINESTRONE</b> A hearty combination of fresh vegetables & ditalini pasta served in a tomato vegetable broth	9.25
<b>PASTA E FAGIOLI</b> A classic Italian favorite with ditalini pasta, imported cannellini beans with a touch of fresh crushed plum tomato, roasted garlic & E.V.O.O.	9.25

## SALAD

	Lunch	Dinner
<b>GARDEN SALAD</b> Iceberg & Romaine mix, cherry tomatoes, cucumbers, carrots, onions, vinegar peppers & black olives drizzled with our house Italian style dressing	8.00	11.50
<b>CAESAR SALAD</b> Romaine hearts topped with homemade focaccia croutons, shaved Reggiano cheese & Dijon Caesar dressing	9.00	12.50
<b>BUFFALO CHICKEN SALAD</b> Romaine hearts, diced plum tomatoes, shredded carrots & red onions tossed with our creamy blue cheese dressing topped off with warm buffalo chicken pieces	N/A	18.00
<b>MEDITERRANEAN SALAD</b> Romaine hearts, cherry tomatoes, diced cucumbers, green peppers, kalamata olives, onions, sliced pepperoncini, crumbled feta cheese & red wine vinaigrette	10.00	13.50
<b>PECAN SALAD</b> Mesclun greens, fresh arugula, honey roasted pecans & gorgonzola crumbles tossed with our homemade balsamic vinaigrette	11.00	14.50
<b>TUSCAN BISTRO SALAD</b> Fresh grilled sliced steak served over mesclun greens, topped with diced Roma tomatoes, red onions & gorgonzola crumbles drizzled with our Tuscan style Italian dressing	N/A	20.00
<b>CAPRINO SALAD</b> Fresh grilled jumbo shrimp, mesclun greens, flame roasted peppers, grilled asparagus, crumbled goat cheese, cherry tomatoes, red onions & balsamic vinaigrette	N/A	20.00

### ADD ONS:

Chopped: Lunch 1.50 • Dinner 2.00
Fried Chicken 6.25 • Grilled Chicken 6.25 • Buffalo Chicken 6.25
Grilled Shrimp 9.00 • Sliced Steak 9.50 • Grilled Salmon 13.75 • Mozzarella Cheese 2.25
Feta Cheese 2.50 • Goat Cheese 2.50 • Gorgonzola Cheese 2.50

