TALIAN PIZZA KITCHEN

RISTORANTE • BAR • PIZZERIA

ANTIPASTI

CHICKEN WINGS | 9

choice of traditional or boneless, served with ranch

wing sauces:

buffalo, bbq, chipotle, asian ginger sesame, atomic, tropical rum, kentucky bourbon, sweet cilantro habanero, breaded

CHIPOTLE BACON CHEDDAR FRIES | 7

PESTO & MOZZARELLA FRIES | 7

PAZZO FRIES | 7

beef au jus, mozzarella, cheddar, and smoked bacon

CALAMARI | 11

grilled or fried

BRUSCHETTA | 8

tomatoes, basil, evoo, and aged balsamic on crostini

POLPO AL FERRI | 13

grilled octopus, roasted garlic, lemon, evoo, and aged balsamic

BURRATA | 12

fresh mozzarella, pesto, crostini, and semi roasted tomatoes

VONGOLE AL FORNO | 11

1/2 dozen baked clams

CAPRESE | 9

fresh mozzarella, tomato, basil, evoo, and aged balsamic

FUNGHI STUFATI | 10

stuffed mushrooms, sausage, spinach, and cheese

GAMBERI E CARCIOFI | 13

shrimp and artichoke, dusted with bread crumbs in a lemon butter sauce

TAVOLATA | 16

assortment of cured meats, olives, cheese, and jams

PANE STUFATI | 6

bread sticks stuffed with mozzarella, topped with garlic butter and parmigiano

ZUPPA E INSALATA

SOUP OF THE DAY OR MINESTRONE

CUP | 4 BOWL | 6

SALMON | 14

spring mix, cranberries, goat cheese, and candied walnuts tossed in balsamic vinaigrette

ANTIPASTO | 10

romaine, mortadella, salami, capocollo, mozzarella, peppers, cucumbers, tomatoes, red onion, and balsamic vinaigrette

CAESAR | 9

romaine, tomatoes, croutons, shaved parmigiano, and caesar dressing

ARUGULA | 9

cherry tomatoes, shaved parmigiano, evoo, and aged balsamic

GARDEN SALAD | 9

spring mix, tomatoes, cucumbers, and onions

- add chicken 3 / calamari 4 / shrimp 5 /salmon 6

ranch, french, 1000 island, caesar, honey mustard, bleu cheese, garlic, raspberry vinaigrette, balsamic vinaigrette



CRUST	10"	12"	14"
serves	1	1-2	2-3
THIN	12	14	16
GLUTEN FREE	12	-	-
PAN (allow 45 min)	-	16	20
STUFFED (allow 45 min) -		16	20
TOPPINGS	1.25	1.75	2.25

sausage • pepperoni • bacon
canadian bacon* • roast beef*
ground beef • chicken* • anchovy
meatball • shrimp* • ham*
mushrooms • onions • green peppers
spinach • garlic • basil
roasted red peppers* • broccoli
artichokes* • pineapple • tomatoes
jalapeños • hot giardiniera
black olives • green olives
capers • ricotta • thick crust
*charged as a double item

SPECIALE

(12" serves 1-2)

IPK SPECIAL | 19

sausage, green pepper, mushroom, and onion

FLORENTINE | 19

spinach, ricotta, fresh garlic, and tomato BUFFALO CHICKEN | 20

chicken breast, buffalo sauce, bacon, onion, tomato, and ranch sauce

SOUTHWESTERN BBQ | 20

chicken breast, bacon, onion, and bbq sauce

MARGHERITA | 15

extra thin crust, plum tomatoes, fresh basil, and olive oil, topped with mozzarella

