

EGGS

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

CAPRINO E CARCIOFI 11
Pesto, baby artichokes, fingerling potatoes, house-made mozzarella, and goat cheese.

CAPRICCIOSA 11
House-made mozzarella, artichokes, mushrooms, prosciutto cotto, and olives.

SALSICCIA E FUNGHI 11
Working Class Kitchen fennel sausage and mushrooms.

PATATE E GAMBERI 13
Fingerling potatoes, shrimp, and scallions.

FAVORITES

CINNAMON ROLLS 7
Cast-iron-baked with rosemary syrup.

FRENCH BRIOCHE TOAST 7
Served with strawberries and cream or Nutella.

WAFFLE 7
Served with choice of syrup, jam, or nutella.

CEREALI AL BICCHIERE 6
House-made granola, yogurt, nutella, and seasonal fruit.

ANTIPASTI

CHEF'S PLATE 20
2 over easy organic eggs, spicy fennel sausage, roasted potatoes, bacon, arugula, and toast with jam.

PROSCIUTTO, BURRATA 10
Parma prosciutto and burrata.

CALAMARI FRITTI 10
Deep fried calamari, and zucchini with spicy marinara sauce.

PIATTO DI SALUMI 18
Selected traditional Italian cold cuts with parmesan and marinated olives.

SIDES

WCK 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

PIZZE

Cooked in a wood-fired oven at 800 degrees. Pizzas are served uncut - this style of pizza is not sliced for its authenticity and quality. If you prefer the pizza crispy and cut, please let us know.

MARINARA 10
Tomato sauce, garlic, oregano, basil, and extra virgin olive oil.

MARGHERITA 14
House-made mozzarella, tomato sauce, basil, and extra virgin olive oil.

CAPRICCIOSA 16
Prosciutto cotto, artichokes, mushrooms, olives, house-made mozzarella, and tomato sauce.

SALSICCIA E FUNGHI 16
Working Class Kitchen fennel sausage, mushrooms, tomato sauce, and house-made mozzarella.

PORCHETTA 16
Working Class Kitchen porchetta, roasted peppers, smoked house-made mozzarella, and pesto.

PIZZE BIANCHE

CARBONARA 17
House-made mozzarella, ricotta cheese, pancetta, English peas, and two organic eggs.

BREAKFAST WITH MICHAEL 17
House-made mozzarella. Mushrooms, prosciutto cotto, two organic eggs, and parmesan.

POLLO LIMONE 17
Organic free-range chicken, spinach, house-made mozzarella, fontina, and lemon zest.

SPECK E GORGONZOLA 16
Cured and smoked ham, spinach, house-made mozzarella, and gorgonzola.

ROTOLINO E CALZONE

ROTOLINO DI CARCIOFI 14
Artichokes, house-made mozzarella, and pesto.

ROTOLINO COTTO E MOZZARELLA 14
Artisanal ham and house-made mozzarella.

CALZONE 19
Gorgonzola, house-made mozzarella, fontina, smoked mozzarella, and speck.

GLUTEN FREE PIZZA AVAILABLE. ADD 3.00
TAKES UP TO 15MIN OR MORE TO COOK

ADD TO ANY PIZZA OR CALZONE:
Organic egg / Sausage* / Vegetables: 2.50
Cured meats, Cheese: 3
Anchovies, Free-range Mary's chicken: 4

INSALATE

INSALATA DI CESARE 9
Romaine, herbed croutons, white anchovies, grana, and Caesar dressing.

ANATRA 12
Arugula, pancetta, duck confit, strawberries, goat cheese, and walnuts.

TONNO 12
Tuna conserva, green beans, hard-cooked egg, Taggiasca olives, potatoes, red onions, and little gems.

KALE E BURRATA 15
Kale, burrata, radicchio, provolone, quinoa, pancetta, honey, strawberries, and white balsamic dressing.

INSALATA DELLO CHEF 14
Romaine, radicchio, quinoa, house-made mozzarella, hard-cooked egg, pancetta, and prosciutto cotto.

ADD FREE-RANGE MARY'S CHICKEN BREAST OR PRAWNS TO ANY SALAD 6

PANINI

Panini served with roasted potatoes or arugula salad

PROSCIUTTO CRUDO PANINI 10
Parma cured ham and house-made mozzarella.

CARCIOFI PANINI 10
Confit baby artichokes, house-made mozzarella, and pesto.

QUATTRO FORMAGGI PANINI 10
House-made mozzarella, fontina, gorgonzola, and smoked mozzarella.
(Add bacon or prosciutto cotto for \$3.00)

CHIANINA BURGER 10
Wood-fired Chianina burger with lettuce, red onions, and house aioli.

Add Cheese \$1.00: House-made Mozzarella, Gorgonzola, or Fontina.
Add Meat \$2.00: Crispy Speck or Bacon.

BEVERAGES

FRESH-SQUEEZED ORANGE JUICE 4

ICED TEA 3

MIGHTY LEAF HOT TEA 3

MEXICAN COKE 3

DIET COKE 3

SPRITE 3

ARANCIATA ROSSA 3

APIQE SPARKLING WATER (Unlimited Refills) 1

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

You see, 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.

HAPPY HOUR
TUESDAY - FRIDAY 5PM - 7PM
— 1/2 OFF SELECT BEER, WINE & ANTIPASTI —
— \$6 COCKTAILS —

First Wednesday
Wines-Night
3-COURSE PRIX-FIXE DINNER & WINE FLIGHT
EVERY 1ST WEDNESDAY OF THE MONTH

WEEKEND BRUNCH
SATURDAYS 11:30AM-2:30PM
&
SUNDAYS 10:30AM-2:30PM

MARGHERITA MONDAYS! FREE PIZZA!
ALL DAY EVERY MONDAY
*Buy any Pizza get one free Margherita pizza. Dine-in only.
Available all day, every Monday.

ITALIAN WINES

Join us every 1st Wednesday for our monthly wine flight dinner featuring a new wine region and food pairings. Ask your server for details.

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



= 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.

WHITES

SAUVIGNON BLANC, GIRLS IN THE VINEYARD
Napa 9 . . . 30

RIESLING, EROICA 2014
Washington 11 . . . 36

 **CHARDONNAY, BIANCHI 2015**
Napa Valley, CA 9

REDS

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

 **CABERNET SAUVIGNON, WILLIAM HILL 2013**
Napa Valley, CA 9

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

REDS

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

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

CABERNET SAUVIGNON, MOTTO 2013
California 8 . . . 27

PINOT NOIR, ERATH 2014 11 . . . 36
Oregon