

STARTERS

MARINATED OLIVES

served warmed with Spanish
marcona almonds \$4

BREAD TO SHARE

honey butter \$4
olive oil & flake salt \$5
goat cheese & almond \$6
warm truffled housemade ricotta \$7

CHILI CARROTS

roasted with chili butter & honey \$4

ROASTED CAULIFLOWER

fontina & peas \$6

LIL RAVIOLI PLATE

4-cheese ravs in a rich, buttery tomato sauce
with parmesan \$7

WHITE ANCHOVY CROSTINI

focaccia, aioli, bruschetta
tomato & arugula \$7

ANTIPASTO PLATE

salami, provolone, prosciutto, artichoke-parmesan
spread, pickled peppers, warm focaccia \$8

SHRIMP SCAMPLET

scampi butter, shaved fennel, red pepper, arugula,
cherry tomato, garlic, chili flake \$11

NANA'S MEATBALLS

sauce, parmesan & focaccia \$10

MEZZE PLATE

dolmas, white bean spread, olives, peppadews,
freshly baked pita \$9

BROCCOLI RABE

braised in garlic oil & chili flakes \$3

PEI MUSSELS

fennel, cherry tomatoes, garlic, white wine,
butter, parsley & focaccia \$10



SALADS

HOUSE SALAD

field greens in honey-balsamic vinaigrette \$7
add goat cheese & almonds \$9

CAESAR SALAD

Classic or Fire-Roasted...
romaine, croutons & parmesan \$10

GREEK SALAD

shredded romaine with falafel crouton, grapes, feta,
red onion & cucumber, lemon-oregano dressing \$10

RADICCHIO & ENDIVE SALAD

arugula, manchego, truffle oil
& aged balsamic \$11

BEEF & WALNUT SALAD

arugula, ricotta salata & pepperoncini
in honey-balsamic \$9

ORANGE SALAD

olives, red peppers, feta in honey-balsamic
shaved fennel, dressed field greens \$10

*ADD TO YOUR SALADS~

- ~Bacon \$2
- ~Chicken \$3
- ~Shrimp \$4
- ~Crispy Prosciutto \$3
- ~Cod Cake \$5
- ~5oz. Sirloin \$6

KIDS

MEATBALL

with focaccia or linguini
(gluten-free pasta available)

MEATS & CHEESE

pepperoni, salami, provolone,
mozzarella & green beans

CHEESE PIZZA

CREAMY MAC & CHEESE
(gluten-free pasta available)

\$5 each

ENTREES

RICOTTA MAC & CHEESE*

penne in ricotta & tomato sauce,
mozzarella, parmesan & spinach \$13

CIOPPINO

cod, shrimp, mussels, potatoes, aioli, &
green beans in a spicy white wine-tomato broth \$18.50

MAGPIE STEAK & SHRIMP

a 10oz or 5oz sirloin with shrimp in scampi butter,
roasted potatoes, braised swiss chard \$19/\$24

COD CAKE PUTTANESCA

pan seared cod cakes with puttanesca,
roast potatoes, green beans and aioli \$16

PASTA BOLOGNESE*

linguini with pork & beef short rib bolognese,
shaved ricotta salata & roasted zucchini \$17

MAGPIE CARBONARA*

linguini with bacon, onion, broccoli rabe, vermouth,
butter, eggs, parmesan & pecorino \$17

FAZZIOLETTI CREPE

truffled roasted tomato sauce, ricotta, zucchini,
eggplant, mushrooms, Swiss chard,
peppers & onions \$15

CHICKEN FRANCESE

flour dredged & pan-fried chicken breast stewed with
lemon, white wine, & butter sauce, roasted zucchini
& housemade ricotta gnocchi \$17

LINGUINI & NANA'S MEATBALLS*

Swiss chard & parmesan \$16.50

WOOD-FIRED PIES BUILD YOUR OWN!

Start with the Basic Pie: \$9

fresh & grated mozzarella

Choose a Sauce:

Marinara, Bruschetta Tomato,
Basil Pesto or a White Pie.

Add your Favorite Toppings:

.50 ea

fresh tomato, roast tomato, pesto,
lemon, zucchini, chili flake, egg,
red onion, caramelized onion, pickles

1.00 ea

spinach, arugula, mushroom, olive, fennel, roasted
whole garlic, potato, roast red pepper, artichoke,
breaded eggplant, provolone, ricotta salata, pineapple,
herbed ricotta

2.00 ea

bacon, fresh mozzarella, parmesan, pecorino, hot
Italian sausage, chicken, pepperoni, meatball,
prosciutto, broccoli rabe, shrimp, white anchovies,
ham, feta, manchego, goat cheese

