



Fall 2016

SMALL BITES

Empanadas

16 hour slow-roasted pork with pickled shallots
(spicy pineapple chups to dip)

or

butternut squash, pumpkin seeds, sweet peppers, onions
(blueberry chups to dip)

For one: 3 (\$6) | To Share: 6 (\$10)

SALADS AND VEGGIES

The Dunya

sweet potato, butternut squash, beets, pistachios, greens
za'atar vinaigrette

For 1 \$7 | To Share (3-4 people) \$18

The Lagos

greens, apples, carrots, pumpkin seeds
hot-pepper vinaigrette

For 1 \$7 | To Share (3-4 people) \$18

DESSERT

Seasonal Ice-Cream Cone Platter

dolcezza gelato, homemade wood-fired cones, granola, chocolate, fresh fruit, mint

For 1 \$9 | To share (3-4 people) \$24

PIZZAS

Cheese Please \$12

tomato sauce, provolone and mozzarella blend, fresh mozzarella, basil

Pretty in Pepperoni \$14

tomato sauce, provolone and mozzarella blend, fresh mozzarella, pepperoni, basil

The Turu \$15

olive oil, provolone, mozzarella, argentine salami, apples, micro arugala, hot-pepper nectarine jam

Green Monster \$15

pesto, fresh mozzarella, feta cheese, zucchini and kale

The Penelope \$15.5

pesto, fresh mozzarella, bacon, mushrooms, smoked paprika

The Ackley \$15.5

olive oil, provolone, mozzarella, butternut squash, arugala-lemon pesto drizzle, sweet potato fritters, pumpkin seeds

The Bentley \$16

tomato sauce, provolone, mozzarella, cured chorizo, sopressata, peruvian sweet peppers, spicy honey

The Lot \$16

olive oil, provolone, mozzarella, 16 hour slow-roasted pork, bread and butter jalapeños, micro cilantro, spicy pineapple chups

The Shirley \$14

olive oil, provolone, mozzarella, pesto drizzle, tomato drizzle, hot peppers, cured chorizo, onions

ADD-ONS

- \$1 - hot peppers, pimenton, cilantro, garlic chips, butternut squash, sweet potato, zucchini, kale, jalapenos, peruvian sweet peppers, pesto, apple, pumpkin seeds
- \$2 - pepperoni, sopressata, chorizo, fresh mozzarella, feta, argentine salami, bacon, mushrooms
- \$3 - slow-roasted pork

