



mediterranean pizzeria

ny pizza

cheese | crushed tomato, mozzarella, basil | \$5⁴⁰ | \$28⁹⁰

pepperoni | crushed tomato, mozzarella, pepperoni | \$5⁹⁰ | \$32⁹⁰

mediterranean | feta, mozzarella, castelveltrano olives, lamb meatballs, tahini citrus drizzle | \$6⁹⁰ | \$33⁹⁰

balsamic chicken | mozzarella, fontal, garlic oil, grilled onion, tomato, spiced chicken thigh, balsamic glaze | \$7⁹⁰ | \$33⁹⁰

sicilian pizza

eggplant caprese | mozzarella, marinated eggplant, vodka sauce, basil pesto, basil | \$7⁹⁰ | \$32⁹⁰

pepperoni | crushed tomato, mozzarella, pepperoni | \$6⁹⁰ | \$29⁹⁰

mushroom & prosciutto | stracciatella, mozzarella, wild mushrooms, grilled onions, prosciutto di san daniele | \$7⁹⁰ | \$32⁹⁰

cappicola | mozzarella, fontal, cappicola, cherry peppers, vodka sauce, pesto oil | \$7⁹⁰ | \$32⁹⁰

buffalo chicken | mozzarella, fontal, spiced chicken thigh, blue cheese, hot sauce | \$7⁹⁰ | \$32⁹⁰

salads

beet and citrus | arugula and greenleaf, beets, mandarin oranges, shaved fennel, goat cheese, walnuts, tahini citrus vinaigrette | \$14⁹⁰ | \$17⁹⁰

kale augustus | chopped kale, quinoa, sundried tomatoes, parmigiano, creamy romano and garlic dressing | \$14⁹⁰ | \$17⁹⁰

greek goddess | romaine and green leaf, cucumbers, cherry tomatoes, grilled onions, pepperoncini, kalamata olives, feta, white bean hummus, greek goddess dressing | \$14⁹⁰ | \$17⁹⁰

roasted vegetable | arugula, artichokes, roasted shiitake mushrooms, roasted fennel, cajun carrots, marcona almonds, pecorino sardo, lemon vinaigrette | \$14⁹⁰ | \$17⁹⁰

sicilian chopped | chopped castelfranco and romaine, cannellini beans, roasted red peppers, castelveltrano olives, crispy pepperoni, pistachio, parmigiana, oregano and garlic vinaigrette | \$16⁹⁰ | \$19⁹⁰

add protein

marinated shrimp and octopus | \$9

sesame crusted ahi tuna | \$9

lamb meatball | \$7

spiced chicken thigh | \$6

panko chicken | \$8

soups

tomato basil | slow-roasted tomatoes, basil, parmigiano | \$7⁹⁰

chicken & bean | chicken thigh, cannellini beans, celery | \$8⁹⁰

rice bowls

greek island | jasmine rice, cucumbers, cherry tomatoes, kalamata olives, feta, pepperoncini, tzatziki, greek goddess dressing | \$14⁹⁰

harvest | fire roasted fennel, red peppers, mushrooms, charred carrots, shaved parmigiano, pistachio pesto spread, tahini citrus dressing | \$14⁹⁰

create your own | served over jasmine rice | \$14⁹⁰

choose your toppings [maximum of 4]

cannellini beans · cherry tomatoes · crispy pepperoni · green olives · grilled onions · kalamata olives · pepperoncini · cajun carrots · roasted red peppers · romaine lettuce · shiitake mushrooms · sprouted quinoa

choose your spread

tzatziki · hummus · baba ghanoush
pistachio pesto · tirokafteri [spicy feta]

choose your cheese

sheep feta · shaved parmigiana · goat cheese

add protein

marinated shrimp and octopus | \$9

sesame crusted ahi tuna | \$9

lamb meatball | \$7

spiced chicken thigh | \$6

panko chicken | \$8

dips and sides

dip platter | laffa pita, carrots, cucumbers | \$16⁹⁰

choose three dips

tzatziki · hummus · baba ghanoush · tirokafteri [spicy feta]
pistachio pesto

panko chicken tenders [gf] | marinated and panko [gf]
crusted, herbed fingerling potatoes | \$14⁹⁰ for 3 | \$19⁹⁰ for 5

fingerling potatoes | crispy fingerling potatoes, herb rub,
choice of dipping sauce | \$6⁹⁰

bean tabbouleh | sprouted lentils, cannellini beans, parsley,
sun-dried tomatoes, lemon vinaigrette | \$8⁹⁰

dessert

cookies | \$5⁹⁰ for 2 | \$8⁹⁰ for 4

chocolate chip · oatmeal raisin

gelato | \$8⁹⁰

pistachio · vanilla · espresso · salted caramel