ENTRÉES

choice of soup or salad POLLO VESUVIO | 17

half chicken (30 min) or boneless breast, garlic, white wine, potato, and herbs

GAMBO DI MAIALE | 17

white marble farms pork shank, onions, mushrooms, garlic, and marsala demi

SALMONE | 17

fire roasted salmon served over spinach polenta in a lemon buerre blanc sauce

POLLO MARSALA | 17

chicken, mushrooms, and marsala wine

GRIGLIATA | 19

grilled octopus, calamari, and veggies

with lemon balsamic vinaigrette

BRASATO DI MAIALE | 19 bone-in white marble farms

pork, polenta, and bourbon demi POLLO PICCATA | 19

chicken, artichoke and capers sautéed in a lemon beurre blanc sauce

SLAB OF RIBS | 22

served with french fries

PARMIGIANA CHICKEN OR EGGPLANT | 17

VEAL | 23

smothered in red sauce and baked with mozzarella, served with mostaccioli

PASTA

served with soup or salad

GNOCCHI | 15

florentine, sautéed spinach, tomatoes, garlic and oil, tossed with ricotta and parmesan

RIGATONI | 16

campagnola, sweet sausage, mushrooms, and brandy tomato cream sauce

TORTELLACCI | 16

Veneziana prosciutto, peas, and mushrooms with a cream sauce

CAVATELLI | 13

with vodka sauce

LASAGNA | 15

layers of pasta, meat, cheeses, and marinara sauce

ROTOLO | 16

pasta rolled and stuffed with spinach and ricotta, topped with vodka sauce

LINGUINI CONCHIGLIE | 18

clams or mussels with white wine sauce or san marzano plum tomato sauce

PORTOFINO | 25

linguini, mussels, clams, shrimp, plum tomatoes, and garlic

BUCATINI | 18

shrimp, broccoli, garlic, and white wine SPAGHETTI CALAMARI | 18

san marzano plum tomato sauce

SPAGHETTI OR MOSTACCIOLI | 13 marinara sauce

- add meatballs (3) or sausage (1) \mid 4

TRA PANE

served with french fries and cole slaw

GRILLED SAUSAGE | 11

char grilled sausage sandwich, sautéed peppers and onions

CARNE | 14

ribeye steak sandwich, sautéed mushrooms and onions with lettuce and tomato

PARMIGIANA | 12

eggplant, chicken, or meatball, baked with tomato sauce, and mozzarella

BACON & BLEU BURGER | 12

bacon, crumbled bleu cheese, grilled onions, lettuce, and tomato

FIREHOUSE BURGER | 12

bacon, fried jalapeños, lettuce, tomatoes, hot pepper flakes, mozzarella, and chipotle ranch

