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BEFORE PLACING  
YOUR ORDER,  
PLEASE INFORM  
YOUR SERVER IF A  
PERSON IN YOUR  
PARTY HAS A FOOD  
ALLERGY.

## REPEAT OFFENDERS

House Marinated Olives : \$5

Arugula (Cherry Tomatoes, Shaved Parm, Lemon Vinaigrette) : \$13

Caesar (Crisp Romaine, Shaved Parm, House Croutons) : \$15

Nonna Lucille's Wood Fired Meatballs : \$16

## WITH THE SEASONS

Buratta Plate \$16 / Faro Salad \$16 / Farm Greens \$15 / Antipasto \$20

## HOUSE FAVORITES

Red Pie with Fresh Mozzarella, Basil, Garlic, 'Nduja : \$20

Red Pie with Mozzarella, Spinach, Hot Peppers, Scallion : \$18

Red Pie with Mozzarella, Ricotta, Red Onion, Nonna's Meatballs : \$22

White Pie with Garlic, Basil Pesto, Prosciutto, Goat Cheese : \$23

White Pie with Crispy Bacon, Cherrystone Clams, Diced Peppers : \$25

White Pie with Garlic, Truffled Ricotta, Roasted Mushrooms : \$21

## CREATE YOUR OWN

(All pies are approximately 14")

Red Pie (Tomato Sauce, Oregano) : \$11 // Red Pie with Mozzarella : \$14

Classic Margarita (Tomato Sauce, Basil, Garlic, Fresh Mozzarella) : \$15

White Pie (Olive Oil, Garlic, Mozzarella, Oregano) : \$14 // White Pie with Ricotta \$16

Gluten Free Crust Available : Add \$5

THIS PRODUCT IS NOT  
RECOMMENDED FOR  
INDIVIDUALS WITH CELIAC  
DISEASE AS IT IS COOKED  
IN OUR OVEN AND WILL  
LIKELY COME IN CONTACT  
WITH FLOUR.

## TOPPINGS

Ricotta : \$3

Meatball : \$5

Caramelized Onions : \$2

Chopped Garlic : .50¢

Fresh Mozzarella : \$4

Prosciutto : \$6

Mediterranean Olives : \$2

Buttery Mashed Potatoes : \$3

Goat Cheese \$4

Artichoke : \$4

Fresh Basil : \$1

Cracked Egg : \$2

Pepperoni : \$4

Hot Cherry Peppers : \$2

Fresh Onion : \$1

Fresh Clams : \$8

Crispy Bacon : \$3

Roasted Red Peppers : \$2

Spinach : \$2

Anchovies : \$2

Sausage : \$3

Roasted Mushrooms : \$4

Arugula : \$2

Truffle Oil : \$2

Scallions : \$1

Diced Bell Peppers : \$2

Broccoli : \$2

Basil Pesto : \$3

## SOMETHING SWEET

House-Made Ice Cream Sandwich : \$9

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CONSUMING RAW OR UNDERCOOKED MEATS,  
POULTRY, SEAFOOD, SHELLFISH, EGGS OR  
UNPASTEURIZED MILK MAY INCREASE YOUR  
RISK OF FOODBORNE ILLNESS.

## WINE & BEER

### Red

Compadre, Pinot Noir 2018, Chile : \$12 / \$48

Fattoria, Chianti 2020, Italy : \$9 / \$36

Paumanok, Cabernet Franc 2019, North Fork, LI : \$13 / \$52

Capezzana, Red Blend 2019, Tuscany, Italy : \$12 / \$48

### White

Alois Lageder, Pinot Grigio 2019, Alto Adige, Italy : \$11 / \$44

Yalumba, Chardonnay 2020, South Australia : \$9 / \$36

Macari, Sauvignon Blanc 2019, North Fork, LI : \$10 / \$40

Enrico Serafino, Gavi 2020, Piedmont, Italy : \$11 / \$44

### Sparkling & Rosé

Enrico Serafino, Brut Sparkling 2017, Piedmont, Italy : \$14 / \$56

Pico, Rose 2020, Mombaruzzo, Italy : \$10 / \$40

### Draft Beer \$9

Maine Lunch IPA

Three Floyds Zombie Dust Pale Ale

Greenport Haus Pilsner

## CANNED BEER \$8

Half Acre Daisy Cutter Pale Ale

Allagash White

Night Shift Fluffy NEIPA

Greenport Naturally Juiced Pale Ale

Greenport Facing East IPA

Greenport Harbor Ale

Sloop Conflicion Sour

Alewife Thousand Stars Pilsner

Equilibrium Photon Citrus Pale Ale

Untitled Art N/A Pilsner \$6

## SOFT DRINKS & JUICES

Lemonade, Iced Tea, Apple Juice, Cranberry Juice, Pellegrino, Coke, Diet, Coke, Sprite, Ginger Ale

Stewarts : Root Beer, Orange & Cream, Cream Soda, Black Cherry

San Pellegrino : Blood Orange, Lemon, Grapefruit