

EGGS *Two organic eggs (over easy or scrambled). Served with brioche toast and house jam.*

CAPRINO & ARTICHOKE	11
baby artichokes, mushrooms, fingerling potatoes, housemade mozzarella, and goat cheese.	
CAPRICCIOSA	11
House-made mozzarella, artichokes, mushrooms, prosciutto cotto, and olives.	
SAUSAGE AND MUSHROOMS	11
fennel sausage and mushrooms.	
SPINACH & POTATO FRITTATA	11
spinach, fried potatoes, and house-made mozzarella.	

FAVORITES

CINNAMON ROLLS	7
cast-iron-baked with rosemary syrup.	
WAFFLE	7
served with choice of syrup, jam, or nutella.	

APPETIZERS

FRIED CALAMARI	12
deep-fried calamari and zucchini with spicy marinara sauce	
MEATBALLS	13
braised beef, veal, and pork meatballs.	
SAUSAGE & BRUSSELS SPROUTS	11
wood-fired roasted brussels sprouts with spicy fennel sausage	
MOZZARELLA & SPECK	8
house-made mozzarella wrapped in slices of cured and smoked ham baked in tomato sauce	
WOOD-FIRED VEGETABLES	11
wood-fired roasted seasonal vegetables with lemon and extra virgin olive oil	

MEAT AND CHEESE

MOZZARELLA TASTING	10
house-made mozzarella, stracciatella cheese, and buffalo mozzarella.	
PROSCIUTTO & BURRATA WITH PEAR	13
sliced parma prosciutto, burrata, and bruléed pear.	
CHARCUTERIE PLATE	18
selected traditional Italian cold cuts with parmesan and marinated olives.	

SIDES

FENNEL SAUSAGE	5
TWO ORGANIC EGGS	4
SMOKED BACON	4
BRIOCHE TOAST WITH HOUSE JAM OR NUTELLA	3
GARLIC-ROASTED NEW POTATOES SERVES TWO	5
NUTELLA OR HOUSE JAM	1

MIMOSAS

GLASS	8
Sparkling wine with orange juice	
MIMOSA FLIGHT	10
Trio of sparkling wine with orange juice, cranberry juice, and grapefruit juice	
BOTTOMLESS MIMOSAS	12
Sparkling Wine with Orange Juice unlimited refills with food purchase	

SALADS

CESARE	9
romaine, herbed croutons, white anchovies, grana, and caesar dressing	
SPINACH	12
spinach, granny smith apples, red onion, caramelized roasted cashews, cambozola cheese, and honey white balsamic vinaigrette	
KALE & BURRATA	14
kale, burrata, radicchio, provolone, quinoa, pancetta, red onion, figs, and white balsamic dressing	
CHEF SALAD	14
romaine, herbed croutons, raddichio, quinoa, house-made mozzarella, hard-boiled egg, pancetta, and prosciutto cotto	
ADD TO ANY SALAD:	
free-range mary's chicken:	6
prawns:	6

SANDWICHES AND BURGERS

SERVED WITH KENNEBEC FRITES OR ARUGULA SALAD

ARTICHOKE PANINI	10
confit baby artichokes, house-made mozzarella, and pesto	
PROSCIUTTO PANINI	10
parma prosciutto and house-made mozzarella	
MICHAEL'S BURGER	12
chianina beef, little gem, onions agrodolce, and aioli	
WCK BURGER	10
chianina beef, remoulade, and caramelized onions	
WCK CAPRESE BURGER	12
chianina beef, house-made mozzarella, tomatoes, basil, garlic aioli, and balsamic reduction	
ADD TO ANY BURGER OR PANINI:	
house-made mozzarella, gorgonzola, or fontina:	2
crispy speck or bacon:	2

PIZZA

MARINARA	11
tomato sauce, garlic, oregano, basil, and extra virgin olive oil	
MARGHERITA	14
house-made mozzarella, tomato sauce, basil, extra virgin olive oil, and tomato sauce	
CAPRICCIOSA	16
prosciutto cotto, artichokes, mushrooms, olives, house-made mozzarella, and tomato sauce	
PROSCIUTTO & ARUGULA	17
parma prosciutto, house-made mozzarella, arugula, shaved parmesan, and balsamic reduction	
CARBONARA	17
buffalo mozzarella, ricotta cheese, guanciale, and two organic eggs	
PISTACHIO	16
mortadella, house-made stracciatella cheese, pistachio, and olive oil	
CHICKEN	17
organic free-range chicken, guanciale, red onions, house-made mozzarella, fontina, and tomato sauce	
SHRIMP & CLAMS	19
shrimp, clams, calabrian chili peppers, and tomato sauce	
SAUSAGE & CALABRESE	18
sausage, spicy calabrese salame, house-made mozzarella, and tomato sauce	
ARTICHOKE & GOAT CHEESE	15
artichokes, fingerling potatoes, caprino goat cheese, house-made mozzarella, and pesto	
SAUSAGE & MUSHROOM	15
house-made mozzarella, taleggio cheese, sausage, and forest mushrooms	
CALZONE	19
gorgonzola, house-made mozzarella, fontina, smoked mozzarella, spinach, and mushrooms	
GLUTEN-FREE PIZZA	ADD 3 00
ADD TO ANY PIZZA OR CALZONE:	
organic egg / sausage / vegetables:	2 50
cured meats, cheese:	3
anchovies, free-range mary's chicken:	4

BEVERAGES

ORANGE JUICE	4
ICED TEA	3
MIGHTY LEAF HOT TEA	3
MEXICAN COKE	4
DIET COKE	3
SPRITE	4
ARANCIATA ROSSA	3

WHY ISN'T MY PIZZA SLICED, YOU ASK? WE'RE JUST KEEPING IT REAL.

