



Special Pre-fixed Lunch Menu price \$20
(Please no substitutions or split meals)
Monday – Friday: 11:30am to 3:00pm

FIRST - CHOICE OF ONE

CASA

- Farm fresh baby greens, baby spinach, Greenhouse cherry tomatoes, house-made croutons, red wine vinaigrette

BRUSCHETTA

- Greenhouse tomatoes, roasted garlic, farm fresh basil, extra virgin olive oil, sea salt, on house-made crostini

SECOND - CHOICE OF ONE

8" MARGHERITA

- San Marzano D.O.P. tomato sauce, house-made fior di latte mozzarella, farm fresh basil, Locatelli pecorino romano, sea salt, extra virgin olive oil

Add Topping - 2

8" EZZO'S CUPPING PEPPERONI

- San Marzano D.O.P tomato sauce, house-made fior di latte mozzarella, artisan pepperoni, Sicilian oregano, Locatelli pecorino romano

8" MARINARA

- San Marzano D.O.P. tomato sauce, slivered garlic, Sicilian oregano, sea salt, extra virgin olive oil

DOLCI - CHOICE OF ONE

TIRAMISU

- Our famous sweet mascarpone & lady finger layer cake with hints of espresso

GELATO OR SORBETTO

- Rotating Daily Selection of Gelato or Sorbetto

- * Please note that while we offer gluten-free products, we are not a gluten-free environment.
- * Consuming gluten-free pizza prepared in a non-gluten-free environment may increase your risk of food borne illness, especially if you have certain medical conditions.
- * Any food restrictions must be communicated to the MANAGER on duty before ordering.
- * We will do our best to accommodate you; but we may not have the resources available.
- * Please note: A 20% gratuity will be added to all parties of 8 or more.
- * Prices reflect the cash discount. 3% will be applied to non-cash tenders.



Special Pre-fixed Dinner Menu price \$35
(Please no substitutions or split meals)
Monday - Friday: 3:00 pm to Close
Saturday - Sunday: All Day

FIRST - CHOICE OF ONE

MISTA

• Farm fresh baby greens, baby spinach, olives, house-made fior di latte, roasted garlic, heirloom cherry tomatoes, house-made croutons, balsamic vinaigrette

BURRATA TRE COLORE

• Our house-made fior di latte burrata served with basil pesto, marinated sun-dried tomatoes, farm fresh tomatoes, and house-made flatbread

BRUSCHETTA

• Greenhouse tomatoes, roasted garlic, farm fresh basil, extra virgin olive oil, sea salt, on house-made crostini

SECOND - CHOICE OF ONE

8" MARGHERITA

• San Marzano D.O.P. tomato sauce, house-made fior di latte mozzarella, farm fresh basil, Locatelli pecorino romano, sea salt, extra virgin olive oil

Add Topping - 2

8" PROSCIUTTO CRUDO (CURED NOT COOKED)

• House-made stracciatella cheese, Prosciutto di San Daniele, farm fresh arugula salad with lemon-truffle vinaigrette, Locatelli pecorino romano

8" AMORE DI MAIALE (PORK LOVE ©)

• San Marzano D.O.P. tomato sauce, house-made fior di latte mozzarella, house-made sausage, speck, sopressata, pancetta, Locatelli pecorino romano

8" FONTINA E SALSICCIA

• House-made sausage, fontina cheese, caramelized sweet onions, oak roasted mushrooms, thyme, Locatelli pecorino romano, rosemary balsamic reduction

DOLCI - CHOICE OF ONE

TIRAMISU

• Our famous sweet mascarpone & lady finger layer cake with hints of espresso

GELATO OR SORBETTO

• Rotating Daily Selection of Gelato or Sorbetto

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