HANGOVER BURGER | 12

smoked bacon, american cheese, fried egg, lettuce, and tomato

CHEF BURGER | 12

sautéed mushrooms, onions, and mozzarella with a dash of steak sauce

CHEESEBURGER | 12

american cheese, lettuce, and tomato CHICKEN SANDWICH | 11

bbq, breaded or grilled with lettuce,

tomato, and mayo on a brioche bun
BBQ BACON CHICKEN WRAP | 9

mixed greens, cheddar, bbq, and ranch

BUFFALO CHICKEN WRAP | 9 mixed greens,tomatoes, and ranch

WINES

WINES			SPECIALTY COCKTAILS
	GLASS BO		THE MALFY MARTINI 11 malfy italian gin and dry vermouth
100 STEMMARI Sicily, Italy with ripe berry flavor, velvety texture and bright fruit aromas	7	25	TUSCAN SOUR 9
105 MEIOMI California fresh fruit flavors of cherries, strawberries and red currants		38	a classic whiskey sour made with crown royal finished with a float of red wine ITALIAN COLLINS 9
110 HIGHER GROUND California	8	30	hendrick's gin, lemon juice and simple syrup
medium bodied, accented by notes of cherry, black berry and the CHIANTI - TUSCANY	vanilla		FIG MARTINI 9 figura vodka, hendrick's gin, muddled cucumber, fresh and fresh squeezed lime juice
115 RUFFINO	7	26	BOULEVARDIER 10
generous layers of berries, dark plum and spicy strawberry 120 QUERCETO, CHIANTI CLASSICO	8	30	knob creek bourbon, sweet vermouth, campari liqueur, and orange twist CHICAGO SPRITZ 10
fruity flavors; ripe cherries and strawberries with a hint of vanil 125 RUFFINO, CHIANTI CLASSICO RISERVA DUCALE	la	40	jepson's marlort, campri, grapefruit juice and prosecco
full bodied, offering a combination of plum and black cherry		.0	APEROL SPRITZ 10 aperol, mionetto prosecco, orange slice and soda water
SUPER TUSCANS & RED BLENDS 130 BARCO REALE "SUPER TUSCAN", ITALY	12	45	ITALIAN MULE 11
powerful and elegant, nose aromas of blackberry and currant	12		absolute vodka, st. germain edlerflower liqueur, fresh lime and ginger beer BASIL GIMLET 9
135 SUPER TUSCAN, ANTINORI VILLA ROSA red fruit, sweet spices, dried red firm bodied, round and supple)	45	ketel one vodka or tanqueray gin, fresh lime juice and fresh basil
300 PICCINI "MEMORO" Italy fruity flavors surrounded by equally abundant lip-smacking tan	nins	30	
140 SILK & SPICE - RED BLEND Portugal smooth, juicy red generous blend with notes of vanilla and red f	7	26	BOTTLED & CAN BEER
MALBEC & SHIRAZ	iruits		
145 MALBEC, DONA PAULA "LOS CARDOS" Argentina	7	26	BUDWEISER: ABV 5% 4 BUD LIGHT: ABV 4% 4
a rich robust wine with fresh juicy black fruit, a little spiciness 305 SHIRAZ, MC WILLIAMS Australia		32	COORS LIGHT: ABV 5% 4
fresh aromas of plum, black currant and dark cherry			CORONA: ABV 4.5% 5
MERLOT 150 CUSUMANO Sicily, Italy	8	30	CORONA LIGHT: ABV 4% 5 HEINEKEN: ABV 5% 5
robust and smooth, with blackberry, mocha and cherry flavors 310 OBERON California		45	MGD: ABV 4.7% 4
black cherries and a touch of wood smoke with flavors of plum		43	MICHELOB ULTRA: ABV 4.2% 4
CABERNET SAUVIGNON	0	70	MILLER LITE: ABV 4.5% 4 MILLER HIGH LIFE: ABV 4.6% 4
155 COPPOLA "DIAMOND CLARET" Napa, California blackberry, vanilla and jam aroma with a sweet berry finish	8	30	MODELO: ABV 4.5% 5
160 STEMMARI Sicily, Italy hints of blackberry, caramel, roasted coffee and toasted oak		26	VIRTRU CIDER: Cider ABV 5% Gluten Free 6 honey cider aged in french oak barrels
165 MT. VEEDER Napa, California full bodied cherry, raspberry, vanilla, cassis and chocolate		55	and local wildflower honey
PRIMITIVO & MONTEPULCIAN D'A	BRII7	7.0	ANGRY ORCHARDS: Cider ABV 5% Gluten Free 5 blend of sweetness and bright acidity
170 PRIMITIVO, MOTTURA Puglia, Italy		30	BIRRA MORETTI: Lager ABV 4.6% 5
intense and smooth, blackberry, black cherry and raspberry fla 175 MONTEPULCIAN D'ABRUZZO, CARLETTO Abruzzo, Italy	7	26	PERONI NASTRO AZZURRO: Lager ABV 4.7% 5
soft, fruity and generous, medium bodied with an elegant finish			REVOLUTION ANIT HERO: IPA ABV 6.5% 6 aromatic crisp clean bitterness, massive floral and citrus aromas
