








APPETIZERS

OLIVES 	4
marinated mixed olives	
MOZZARELLA TASTING 	10
house-made mozzarella, stracciatella cheese, and buffalo mozzarella	
PROSCIUTTO & BURRATA WITH PEAR	13
sliced prosciutto di Parma, burrata, and bruléed pear	
NEW FLATBREAD	12
figs, prosciutto di Parma, balsamic reduction, and stracchino soft Italian cheese (Gluten Free Available  Add 3)	
MEATBALLS	13
beef, veal, and pork meatballs	
SAUSAGE & BRUSSELS SPROUTS 	11
wood-fired roasted Brussels sprouts, guanciale, and spicy fennel sausage	
NEW EGGPLANT 	14
thin layered eggplant stuffed with ricotta, mozzarella, and a Parmesan fondue tomato sauce with basil.	
WOOD-FIRED VEGETABLES 	11
wood-fired roasted seasonal vegetables with lemon and extra virgin olive oil	
FRIED CALAMARI	12
deep-fried calamari and zucchini with spicy marinara sauce	
CHARCUTERIE PLATE	18
selected traditional Italian cold cuts with Parmesan and olives	

 All our meat and cheese dishes are gluten free except for our house made bread that is served on the side. We will happily serve without bread.

SALADS & GRAIN BOWL

NEW GRAIN BOWL 	14
three colored quinoa, lentils, chick peas, jumbo cannellini, black rice, and seasonal vegetables	
GESARE	9
romaine, herbed croûtons, white anchovies, grana, and garlic Caesar dressing	
FENNEL & ARTICHOKE 	11
shaved fennel, confit artichokes, goat cheese, oranges, pine nuts, and arugula with white balsamic dressing	
SPINACH 	12
spinach, granny smith apples, red onion, caramelized roasted cashews, cambozola cheese, and honey white balsamic vinaigrette	
KALE & BURRATA 	14
seasonal fruit, burrata, radicchio, provolone, quinoa, pancetta, red onion, and honey white balsamic vinaigrette	
CHEF SALAD 	14
romaine, raddichio, quinoa, house-made mozzarella, hard-boiled egg, pancetta, and prosciutto cotto	
ADD TO ANY SALAD OR GRAIN BOWL:	
free-range mary's chicken:	6
shrimp:	6
salmon:	6
organic egg:	2.50

PASTA & PLATES

All pastas are house made

POMODORO 	13
chitarra pasta with tomatoes, tomato sauce, basil, garlic, and olive oil	
BOLOGNESE	16
tagliatelle pasta, with chianina beef, pork, and veal sauce	
LINGUINE WITH CLAMS	16
manila clams sautéed with white wine garlic and olive oil	
CARBONARA	15
chitarra pasta with egg, guanciale, onion, and pecorino (available as vegetarian with eggplant )	
CACIO E PEPE 	15
chitarra pasta with black pepper and pecorino cacio cheese	
NEW SPINACH RICOTTA RAVIOLI 	15
handmade spinach ravioli pasta stuffed with ricotta cheese, with a fresh butter sage sauce, Parmesan, and wood-fired roasted pistachio	
LASAGNA	18
house-made mozzarella, bolognese sauce, béchamel, and Parmesan	
CHICKEN PARMIGIANA	18
chicken Milanese baked with house-made mozzarella, tomato sauce, arugula, and roasted potatoes	
GLUTEN-FREE PASTA	ADD 3

BURGERS & SANDWICHES

SERVED WITH KENNEBEC FRITES OR ARUGULA SALAD

NEW CHEF TRUFFLE BURGER	20
1/4lb Chianina beef patty, cambozola cheese, little gem, onion, truffle oil, truffle paste, and pancetta	
MICHAEL'S BURGER	12
Chianina beef patty, little gem, onions agrodolce, avocado, and aioli	
ARTICHOKE PANINI  LUNCH ONLY	10
confit baby artichokes, house-made mozzarella, and pesto	
PROSCIUTTO PANINI LUNCH ONLY	10
prosciutto di Parma and house-made mozzarella	
ADD TO ANY BURGER OR PANINI:	
house-made mozzarella, gorgonzola, or fontina:	2
crispy speck or bacon:	2
tomato and basil:	2

 = VEGETARIAN  = GLUTEN FREE  = VEGAN

*GLUTEN FREE ITEMS ARE PREPARED IN A COMMON KITCHEN WITH THE RISK OF GLUTEN EXPOSURE. WE DO NOT RECOMMEND GLUTEN FREE ITEMS FOR CUSTOMERS WITH CELIAC DISEASE. CUSTOMERS W/ GLUTEN SENSITIVITIES SHOULD EXERCISE JUDGMENT IN CONSUMING GLUTEN FREE ITEMS.

