



APPETIZERS

OLIVES  	4
marinated mixed olives	
FRIED CALAMARI	12
deep-fried calamari and zucchini with spicy marinara sauce	
WOOD-FIRED VEGETABLES  	11
wood-fired roasted seasonal vegetables with lemon and extra virgin olive oil	
MOZZARELLA & SPECK 	8
house-made mozzarella wrapped in slices of cured and smoked ham baked in tomato sauce	
MEATBALLS	13
braised beef, veal, and pork meatballs	
SAUSAGE & BRUSSELS SPROUTS 	11
wood-fired roasted brussels sprouts with spicy fennel sausage	

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	

 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

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	
CESARE	9
romaine, herbed croutons, white anchovies, grana, and caesar dressing	
KALE & BURRATA 	14
seasonal fruit, burrata, radicchio, provolone, quinoa, pancetta, red onion, and white balsamic dressing	
CHEF SALAD (LUNCH ONLY) 	14
romaine, raddichio, quinoa, house-made mozzarella, hard-boiled egg, pancetta, and prosciutto cotto	
ADD TO ANY SALAD:	
free-range mary's chicken:	6
prawns:	6

PASTA

ALL PASTAS ARE HOUSE MADE

POMODORO 	13
chitarra pasta with tomatoes, 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	
CACIO E PEPE 	14
chitarra pasta with black pepper and pecorino romano cheese	
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SEASONAL PASTA	
PUMPKIN TORTELLINI	16
handmade stuffed tortellini with pumpkin ricotta cheese and a fresh butter sage sauce	
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GLUTEN-FREE PASTA	ADD 3 00

PLATES

AVAILABLE FOR DINNER ONLY

CHICKEN PARMIGIANA	18
classic chicken Milanese baked with house-made mozzarella, tomato sauce, arugula, and roasted potatoes	
LASAGNA	18
house-made mozzarella, meat sauce, bolognese sauce, béchamel, and parmesan	

SANDWICHES AND BURGERS

SERVED WITH KENNEBEC FRITES OR ARUGULA SALAD

ARTICHOKE PANINI (LUNCH ONLY) 	10
confit baby artichokes, house-made mozzarella, and pesto	
PROSCIUTTO PANINI (LUNCH ONLY)	10
parma prosciutto and house-made mozzarella	
MICHAEL'S BURGER	12
chianina beef, little gem, onions agrodolce, avocado, 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

-  = 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.

MICHAEL'S RESTAURANT GROUP PARTNERS:



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	
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	
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.

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

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, "TORCIGODA" TORMARESCA 2012
Puglia 12 . . . 38

REDS

CHIANTI CLASSICO, ANTINORI PEPPOLI 2013
Toscana 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.