\*Lunch portions are smaller than dinner portions and only available until 4pm

## PASTA

<b>Pasta Choices: Penne, Rigatoni, Spaghetti, Linguine, Fusilli, Cavatelli, Fettuccine, Capellini.</b> CHEESE RAVIOLI, CHEESE TORTELLINI, GLUTEN FREE PENNE, WHOLE WHEAT PENNE, ZUCCHINI LINGUINE: Lunch 1.50 • Dinner 2.00	
<b>Add a side salad: Garden 8.00 • Caesar 9.00 • Mediterranean 10.00 • Pecan 11.00</b> *Lunch portions are available until 4pm	
	<b>Lunch</b> <b>Dinner</b>
<b>PENNE OREGANATE</b> Fresh shrimp & asparagus sautéed in a classic garlic & white wine Scampi sauce finished with toasted bread crumbs	15.75      23.75
<b>PENNE ALLA VODKA</b> Creamy vodka pink sauce sautéed with diced imported prosciutto	13.75      20.75
<b>RIGATONI FIORENTINA</b> Fresh chicken pieces, spinach & mozzarella tossed in a creamy pink sauce	15.50      23.25
<b>RIGATONI MONTANARA</b> Italian style crumbled sausage, cherry tomatoes & fresh spinach, sautéed in a classic marinara sauce with a touch of cream	15.50      23.25
<b>SPAGHETTI AL CARTOCCIO</b> Fresh shrimp & crumbled sausage, sautéed in a Sambuca infused creamy pink sauce	15.75      23.75
<b>FUSILLI CASALINGA</b> Fresh broccoli rabe, grilled chicken strips & chopped cherry peppers, sautéed in a light roasted garlic & E.V.O.O. sauce	15.25      23.00
<b>LINGUINE DI MARE</b> (Red -OR- White) Fresh shrimp, mussels & baby clams sautéed in your choice of: garlic & E.V.O.O. -OR- Marinara sauce -OR- spicy Fra Diavolo sauce	16.25      24.50
<b>PENNE MELENZANE</b> Fresh oven roasted eggplant, sautéed in a unique Marsala infused plum tomato sauce, crowned with fresh ricotta cheese	14.00      21.00
<b>ZUCCHINI LINGUINE ALLA SOPHIA LOREN</b> "Italian Style" chicken sausage, roasted cherry tomatoes and fresh spinach sautéed in a white wine garlic & herb brodino	16.25      24.50
<b>PENNE &amp; BROCCOLI</b> Fresh broccoli florets, sautéed in a light roasted garlic & E.V.O.O. sauce	13.75      20.75
<b>CAVATELLI BOLOGNESE</b> Southern Italian style hearty ground veal meat sauce Crowned with fresh ricotta cheese (Add \$1.00)	14.00      21.00
<b>CAPELLINI PRIMAVERA</b> (Red -OR- White) A colorful melange of assorted fresh garden vegetables sautéed in a light tomato basil sauce –OR– garlic & E.V.O.O.	14.25      21.75
<b>PENNE CAPRESE</b> Fresh diced mozzarella tossed in a crushed plum tomato & basil sauce	13.75      20.75
<b>LINGUINE SHRIMP MARINARA</b> Fresh shrimp sautéed in a traditional garlic & herb plum tomato sauce (Spicy Fra Diavolo also available)	16.25      24.50
<b>SPAGHETTI CON POLPETTE</b> Traditional Old World Italian tomato sauce topped with our homemade meatballs	13.00      20.25
<b>LINGUINE ALLE VONGOLE</b> Our authentic clam sauce includes: imported baby clams & a touch of crushed plum tomato, sautéed in a garlic & E.V.O.O.	15.00      22.75
<b>FETTUCCINE ALFREDO</b> Classic Parmesan creamy cheese sauce	12.75      19.50
<b>PENNE MADEIRA</b> Baked chicken pieces, fresh mozzarella & crushed plum tomatoes, sautéed in a brown Madeira wine sauce	15.50      23.25






## BAKED PASTA

HOMEMADE MEAT LASAGNA 17.00 • BAKED ZITI 15.75  
BAKED CHEESE RAVIOLI 16.50 • BAKED ZITI SICILIANA 17.00

## SIDE ORDERS

Spinach 9.00 • Broccoli 9.00 • Escarole & Beans 9.50 • Broccoli Rabe 10.00  
Primavera Vegetables 9.00 • French Fries 5.75 • Fried or Grilled Chicken Cutlets 11.00

## BOTTLED BEVERAGES

 20 OZ. BOTTLED SODA & DRINKS	4.25
 1 LITER BOTTLED SODA (Sprite, Coke & Diet Coke)	6.00
 TEAS & FRUIT JUICES	4.25
 FOUNTAIN CLASSICS	4.25
 FRUIT JUICES	4.25
 AHA FLAVORED SPARKLING WATERS	4.25
 S.PELLEGRINO (Imported Sparkling) (SM 16.9 oz) 3.75 (LG 1L) 7.00	7.00
 ACQUA PANNA (Imported Still) (1L)	7.00
 DAIYANI (Purified Water 20 oz)	3.00

