



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

\* 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.