

WOOD FIRED PIZZA

All pizzas are garnished with sea salt.
V• Vegan options

MARGHERITA	13
Fresh mozzarella / Tomato sauce / Fresh basil [Ask Your server to make it vegan!]	
SAUSAGE	17
Homemade Sausage / Marinara / Garlic / Fresh Mozzarella / Dried Oregano / Pecorino	
THE DOUGH-RONI	17
Pepperoni / Ricotta / Fresh Mozzarella / Red Onion / Tomato Sauce	
SHROOM	16
Mushrooms / Fontina / Ricotta / Truffle Oil [Ask Your server to make it vegan!]	
SHRIMP FRA DIABLO	18
Wild Caught Gulf Shrimp / Spicy Tomato Sauce / Chopped Capers / Garlic / Parsley / Shredded Mozzarella	
V• SUMMER VEGAN	16
Vegan Mozzarella / Corn / Chopped Tomatoes / Red Onion Fresh Basil / Tomato Sauce / Drizzled Balsamic Glaze	
SOPPRESSATA	18
Soppressata / Tomato Sauce / Fresh Mozzarella / Basil Pesto	
THE ROXY	17
Calabrese Salame / Chopped Jalapeños / Burrata / Drizzled Honey	
IT'S SUNNY	17
Thinly Sliced Lemon, House Smoked Mozzarella / Thyme / Homemade Sausage / Fresh Basil / Drizzled Honey	
SHE'S MY CHERRY PIE	15
Roasted & Chopped Cherry Tomatoes / Garlic / Fresh Basil Fresh Mozzarella / Basil Pesto	
THE MAIZY	17
Fire Roasted Corn / Chorizo / Fresh Mozzarella / Manchego cheese / Fresh Parsley	
TOPPINGS	
Basil Pesto / Kalamata Olives / Farm Egg / Cherry Peppers / Jalapenos / Tomatoes / Corn	1.50
Fresh Mozzarella / Manchego cheese / Anchovies / Meatballs / Mushrooms / Ricotta	2.25
Prosciutto / Truffle Oil / Goat Cheese / Pepperoni / Burrata / Sausage / Vegan Cashew Mozzarella / Chorizo / Soppressata	3.00



LUNCH COMBO \$13.95
SMALL SOUP / SALAD + 9" PIE OR SANDWICH
(Shrimp, Soppressata & Special Pizza +\$3)

SALADS

KALE	11/7
Kale / Avocado / Tomatoes / Radishes / Raw Almonds / Parmesan / Lemon Basil Vinaigrette	
BEETS	11/7
Arcadian Harvest Lettuce / Roasted Beets / Roasted Cashews / Goat Cheese / Red Wine Vinaigrette	
CAESAR	10/7
Romaine / Grated parmesan / Garlic croutons / Light Classic Caesar Dressing	
ARUGULA	11/7
Arugula / Pickled Red Onion / Shaved Manchego Cheese / Pistachios / Balsamic Vinaigrette	
DOUGH MIX	12/8
Arcadian Lettuce / Arugula / Tomatoes / Pickled Red Onions / Watermelon / Almonds / Parmesan / Red Wine Vinaigrette	

KIDS MENU FOR KIDS 12 & UNDER

9" PLAIN PIE	9
Mozzarella / Tomato sauce	
PENNE	6
Marinara // Basil Pesto // Butter // Olive oil	
MAC & CHEESE	8
Elbow Pasta / Creamy Three Cheese Sauce / Roasted Garlic Bread Crumbs	
GRILLED CHEESE	7
Cheddar / Grilled Country Bread	
MEATBALLS	7
(2) Meatballs / Marinara / Crostini	

*11" PERSONAL PIES ARE NOT ALWAYS ROUND
*GLUTEN FREE RICE FLOUR CRUST OR HOUSEMADE GLUTEN FREE CAULIFLOWER CRUST
\$5.00

SANDWICHES & MAINS

ITALIAN SANDWICH	12
Prosciutto / Soppressata / Pepperoni / Seasonal Greens / Tomato / Mozzarella / Balsamic Glaze / Warm Sourdough	
CHICKEN PANINI	11
Grilled Chicken / Fresh Mozzarella / Lettuce / Basil Pesto Balsamic Glaze / Sourdough Bread	
MEATBALL SANDWICH	11
Meatballs / Fresh Mozzarella / Marinara / Sourdough Bread	
V• VEGGIE PANINI	10
Seasonal Greens / Red onions / Grilled Yellow & Zucchini / Tomatoes / Balsamic glaze / Vegan Cashew Mozzarella	
MAC&CHEESE	16
Elbow Pasta / Creamy Three Cheese Sauce / Roasted Garlic Bread Crumbs	
RICOTTA GNOCCHI	17
Housemade Ricotta Gnocchi / Marinara / Parmesan Fresh Basil	
WILD CAUGHT SALMON	26
Grilled Salmon / Vegetable Quinoa Salsa with Avocado / Garlic Mojito Sauce	

SMALL PLATES

MEATBALLS	10
Marinara / Fresh Basil / Parmesan // ADD RICOTTA (+2)	
V• SUMMER POWER BOWL	13
Quinoa / Corn / Grilled Zucchini / Yellow Squash / Avocado / Braised Kale / Garbanzo Beans / Lemon Basil Vinaigrette	
ZUCCHINI CRISPS	9
Smoked Chili Pepper Dipping Sauce	
JUST PEACHY	11
Local Peaches / Pickled Red Onions / Almonds / House made Ricotta / Greens / Drizzled Honey	
V• OLIVES	7
House Marinated Mixed Olives / Warm Bread	
SOUP	8 / 6
SIDES	
GRILLED CHICKEN	4
GULF SHRIMP	6
MARINARA	2