

# DINNER MENU

## SMALL PLATES

<b>CHARCUTERIE BOARD*</b>	<b>14</b>
<b>MEATBALLS*</b> with Tomato Sauce, Cheese & Garlic Bread	<b>9</b>
<b>MARINATED OLIVES (GF) (V)</b> with Garlic, Citrus & Chili Flakes	<b>4.5</b>
<b>GOAT CHEESE &amp; CHIVE ARANCINI (V)</b> Deep Fried Risotto with Tomato Jam	<b>7</b>
<b>TRUFFLE MAC &amp; CHEESE (V)</b> Black Truffles, Fontina, Provolone, Parmesan, Toasted Bread Crumbs	<b>8</b>
<b>FRIED CALAMARI</b> with Lemon & Garlic Aioli	<b>9</b>
<b>ROASTED TOMATO CAPRESE* (V)</b> Basil Pesto, Burrata Cheese, Balsamic & Tomato Jam, Fresh Basil	<b>7</b>
<b>SPRING CROSTINI*</b> Burrata Cheese, Spring Pea, Mint & Prosciutto	<b>9</b>
<b>BREADS &amp; SPREADS* (V)</b> with Spicy Carrot Hummus or with Spinach Artichoke Dip	<b>6</b>
<b>BOTH SPREADS</b>	<b>10</b>

## SALADS & SOUPS

<b>BRUSSELS CAESAR SALAD*</b> Shaved Brussels Sprouts, Caper Caesar Dressing, Smoked Pork Shoulder, Parmesan, Bread Tuile	<b>6</b>
<b>SPRING SALAD (GF) (V)</b> Arcadia Lettuce Blend, Radishes, Sugar Snap Peas, Goat Cheese Crumbles with Lemon Honey Vinaigrette	<b>6</b>
<b>SOUP SPECIAL*</b>	<b>BOWL 5</b>
Rotating Chef's Special	<b>CUP 3</b>

## PIZZA PIE

The dough recipe is simple: *flour, water, salt and yeast*. We make our dough daily and age for up to 72 hours. Pies are stretched by hand and are never perfectly round.

### LOW CARB CAULIFLOWER CRUST

please allow for extra baking time

**5**

**TRY ANY PIZZA DIAVOLA 🍌**

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## WHITE PIZZA

<b>MUSHROOM &amp; SPINACH (V)</b> Garlic Olive Oil, Pecorino, Taleggio Cheese, Fontina Blend, Spinach, Mushrooms, Thyme	<b>17</b>
<b>CHICKEN &amp; SPINACH ALFREDO</b> Garlic Cream Base, Pecorino, Mozzarella, Cream, Spinach, Roasted Chicken	<b>19</b>
<b>PROSCIUTTO &amp; GRAPE</b> Garlic Olive Oil, Pecorino, Fontina, Provolone, Rosemary, Prosciutto, Red Grapes	<b>18</b>
<b>FIRE &amp; HONEY 🍌</b> Garlic Olive Oil, Pecorino, Mozzarella, Feta, Cream, Basil, Candied Jalapeños, House-Made Fennel Sausage, Honey	<b>20</b>
<b>IT'S NOT EASY BEING GREEN (V)</b> Garlic Olive Oil, Pecorino, Mozzarella, Lemon Ricotta, Asparagus, English Peas, Scallions	<b>17</b>

<b>OKIE DOKIE ARTICHOKE</b> Garlic Olive Oil, Pecorino, Mozzarella, Fontina Blend, Preserved Lemon, Roasted Chicken, Artichokes, Peppadew Peppers, Arugula	<b>19</b>
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<b>CHICKEN BACON</b>  Pecorino, Mozzarella, Fontina, Provolone, "Marcus Valley", Roasted Chicken, Bacon, Scallions, House-Made Secret Sauce	<b>19</b>
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## RED PIZZA

<b>PEPPERONI &amp; CHEESE</b> Tomato Sauce, Pecorino, Mozzarella, Pepperoni	<b>16</b>
<b>MARGHERITA (V)</b> Tomato Sauce, Pecorino, Mozzarella, Basil, Olive Oil	<b>15</b>
<b>CLASSIC CHEESE (V)</b> Tomato Sauce, Pecorino, Mozzarella, Fontina, Provolone	<b>16</b>
<b>SASQUASH (V)</b> Harissa, Pecorino, Mozzarella, Feta, Zucchini, Yellow Squash, Red Onions	<b>17</b>
<b>CANADIAN TUXEDO</b> Tomato Sauce, Pecorino, Mozzarella, Shoulder Bacon, Pineapple, Candied Jalapeños	<b>18</b>
<b>RB'S MEAT LOVERS</b> Tomato Sauce, Pecorino, Mozzarella, Guanciale, Pepperoni, House-Made Fennel Sausage	<b>24</b>

## DESSERT

<b>CREAM CHEESE PANNA COTTA (GF)</b> Carrot Cake Pieces, Carrot Gel, Candied Carrots, Rum Raisin Gelato	<b>8</b>
<b>B&amp;P "CANDY BAR" (GF)</b> Flourless Chocolate Cake, Peanuts, Caramel, Milk Chocolate, Raspberries	<b>8</b>
<b>CANNOLI</b> Pastry Shell, Orange & Lemon Zest, Ricotta, Chocolate Chips	<b>6</b>
<b>HOUSE-MADE GELATO/SORBETTO (GF)</b>	<b>6</b>

GF = GLUTEN FREE V = VEGETARIAN

\* = CAN BE MADE GLUTEN FREE  
PLEASE INDICATE TO YOUR SERVER  
UPON ORDERING

ALL PIZZAS CAN BE MADE GLUTEN  
FREE WITH OUR CAULIFLOWER CRUST

Parties of 8 or more may be charged an 18% gratuity. Split Plate Fee \$2

A note of caution: Due to the size of our kitchen, gluten free items are prepared in the same quarters as gluten items. Although we try our best, we do not claim to be a 100% gluten free establishment. Please indicate to your server if you have any allergies to our menu items.