HAPPY HOUR
TUESDAY - THURSDAY 5PM - 7PM
— 1/2 OFF SELECT BEER, WINE & ANTIPASTI —

PIZZA

MARGHERITA 	14
tomato sauce, basil, extra virgin olive oil, and house-made mozzarella,	
NEW GARDEN VEGETABLE 	15
tomato sauce, artichoke, eggplant, zucchini, Brussels sprouts, and asparagus	
ARTICHOKE & GOAT CHEESE 	15
artichokes, fingerling potatoes, goat cheese, pesto, and house-made mozzarella	
CAPRICCIOSA	16
prosciutto cotto, artichokes, mushrooms, olives, tomato sauce, and house-made mozzarella	
PROSCIUTTO & ARUGULA	17
prosciutto di Parma, house-made mozzarella, arugula, and shaved parmesan	
NEW ITALIAN MEAT LOVERS	20
calabrese, cotto, sausage, guanciale, tomato sauce, and house-made mozzarella.	
PISTACHIO	16
mortadella, house-made stracciatella cheese, wood-fired roasted pistachio, and olive oil	
NEW SAUSAGE & SQUASH BLOSSOM	17
sausage, squash blossoms, ricotta, house-made mozzarella, and raw honey	
NEW CALABRESE	16
spicy calabrese salame, fresh basil, ricotta, and house-made mozzarella	
SAUSAGE & MUSHROOM	15
taleggio cheese, sausage, forest mushrooms, and house-made mozzarella	
NEW HOUSE-MADE GLUTEN-FREE PIZZA	ADD 3 00
ADD TO ANY PIZZA:	
organic egg / sausage / vegetables:	2 50
cured meats, cheese:	3
anchovies, free-range mary's chicken:	4

BEVERAGES

MEXICAN COKE	4
DIET COKE	3
SPRITE	4
ICED TEA	3
MIGHTY LEAF HOT TEA	3
FLAVORED PELLEGRINO	3
lemon, orange, or blood orange	

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:

WINE

BY THE GLASS  OR BOTTLE 

BUBBLES

PROSECCO, "RIONDO"		
Italy	10	34
LAMBRUSCO, "CAVICCIOLI"		
Italy	10	34

ROSÉ

ROSÉ OF PINOT NOIR, RED CAR 		
Sonoma Coast	10	34





WHITE

PINOT GRIGIO, BENESSERTA 		
Napa Valley	12	
WHITE BLEND, FARMHOUSE 		
Sonoma	9	32
VERMENTINO, LA CALA		
Italy	9	32



WHITE

SAUVIGNON BLANC, MAKARA		
New Zealand	9	32
ORVIETO, "CAMPOGRANDE", SANTA CRISTINA		
Umbria	9	32
CHARDONNAY, TORMARESCA		
Italy	8	32
CHARDONNAY, LA CREMA		
Monterey	12	44

REDS

MERLOT, BENESSERTA 		
Napa Valley	12	
RED BLEND, FARMHOUSE 		
Sonoma	9	32
CHIANTI, CETAMURA		
Italy	8	32
NERO D' AVOLA, VILLA POZZI		
Sicilia	8	27

REDS

SANGIOVESE, COLLE PINO		
Italy	9	32
SYRAH, QUPE		
Central Coast, CA	10	34
PINOT NOIR, LA CREMA		
Monterey	10	34
ZINFANDEL, CLINE		
Lodi	9	32
MALBEC, DON DAVID		
Argentina	11	40
SUPER TUSCAN, "LE MAESTRELLE", ANTINORI		
Italy	11	40
CABERNET SAUVIGNON, JACKS HOUSE		
California	9	32
CABERNET SAUVIGNON, DOUBLE CANYON		
Washington State	12	42

BEER

LIL BO PILS

SMOG CITY, TORRANCE, CALIFORNIA
CZECH STYLE PILSER 4.4% ABV. 7

CALIFORNIA BLONDE ALE

EEL RIVER BREWING, FORTUNA, CALIFORNIA
AMERICAN BLONDE ALE 5.62% ABV. 8

BLOOD ORANGE WIT

REFUGE BREWERY, TEMECULA, CALIFORNIA
BELGIAN STYLE WHEAT BEER 5.0% ABV. 8

CHRONIC ALE

PIZZA PORT, SOLANA BEACH, CALIFORNIA
AMERICAN AMBER RED ALE 4.95% ABV 8

WIPE OUT IPA

PORT BREWING, SAN MARCOS, CALIFORNIA
AMERICAN INDIA PALE ALE 7.5% ABV 8

