



HAPPY HOUR
MON-FRI: 3-6PM

- \$10 MARGHERITA PIZZAS
- \$2 OFF ALL APPETIZERS & HOUSE COCKTAILS
- \$3 PERONI & MILLER LITE
- \$5 HOUSE WINES

SNACKS & SHARES

ARTICHOKES CLASSIQUE 10
 Crispy fried artichokes, parmesan, parsley, calabrian chile aioli

MEATBALLS 14
 Ground chuck & pork, Italian herbs, marinara, mozzarella, parm, seeded roll

CAST IRON SPINACH DIP 12
 Mornay sauce, giardineira, parmesan, warm tortilla chips

FRIED NUGGZ 11
 Fried mozzarella bites, Italian herbs, parmesan, marinara

CHEESY GARLIC BREAD 13
 Seeded roll, garlic butter, mozzarella, parmesan, oregano, marinara

CRISPY BRUSSELS 14
 Bacon, ricotta, sweet drop peppers, marcona almonds, balsamic reduction, parmesan

BURRATA & CHERRIES 15
 Balsamic cherries, seeded roll, fried basil

SALADS

Add: Roasted Chicken \$5 • Crispy Chicken \$6 • Bacon \$3

WHOLE GEM CAESAR 12
 Truffle & herb breadcrumbs, parmesan, rosemary cured egg yolk

CAPRA STACK 11
 Bibb, gem, frisée, balsamic vinaigrette, red onion, cucumber, goat cheese, cherries, marcona almonds

HOUSE 10
 Chopped bibb & gem lettuce, cherry tomatoes, cucumber, red onion, parmesan, red wine vinaigrette

CAPRESE 14
 House pulled mozzarella, heirloom tomatoes, arugula, EVOO, basil, pesto, balsamic reduction

SANDWICHES

All served with choice of small house or caesar salad, or rosemary parm tots

CHICKEN PARM 16
 Crispy chicken, mozzarella, marinara, parmesan, calabrian chile aioli, arugula, seeded roll

MEATBALL 17
 Provolone, marinara, roasted red peppers, onions, pesto, seeded roll

FRESH PASTA

Add-Ons: Roasted Chicken \$5 • Crispy Chicken \$6 • Meatballs \$4 ea. • Truffle \$3 • Calabrian chiles \$1 🌶️

TRUFFLE CARBONARA* 16
 Fettucine, cracked pepper, bacon, truffle cream, garlic breadcrumbs, egg yolk

CHICKEN PARMESAN SPAGHETTI 17
 Crispy chicken, marinara, parmesan, mozzarella

SPAGHETTI & MEATBALLS 16
 Marinara, meatballs, basil, parmesan, EVOO

PASTA OF THE MONTH MP
 A plate of delicious noodles that we're digging this month...ask for details on this month's set!

CHICKEN FETTUCINE ALFREDO 16
 Roasted chicken, parmesan, truffle breadcrumbs, cream

BOLOGNESE 17
 Mafaldine, slow cooked pork & beef red wine ragu, whipped ricotta, parmesan, fried basil

FRIDAY & SATURDAY NIGHT SPECIAL ★★★★★

BRISKET LASAGNA BOLOGNESE
 Limited quantity...when we're out, we're out!
 18

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illness. Please advise your server of any food allergies. Parties of 8 more will have 20% gratuity automatically added to their bill(s).

CANE ROSSO

WOOD-FIRED PIZZAS

All pizzas are about 14" and prepared in the Neapolitan tradition with a few leaves of basil. Pizzas cook in less than 90 seconds at 900 degrees. Gluten-friendly dough is available for \$5. Make any pizza **SPICY** with calabrian chiles and hot sauce for \$3.

REDS

MARGHERITA Tomato sauce, housemade mozzarella, good olive oil	16
EMMA Italian sausage, tomato sauce, housemade mozzarella	17
ELLA Hot soppressata, tomato sauce, housemade mozzarella	17
JABRONI Pepperoni, tomato sauce, housemade mozzarella, pesto	18
RONI ONE Pepperoni, bacon marmalade, tomato sauce, housemade mozzarella	19
ZOLI Italian sausage, hot soppressata, tomato sauce, housemade mozzarella	18
BILLY RAY VALENTINE Smoked bacon, bacon marmalade, vodka sauce, sweet drop peppers, housemade mozzarella	19
CANE ROSSO Italian sausage, roasted peppers, caramelized onions, tomato sauce, housemade mozzarella	18
CHE CAZZO 🌶️ Soppressata, sausage, mushrooms, caramelized onions, calabrian chiles, spicy bacon marinara, housemade mozzarella	19

WHITES

HONEY BASTARD 🌶️ Hot soppressata, bacon marmalade, habanero honey, housemade mozzarella	20
LA FLAMA BLANCA Housemade mozzarella, ricotta, garlic, crushed red pepper	17
DELIA Bacon marmalade, grape tomatoes, arugula, housemade mozzarella	18
PBR Pepperoni, smoked brisket, caramelized onions, pickled jalapeños, housemade mozzarella, bbq sauce	20
CBF Roasted chicken, bacon, smoked mozzarella, housemade mozzarella, farmhouse pesto	18
TRUFFLE SHUFFLE Truffle mascarpone, roasted mushrooms, prosciutto, truffle oil, housemade mozzarella	19
PROSCIUTTO & ARUGULA Shaved prosciutto, garlic, dressed arugula, parmesan, housemade mozzarella	18

Changes
EVERY month,
believe it or not!



Ask your server
for details on
this month's pie!

BUILD YOUR OWN

Start with a MARGHERITA and add toppings...but no more than 3!
Trust us—it's for your own good!

\$1 Each / arugula, smoked mozzarella, caramelized onions, red onion, tomatoes

\$2 Each / olives, vodka sauce, sweet drop peppers, habanero honey, calabrian chiles, ricotta, fresh jalapeños, pesto, mushrooms, roasted peppers, spinach, pickled jalapeños, artichokes, zucchini

\$3 Each / pepperoni, sausage, hot soppressata, prosciutto, meatballs, roasted chicken, bacon marmalade, bacon

\$4 Each / smoked brisket

JAY'S FAVORITES:

Gluten friendly dough +\$5
Sub vegan cheese +\$3
Plant-based sausage +\$3

MAKE IT SPICY!! 🌶️

Make any pizza spicy with calabrian chiles & hot sauce +\$3

LUNCH COMBO

Weekdays Only 11am-3pm

10" Margherita, Pepperoni, or Sausage pizza, with your choice of small house salad, small caesar salad, or rosemary parm tots / \$15

**NEW* Ask Us to Fold it Over & Make It a Calzone!!*

DESSERTS

TIRAMISU Strong coffee, mascarpone, ladyfingers, cocoa powder	12
WARM CHOCOLATE CHIP COOKIES Milk punch, fresh cookie dough	13
S'MORES CALZONE Chocolate, marshmallows, caramelized sugar	10
THE BEAST Dessert pizza with vanilla mascarpone, nutella, toasted marshmallows, powdered sugar	10 / 13
LADYBIRD Dessert pizza with vanilla mascarpone, nutella, cookie butter, crushed biscoff cookies, powdered sugar	10 / 13