Our pizzas are cooked in a wood-fired oven at 800 degrees. That makes one hot pie! Slicing a pie immediately after it comes out of the oven causes moisture to form beneath it. The folks in Naples are not ones for soggy pizza, and neither are we. So, we suggest you do what we do—use a fork and knife. But, hey, if that's not your thing, just ask us to slice it for you. It's no problem.

MICHAEL'S RESTAURANT GROUP PARTNERS:



COCKTAILS

Our Beverage Manager, Brad Fry, has hand-selected HAN Soju as his base spirit for crafting the fresh and explosive flavors of our cocktails. HAN is a Soju made from a polished rice and premium barley, allowing for an ultra-luxurious, silky-smooth finish. Add the touch of our locally sourced, fresh ingredients, and you get delightful, refreshing adult concoctions. Salute!

MAMMA DENE'S SPRITZ 8
juniper- and lavender-infused spirit, lillet rose, champagne, mixwell grapefruit soda, orange, and lavender

SANGRIA 8
citrus-infused spirit, lillet rouge, sauvignon blanc, mixwell tonic, lemon, orange, and rosemary

KENTUCKY SMASH 10
barrel-aged spirit, lillet blanc, mixwell ginger ale, prosecco, mint, and blackberries

DRAFT MOSCOW MULE 8
spirit, lillet blanc, top hat ginger, mint

NEGRONI 9
juniper- and lavender-infused spirit, lillet blanc, sweet vermouth, orange

WINE

BY THE GLASS  OR BOTTLE 

ITALIAN WINES

SPARKLING WINES

PROSECCO DI VALDOBBIADENE, COL DE' SALICI
Veneto 10 . . . 34

BRUT ROSE, COL DE' SALICI
Veneto 10 . . . 34

MOSCATO, SARACCO 2015
Piemonte 10 . . . 34

WHITE WINES

PINOT GRIGIO, RIFF, LAGEDER 2015
Alto Adige 8 . . . 27

CHARDONNAY, TORMARESCA 2015 8 . . . 27
Puglia

FALANGHINA, FEUDI DI SAN GREGORIO 2014
Campania 9 . . . 30

ANTHILIA, DONNAFUGATA 2015 9 . . . 30
Sicilia

ORVIETO, ANTINORI 2014 9 . . . 30
Umbria

CHARDONNAY, CASTELLO DELLA SALA 2013
Umbria 12 . . . 38

ROERO ARNEIS, PRUNOTTO 2014
Piemonte 11 . . . 36

ROSE WINES

ROSE, "CALAFURIA", TORMARESCA 2014
Toscana 10 . . . 34

REDS

NEPRICA, TORMARESCA 2013 8 . . . 27
Puglia

NERO D' AVOLA, VILLA POZZI 2013 8 . . . 27
Sicilia

MONTEPULCIANO D'ABRUZZO, LA VALENTINA 2015
Abruzzo 9 . . . 30

CHIANTI, CETAMURA 2015 9 . . . 30
Toscana

"SUPER TUSCAN", LE MAESTRELLE, ANTINORI 2014
Toscana 10 . . . 34

DOLCETTO D'ALBA, PRUNOTTO 2013
Piemonte 10 . . . 34

ETNA ROSSO, PLANETA 2014
Sicilia 12 . . . 38

MOMPERTONE, PRUNOTTO 2011
Piemonte 12 . . . 38

PRIMITIVO, "TORCICODA" TORMARESCA 2012
Puglia 12 . . . 38

REDS

CHIANTI CLASSICO, ANTINORI PEPPOLI 2013
Tuscany 42

AGLIANICO, "TRENTANGELI", TORMARESCA 2011
Salento 43

VINO NOBILE DI MONTEPULCIANO, LA BRACCESCA 2012, Toscana 48

BRUCIATO, GUADO AL TASSO, 2014
Toscana 49

AGLIANICO, "RUBRATO", FEUDI SAN GREGORIO 2013
Campania 34

CORVINA, PALAZZO DELLA TORRE, ALLEGRIANI 2011
Veneto 34

LACRIMA CHRISTI ROSSO, DI ANGELIS 2013
Campania 36

NON-ITALIAN WINES

WHITES

 **SAUVIGNON BLANC, GIRLS IN THE VINEYARD**
Napa 9

RIESLING, EROICA 2014
Washington 11 . . . 36

REDS

 **PINOT NOIR, ANGELINE 2015**
Santa Rosa, CA 9

 **SYRAH, QUPE 2015**
Central Coast, CA 10

CARMENERE, HARAS DE PIRQUE 2013
Chile 8 . . . 32


MERLOT, "SEVEN FALLS" 2012 10 . . . 34
Wahluke Slope, WA

REDS

SYRAH/MERLOT/CAB FRANC, "H3" LES CHEVAUX 2012,
Columbia Valley, Washington 10 . . . 34

CABERNET SAUVIGNON, MOTTO 2013
California 8 . . . 27

PINOT NOIR, ERATH 2014 36
Oregon

 = WINE ON TAP | Unlike bottled wine, tap wines are not subject to oxidation, and so they deliver a proper and consistent taste from the first glass to the last.