## ENTRÉES

Side pasta sauce substitutions: Marinara, Bolognese, Pink, Alfredo or Garlic & Oil (Add 1.50) Side salad substitutions: Caesar, Mediterranean or Pecan (Add 1.50)	
<b>Entrées are served with one choice of Soup, Garden Salad, Penne or Spaghetti Pomodoro</b>	
<b>CHICKEN FRANCESE</b>	27.75
<b>SHRIMP FRANCESE</b> Fresh egg battered breast of chicken –OR– jumbo shrimp sautéed in a classic white wine, lemon & butter sauce	30.25
<b>CHICKEN MARSALA</b>	27.75
<b>VEAL MARSALA</b> Fresh chicken –OR– veal scallopine simmered in a classic mushroom & Marsala wine brown sauce	29.75
<b>GRILLED CHICKEN PRIMAVERA</b> Grilled chicken marinated in balsamic vinegar & imported seasonings, topped with a medley of sautéed fresh garden vegetables	27.75
<b>GRILLED SALMONE</b> Fresh grilled Atlantic salmon filet served over sautéed broccoli rabe & Tuscan white beans	31.75
<b>FILET OF SOLE OREGANATA</b> Fresh filet of lemon sole topped with seasoned Oreganata style bread crumbs, broiled in a garlic & white wine Scampi sauce, served with side of sautéed spinach	30.25
<b>SHRIMP LUCIANO</b> Fresh jumbo shrimp sautéed in a beurre blanc & crushed plum tomato sauce, served over a bed of sautéed spinach	31.75
<b>CHICKEN PICCATA</b> Fresh chicken sautéed with capers & artichoke hearts in a white wine, lemon beurre blanc sauce	27.75
<b>CHICKEN PIZZAIOLA</b>	27.75
<b>VEAL PIZZAIOLA</b> Tender pan seared chicken –OR– veal scallopine topped with julienne bell peppers & onions, sautéed in a white wine, garlic & crushed plum tomato sauce	29.75
<b>CHICKEN SEMI-FREDDO</b>	27.75
<b>VEAL SEMI-FREDDO</b> Golden fried or grilled chicken –OR– veal cutlets topped with a fresh diced plum tomato, red onion & basil Bruschetta Salad	29.75
<b>CHICKEN MADEIRA</b> Fresh egg battered breast of chicken layered with mozzarella & fresh asparagus served in a mushroom & Madeira wine brown sauce	29.25
<b>EGGPLANT ROLLATINE</b> Fresh battered eggplant rolled with seasoned ricotta, baked Parmigiana style with tomato sauce & mozzarella	24.75
<b>BRANZINO MEDITERRANEO</b> Oven roasted Mediterranean sea bass filet, drizzled with E.V.O.O., lemon & fresh herbs, served over sautéed spinach	31.75
<b>BAKED SHRIMP OREGANATE</b> Fresh jumbo shrimp topped with Italian style seasoned bread crumbs, broiled in a classic garlic & white wine Scampi sauce	30.25
<b>CHICKEN ROLLATINI ALLA TUSCANA</b> Fresh breast of chicken stuffed with sautéed spinach & mozzarella, breaded, baked & served in a mushroom & Marsala wine brown sauce	29.25
<b>POLLO MILANESE</b>	27.75
<b>VEAL MILANESE</b> Breaded Chicken Breast–OR–Veal, topped off with aged Balsamic glaze, Baby Arugula, red onions, cherry tomatoes, shaved parmigiano & E.V.O.O.	29.75

