



Stone Fired Pizza & Garden

Our Dough is crafted from the natural environment yeast, spring water and organic stone ground flour along with a slow fermentation process to insure our pizza develops a light and flavorful crust. Our hand stretched 12" pizza celebrates the authentic taste of Neapolitan pizza and is fired in a 650-degree stone fired oven to achieve our signature pizza.

We harvest from our camp garden and local farmers when possible.

Antipasti & Sides

Garden Chopped 14

Romaine, Soppressata, Mozzarella, Tomato, Artichokes, Olives, Roasted Garlic Balsamic

Caprese Salad 15

Hand pulled fresh Mozzarella, Our Garden Vine Ripe Tomatoes & Basil, Extra Virgin Olive Oil, Balsamic glaze

Meatball al Forno 15

Three of our signature Beef, Pork & Lamb Meatballs baked in our wood fired oven with Tomato sauce & fresh Mozzarella, topped with whipped Ricotta

Stone Fired Pizza

Marinara Gremolata "No Cheese" 12

Tomato Sauce, Capers, Garlic, Anchovies & Olives, Garlic-Herb-Citrus Zest

Margherita 15

Tomato sauce, "hand pulled fresh mozzarella" Pecorino Romano Cheese & Basil from our Garden

Bianca "White" 16

Hand pulled fresh mozzarella, Parmigiano Reggiano, Ricotta, Pecorino Romano, Garlic, Olive Oil, fresh Basil
— \$3 Add Gorgonzola & Bacon —

Rosa 17

Red Onion, Parmigiano Reggiano, Rosemary, Pistachio, Topped after bake with Pistachio Mortadella

Spinach Maitake 18

Tomato Sauce, Garlic, Spinach, Maitake Mushrooms, pickled red Chilies, Mozzarella, Pecorino Romano, Lemon zest, shaved Parmigiano Reggiano

Cup-Char Pepperoni 18

Tomato Sauce, Nickel Pepperoni, Garlic, Fresh Mozzarella, Pecorino Romano

Sweet Italian Fennel Sausage 18

Tomato Sauce, Garlic, wood roasted caramelized Onions, smoked Mozzarella, Pecorino Romano

Calabrian Hot Devil 18

Tomato sauce, Garlic, Soppressata, Olives, Calabrian Chilies, fresh Mozzarella, Pecorino Romano, fresh Basil from our garden

Caprioccosa 18

Tomato sauce, our smoke house Ham, Garlic, Artichokes, Mushrooms, Olives, Pecorino Romano, Olive oil, Basil

Butternut Squash 18

Butternut squash puree, cream of Truffle, Mushrooms & fresh Mozzarella

Jo's Mushrooms & Truffle 18

Our hot house harvested Wild Mushrooms, roasted Onion Parmesan Cream, Fontina, Garlic Aioli, Garden Rosemary & Fine Herbs, Balsamic & Saba Glaze

Montanara Pizza Fritte 16

Lightly fried pizza topped with tomato sauce, hand made fresh mozzarella & fresh basil

Build Your Own Margherita Pizza

\$3 Gourmet Toppings Each: Pepperoni, Fennel Sausage, Ham, Soppressata, Prosciutto, Extra Cheese, Nduja Pork Belly Salumi Spread
— \$1 Toppings Each: Onions, Mushrooms, Peppers, Black Olives, Peppadews, Artichokes, Spinach, Arugula, Calabrian Spicy Peppers, Caramelized Onions, Roasted Sweet Peppers, Jalapeno, Basil Pesto, Tomatoes, Pineapple, Jalapeno, house pickled Chilies —