REDS RESERVE LIST 180 THE PRISONER BLEND Napa, California	14	55	JUICE DOUBLE: Double Imperial IPA ABV 8.3% 7 bold hop character has a nicely balanced refreshing citrus finish, brewed with 7 hops
blend of zinfandel, cabernet sauvignon, syrah, petite shirah and charbono			REVOLUTION EUGENE PORTER: Porter ABV 6.8% 6
315 SILVIO NARDI, BRUNELLO DI MONTALCINO Tuscany, Ita	ly	85	toasted grain and caramel flavors, intense chocolate essence
bold with black cherry, raspberry preserve and tobacco 185 CAKEBREAD, CABERNET SAUVIGNON Napa, California		125	DOMAINE DUPAGE: County Ale ABV 5.9% 6 rich, sweet caramel notes that finishes with a bit of bitterness, very balanced
full bodied, firm soft tannins holding spicy, fruity, peppery finish 320 MICHELE CHIARLO, BARBARESCO Piedmont, Italy	n	80	LEFT HANDED MILK STOUT: Stout ABV 6% 6 dark and delicious, roasted malt and coffee flavors
medium bodied, dry with an earthy pleasant taste			LIL SUMPTIN SUMPTIN: Ale ABV 6.9% 6
CHARDONNAY 240 FOLIE A DEUX Russian River, California	8	30	unique, strong, hoppy finish on a silky body
a perfect balance of oak, apple, pear and vanilla notes	Ū		MATILDA GOOSE ISLAND: Strong Pale Ale ABV 7% 7 golden sunrise color, dried fruit and clove aromas, a spicy yeast flavor, dry finish
245 JOEL GOTT, "UNOAKED" Monterey, California green apple, peach, pineapple and vanilla		32	IMPERIAL 49: Double Imperial IPA ABV 8.4% 7 bold hop flavors and complex citrus aromas that is built on a strong malt foundation
335 SEQUIA GROVE California a fresh, crisp with a distinctive tangerine and orange fruit taste		55	
PINOT GRIGIO			DRAFTS
210 BARONE FINI Valdadige, Italy well balanced Italian pinot with notes of pear and citrus fruit		25	
220 CLIFFHANGER Trentino, Italy	8	30	BUD LIGHT: ABV 4% 4 MILLER LITE: ABV 4.5% 4
a balance of citrus provides a very elegant, smooth finish VERMENTINO & SAUVIGNON BLA	NC		COORS LIGHT: ABV 5% 4
225 VERMENTINO Sardinia, Italy		25	GREEN LINE: Pale Ale ABV 5.4% 6 honey color, bright american hop aroma, citrus flavor, light crisp body
intense notes of citrus, crisp and dry with vitality and freshness 230 SAUVIGNON BLANC, KIM CRAWFORD New Zealand	9	32	GUINNESS: Stout ABV 4.2% 7
superb wine from the Marlborough region of New Zealand			smooth and flavorful with excellent malt and chocolate undertones POLLYANNA: Blond Ale ABV 4.5% 7
RIESLING & WHITE ZINFANDEL 325 RIESLING, PACIFIC RIM Washington	7	25	brewed in roselle, crisp and clean with citra hops, grapefruit and passionfruit
terrifically unique sweetness with an earthen mineral finish	7	25	STELLA: Pale Lager ABV 5% 6 biscuit malts, sweet grain and pale malts, hoppy, dry bitter finish
235 WHITE ZINFANDEL, BUEHLER California light, sweet and delicate	,	25	LAGUNITAS IPA: IPA ABV 6.2% 7
GAVI			raging top character, engages the imperial qualities of the malt BLUE MOON: Belgian White ABV 5.4% 5
330 MICHELE CHIARLO Piedmont, Italy bright flavors of peach and pear, floral aromas		36	soft aroma with a subtle wheat flavor, notes of coriander, hazy orange/tan color
ROSÉ			
200 MIEOMI California rose petal compliment flavors of stone fruit and strawberry	9	32	DRINKS
205 SANTI, ROSÉ INFINITO Veneto, Italy		25	CARBONATED
ripe strawberries, watermelon and pink grapefruit			coke diet coke sprite root beer mr. pibb orange fanta 3
190 MIONETTO, PROSECCO Veneto, Italy	split	7	sparkling water Courcela
summer in a glass, tangerine with other bright fruit taste 195 MIONETTO, MOSCATO Veneto, Italy	split	7	NON-CARBONATED
honeysuckle and sweet apricot, flavors are balanced and crisp 250 MIONETTO ROSÉ, PROSECCO Veneto, Italy	split	7	fresh brewed ice tea 3
FOLONARI HOUSE WINES	ادم ب ادم ب	,	pomegranate lemon tea 4 lemonade 3
PINOT GRIGIO, CHARDONNAY, CABERNET, CHIANTI,	e	20	raspberry iced tea 3
MERLOT, PINOT NOIR	6	20	