## HEROS & PLATTERS

<b>Platters are served with one choice of Soup, Garden Salad, Penne or Spaghetti Pomodoro</b> Side pasta sauce substitutions: Marinara, Bolognese, Pink Sauce, Alfredo, or Garlic & Oil (Add 1.50) Side salad substitutions: Caesar, Mediterranean or Pecan (Add 1.50)	
	<b>Hero</b> <b>Platter</b>
<b>EGGPLANT PARM</b>	12.75      22.75
<b>CHICKEN PARM</b>	13.75      23.75
<b>MEATBALL PARM</b>	12.75      22.75
<b>VEAL PARM</b>	14.75      24.75
<b>JUMBO SHRIMP PARM</b>	15.75      25.75
<b>SAUSAGE PARM</b>	12.75      22.75
<b>SAUSAGE, PEPPERS, ONIONS</b> (Red -OR- White)	12.75      22.75
<b>GRILLED –OR– FRIED CHICKEN CUTLET CLUB</b> Served with lettuce, tomato, & Italian dressing Melted mozzarella (Add 1.00)	12.75      N/A
<b>GRILLED CHICKEN &amp; BROCCOLI RABE</b> Grilled chicken, broccoli rabe, roasted peppers & fresh mozzarella	14.75      24.75
<b>CHICKEN ALLA VODKA</b> Fried chicken cutlets topped with a creamy Alla Vodka pink sauce and homemade fresh mozzarella	14.75      24.75
<b>Heros served on Garlic Bread (Add 1.75)</b>	
Attention: We cannot guarantee that our Gluten & Nut free products are 100% Allergen-Free This menu reflects a 3.5% cash discount. If you choose to pay by credit or debit card, this discount will be removed.	

## BRICK OVEN PIZZA

Enjoy our 12” personal pizza, prepared with only the finest homemade & imported ingredients, baked in our Wood-Burning brick oven

<b>Ultra Thin Whole Wheat or Cauliflower Crust (Add 2.00) • 1/2 Pie Topping 1.50 • Full Pie Topping 2.50</b>	
<b>MARGHERITA</b> Brick oven baked Neapolitan style thin crust pizza topped with our crushed San Marzano plum tomato sauce, fresh mozzarella, basil & a whisper of E.V.O.O.	14.25
<b>QUATTRO STAGIONI</b> The Four Seasons pizza includes: tomato basil sauce & fresh mozzarella, topped with: ¼ artichoke hearts, ¼ black olives, ¼ imported Parma prosciutto & ¼ fresh mushrooms	16.25
<b>FRA DIAVOLO</b> Tomato basil sauce topped with fresh mozzarella, crumbled Italian style hot sausage & a touch of cherry peppers	16.25
<b>BROCCOLI RABE E SALSICCIA</b> Tomato basil sauce topped with fresh mozzarella, crumbled Italian style hot sausage & fresh sautéed broccoli rabe	16.75
<b>BUFFALO CHICKEN</b> (Our Signature Pizza) Crispy thin crust topped with Louisiana style spicy chicken pieces, blue cheese sauce & mozzarella	17.25
<b>AL INSALATA</b> Crispy thin crust baked with LOW-FAT mozzarella, topped with our traditional chopped garden salad, drizzled with house Italian dressing	16.25
<b>VEGETARIAN</b> Tomato basil sauce topped with a combination of sautéed fresh spinach, broccoli, mushrooms, flame roasted peppers & fresh mozzarella	16.25
<b>PROSCIUTTO E ARUGULA</b> Fresh mozzarella, imported fontina cheese & Parma prosciutto, finished with arugula, white truffle oil & Reggiano cheese shavings	17.25
<b>AL FORMAGGIO</b> Fresh mozzarella, imported fontina, shredded provolone & seasoned ricotta, drizzled with garlic oil	16.75
<b>ALLA MELENZANA</b> Tomato basil sauce topped with fresh battered eggplant, spotted with seasoned ricotta cheese, Reggiano & fresh mozzarella	16.25

## PIZZA

	<b>Slice</b>	<b>Pie</b>
<b>NEAPOLITAN ROUND</b> (8 slices) 18” thin crust pizza with mozzarella & tomato sauce	3.45	20.50
<b>SICILIAN SQUARE</b> (10 slices) Thick crust pan pizza with mozzarella & tomato sauce	3.45	21.50