CUSTOM PIES

MARGHERITA

fresh mozzarella, bruschetta tomato,
garlic & basil \$9

PEPPERONI & MUSHROOM

caramelized onion, roasted tomato,
mozzarella \$13

ARTICHOKE & PESTO

spinach, fresh mozzarella, parmesan \$13

MEATBALL

tomato sauce, roasted pepper, onion,
ricotta, mozzarella, parmesan \$13

PROSCIUTTO, CHICKEN & SPINACH

red onion, mozzarella, pecorino \$14

CATALAN SHRIMP

manchego, arugula, garlic, chili flakes \$14

POTATO & GARLIC

fontina, parmesan,
rosemary, sea salt \$13

CUBANO

mojo marinated slow roast pork, ham,
provolone, pickles, aioli & mozzarella \$14

FOUR CHEESE

ricotta, pecorino, mozzarella
& manchego with minced garlic,
chili flake, zucchini & walnuts \$13

EGGPLANT PARM PIZZA

breaded eggplant, marinara, fresh basil,
spinach, mozzarella & parmesan \$13

PIZZA FAGIOLI

white beans, bruschetta tomato,
arugula, aged balsamic \$12

HOT ITALIAN SAUSAGE & OLIVE

red onion, marinara, pecorino & mozzarella \$14

GLUTEN-FREE AVAILABLE

pizza dough...add \$5

pasta...add \$1



COCKTAIL

MANZANITA	10
tequila, mezcal, apple cider shrub, lime, cinnamon	
APEROL NEGRONI	9
fruity bitters, organic gin, dry italian vermouth, orange, rocks	
CAMPARI MARGARITA	9
blanco tequila, italian bitters, lime, orange, rocks	
RYE TOAST	9
toasted caraway infused rye, sugar, orange, lemon, aromatic bitters, rocks	
FLANNEL SHIRT	10
scotch, apple cider, averna amaro, lemon, sugar, dram	
LEMON-BASIL GIMLET	9
organic vodka, fresh muddled basil, lemon juice, sugar, rocks	
PAPER PLANE	9
four roses bourbon, aperol, averna, lemon, up	
BRAZILIAN NECKTIE	9
chili infused cachaca rum, lime, agave, rocks	

WINE

WHITE	Glass	Bottle
PINOT GRIGIO La Fiera, IT	6.5	22
clean & crisp, pear, green herb		
CHARDONNAY Rivera Preludio, IT	8.5	30
complex, edgy fruit, long finish		
SAUVIGNON BLANC Saget, FR.	8	29
dry, fresh, citrus pith, long finish, balanced		
VERNACCIA , Rocca della Macie, IT	8	29
refreshing-citrus, sage & mineral		
ROSE Bertani, Bertarose, IT	8	29
So rosey & floral, pomegranate- well balanced		
PROSECCO Carpena Malvolte, IT	6.5	22
super soft Italian bubbles- easy to love		
RED		
MONTEPULCIANO La Fiera, IT	6.5	22
balanced, plum, light acidity		
BARBERA Piazza, IT	7.5	29
soft & oaky, ruby red		
PINOT NOIR Borgo Magredo, IT	9	31
smooth, fresh raspberry tart, crushable		
CABERNET , La Forge, FR	8	29
berry, pepper, tobacco-full bodied		
DESSERT		
NIVOLE MOSCATO D'ASTI	8/4oz	32
sweet, floral, peach & apricot		

AMARI

~served neat or with soda & lemon~ 8 gl

Braulio- minty, cinnamon, clove

Averna- caramel, roots, dark fruit

Fernet Branca- intensely mentho-licious

SOFT DRINK

HOUSE-MADE SODAS \$5ea

with simple syrup and seltzer

Lemon & Basil

Cranberry-Lime Rickey

Apple Cider Switchel

Chili, Lime & Pineapple

Maine Root Sodas \$3 ea \$10 pitcher

Organic Sugar Cane & Natural Color

Cola, Orange, Root Beer, Lemon,

Ginger Beer, Black Cherry, Diet Cola

Pellegrino (ltr) sparkling mineral water \$5

Juices \$2

lemonade, cranberry, orange,

pineapple, grapefruit, cider

COFFEES & TEAS \$2

Hot or Iced Tea- herbal or black

Pierce Bros. Organic coffee

SPIRIT

WHISKEY

Jack Daniels 5.5

Old Overholt Rye 5.5

George Dickle Rye 8

Redemption Rye 8

BOURBON

Four Roses 5.5

Maker's Mark 6.5

BLENDED

Dewar's 6

Jameson's 6

SINGLE MALT

Auchentoshan 6.5

Cardhu 8.5

Laphroaig 10 yr 9

Balvenie 12 yr 9

GIN

Prairie Organic 6.5

Plymouth 7

Hendrick's 7

Tanqueray 7

RUM

Barbancourt White 5.5

Angostura 7yr Aged 8

Gosling's 7

Capt Morgan 5.5

Sugar Island-coconut 7

Leblon cachaca 7

VODKA

Prairie Organic 6.5

Tito's 7

Grey Goose 7.5

Absolute / Pear / Raspberry 7

Effen Black Cherry 7

TEQUILA

Camarena 5.5

Herradura 7.5

Montelban Mezcal 6.5

DIGESTIVO

Pernod 6

Amaretto 6

Elderflower Liqueur 6

Cynar 6.5

House Limoncello 7

Sambuca 7

Campari 7

Aperol 7

ADD \$1.50

for Martini, Manhattan, Margarita,

Old Fashioned, Toddy, etc.