## SPECIALTY PIES

	<b>Slice</b>	<b>Pie</b>
<b>MARGHERITA</b> Brick oven baked, crispy round pie topped with crushed San Marzano plum tomato sauce, fresh mozzarella, basil & a whisper of E.V.O.O.	4.75	27.00
<b>GRANDMA</b> Thin crust pan pizza layered with fresh mozzarella spotted with a garlic & San Marzano crushed plum tomato sauce & finished with a whisper of E.V.O.O.	3.65	22.75
<b>DRUNKEN GRANDMA</b> Thin crust pan pizza layered with fresh mozzarella & pecorino cheese spotted with our creamy vodka pink sauce	4.75	27.00
<b>VEGGIE GRANDMA</b> Thin crust pan pizza topped with sautéed fresh spinach, broccoli, mushrooms and flame roasted peppers spotted with mozzarella & a garlic & plum tomato sauce	4.75	27.00
<b>TRUFFLE WHITE</b> Crispy round pie topped with fresh mozzarella, aged Pecorino cheese & seasoned ricotta drizzled with a whisper of imported White Truffle Oil	4.75	27.00
<b>CHICKEN MARSALA</b> A classic combination of fresh chicken & mushrooms sautéed in a Marsala wine brown sauce, topped with mozzarella, served over a crispy round crust	5.50	31.25
<b>EGGPLANT DELIGHT</b> Crispy round pie topped with fresh battered eggplant, sliced Roma tomatoes, seasoned ricotta & mozzarella served over tomato sauce	N/A	27.00
<b>BAKED ZITI</b> Crispy round pie topped with traditional style baked ziti, mozzarella & old world tomato sauce	N/A	27.00
<b>TOSSED SALAD</b> Crispy thin crust baked with low-fat mozzarella, topped with our chopped garden salad & house Italian dressing	N/A	27.00
<b>BLANCA (WHITE PIE)</b> Crispy round pie topped with fresh mozzarella, aged Pecorino cheese & seasoned ricotta drizzled with fresh garlic oil	N/A	27.00
<b>BUFFALO CHICKEN</b> (Our Signature Pizza) Crispy round pie topped with Louisiana style spicy chicken pieces, blue cheese sauce & mozzarella	5.50	31.25
<b>CHICKEN BRUSCHETTA</b> Crispy round pie topped with diced chicken cutlets & a fresh tomato & red onion basil Bruschetta, baked with mozzarella	5.50	31.25
<b>NEAPOLITAN HOUSE SPECIAL</b>	N/A	29.00
<b>SICILIAN HOUSE SPECIAL</b> A hearty combination of fresh sausage meatballs, pepperoni, mushrooms, peppers, onions, black olives, extra cheese & tomato sauce (Anchovies available by request only)	N/A	30.25

### CREATE YOUR OWN TOPPINGS

1/2 Pie Topping 3.00 • Full Pie Topping 4.75

Artichoke Hearts • Pepperoni • Onions • Mushrooms • Ham • Crumbled Hot Sausage  
Cherry Peppers • Anchovies • Black Olives • Parma Prosciutto • Peppers • Flame Roasted Pepper  
Meatballs • Battered Eggplant • Fontina Cheese • Provolone Cheese • Low-Fat Mozzarella • Ricotta Cheese • Grilled/Fried Chicken (Add 3.00) • Brick oven Grilled/Fried Chicken (Add 1.00)

# STUFFED PIZZA

<b>MEAT LOVERS</b>	7.75
Italian Style sausage, meatballs, ham, pepperoni, mozzarella & a hint of tomato sauce	
<b>VEGETARIAN</b>	7.75
Fresh sautéed spinach & broccoli, seasoned ricotta, mozzarella & imported provolone cheese	
<b>EGGPLANT</b>	7.75
Fresh battered eggplant, seasoned ricotta, mozzarella & tomato sauce	

## CALZONES, ROLLS & MORE

<b>CALZONE</b>	7.50
Pizza dough pocket filled with seasoned ricotta & mozzarella Additional Fillings <i>Add 1.50</i>	
<b>SAUSAGE ROLL</b>	8.00
Pizza dough rolled with fresh sautéed Italian style sausage, peppers & onions with mozzarella & tomato sauce	
<b>CHICKEN ROLL</b>	8.00
Pizza dough rolled with tender strips of fresh chicken cutlets, mozzarella & tomato sauce	
<b>BUFFALO CHICKEN ROLL</b>	8.00
Pizza dough rolled with Louisiana style spicy chicken, mozzarella & creamy blue cheese sauce	
<b>RICE BALL</b>	5.50
Sicilian style arancini stuffed with a ground beef, green peas & mozzarella center, served with a side of pomodoro sauce	
<b>CAPELLINI CAKE</b>	5.50
Golden fried capellini pasta cake stuffed with a blend of imported cheeses in a cream sauce, served with a side of pomodoro sauce	
<b>GARLIC KNOTS</b> (6 per order)	3.50
Golden baked dough knots marinated with fresh garlic, olive oil, Reggiano cheese & seasonings	
<b>HOMEMADE POTATO CROQUETTE</b>	3.50

## PANINI

<b>PRIMAVERA PANINI</b>	8.75
Fresh baked garlic & herb basted roll stuffed with grilled marinated eggplant & zucchini, flame roasted peppers & fresh mozzarella, drizzled with a homemade pesto aioli	
<b>POLLO E RABE PANINI</b>	8.75
Fresh baked garlic & herb basted roll stuffed with grilled chicken, sautéed broccoli rabe & fresh mozzarella, drizzled with a homemade roasted pepper aioli	
<b>BUFFALO CHICKEN PANINI</b>	8.75
Fresh baked garlic & herb basted roll stuffed with "Louisiana style" buffalo chicken cutlets, fresh mozzarella & baby arugula, drizzled with a creamy blue cheese sauce	
<b>AMERICANO PANINI</b>	8.75
Fresh baked garlic & herb basted roll stuffed with grilled chicken, fresh mozzarella, baby arugula & sliced vine ripe tomatoes. Served with a side of balsamic aioli	
<b>RUSTICO PANINI</b>	8.75
Fresh baked garlic & herb basted roll stuffed with Parma prosciutto, sliced vine ripe tomatoes & fresh mozzarella. Served with a side of balsamic aioli	

## PICK-A-PAIR 15.95

CHOOSE TWO & CREATE YOUR FAVORITE LUNCH

• Both choices cannot be made from the same section •

Available Monday thru Saturday • 11 am - 4 pm • \$3 Sharing Charge

### SOUP

**TORTELLINI EN BRODO**  
CHICKEN NOODLE

**VEGETABLE MINISTRONE**  
PASTA FAGIOLI

### SALAD

Lunch portion • Chopped salads available for an additional charge of 1.50

**GARDEN SALAD**  
CAESAR SALAD (*Add 1.00*)

**MEDITERRANEAN SALAD** (*Add 2.00*)  
PECAN SALAD (*Add 2.00*)

### PANINI

**BUFFALO CHICKEN PANINI**

**PRIMAVERA PANINI**  
RUSTICO PANINI

**POLLO E RABE PANINI**  
AMERICANO PANINI

### PASTA

Half portion of Penne –OR– Spaghetti served with your choice of sauce:

Pomodoro Sauce • Marinara Sauce • Bolognese Sauce • Alfredo Sauce • Pink Sauce  
Aglio & Olio • Whole Wheat –OR– Gluten Free Penne available (*Add 1.50*)

### HALF-A-PIZZETTA

Ultra thin whole wheat bar pizzetta topped with mozzarella & tomato sauce.  
Cauliflower crust (*Add \$1.00*)

**CREATE YOUR OWN:** (*Add 1.50 ea*)

Artichoke Hearts • Pepperoni • Onions • Mushrooms • Ham  
Crumbled Hot Sausage • Cherry Peppers • Anchovies • Black Olives  
Parma Prosciutto • Peppers • Flame Roasted Peppers • Meatballs  
Battered Eggplant • Fontina Cheese • Provolone Cheese • Low-Fat Mozzarella  
Ricotta Cheese • Grilled Chicken (*Add \$1.00*)