

CHARCUTERIE

artisanal dried and cured meats, local cheeses,
marinated olives, fresh baked bread market

SNACKS

MARINATED OLIVES 5

TRUFFLE FRITES 7

GARLIC KNOTS spicy hot tomato oil 6

TOTES MA "GOATS"

oven baked Humboldt Fog goat cheese,
roasted seasonal vegetable, wood fired organic
tomato sauce, fire bread 10

BACON & CLAMS

lager steamed Wellfleet cherry stones,
applewood smoked bacon, tomato,
garlic, banana peppers 14

SPINACH ARTICHOKE DIP

spinach, artichoke, creamy cheese blend,
fire bread 10

WOOD-FIRED WINGS

BUFFALO house Bleu cheese 10

KOREAN scallions, toasted sesame seeds 10

GARLIC herb, garlic, & caramelized shallots 10

MEATBALLS

BUFFALO CHICKEN bleu cheese dipper 9

GRASS FED BEEF shaved parmesan,
whole milk mozzarella, wood-fired organic
tomato sauce, basil 10

VEGGIE wood-fired vegetable, walnut, lentil,
pesto marinara, ricotta 8

SALADS ADD GRILLED CHICKEN [6],

GRILLED SHRIMP [9], BUFFALO CHICKEN
MEATBALL [5] CRISPY TOFU [3]

ROCKET

arugula, lemon, olive oil & parmesan 8.5

GREEK

romaine, red onion, grape tomato, English
cucumber, banana peppers, kalamata olives,
feta cheese, greek vinaigrette 10

SPINACH

baby spinach, fire roasted organic butternut
squash, goat cheese, dried cranberries, candied
walnut, shaved apple, maple vinaigrette 11

CAESAR

organic romaine, crouton, parmesan,
house Caesar dressing 9

CRISP PASTA DISHES SERVED WITH GARLIC BREAD AND CREATED
WITH OUR HOUSE-MADE FRESH PASTA AND SCRATCH SAUCES [GLUTEN-FREE
FETTUCCINI +2]

"WICKY-WICKY" CHICKEN RIGGIES free range chicken & rigatoni with spicy tomato cream,
parmesan 18.5

CRISPY CHICKEN PARM panko crusted free range chicken, house wood-fired organic tomato
sauce, melted whole milk mozz and parmesan over fresh tagliatelle 18

FUSILLI JERRY roasted seasonal organic vegetable, kalamata olives, feta cheese, sundried tomato
pesto over gluten free fusilli pasta 18

GARLICKY SHRIMP sautéed shrimp, garlic, banana peppers, tomato, garlic sauce over house
made fettuccine 19

VONGOLE Wellfleet cherrystones, white clam sauce & shaved parmesan over tagliatelle 19.5

BOLOGNESE meat sauce and shaved parmesan over fettuccine 18

MAMA LOVE grass fed beef meatballs, wood-fired organic tomato sauce & shaved parmesan over
tagliatelle 18

FLATBREADS

HAND-CRAFTED DOUGH USING ORGANIC FLOUR, FILTERED WATER, AND CAPE COD
SEA SALT FOR A CRISP CRUST, CHEWY CENTER & UNIQUE ARTISAN FLAVOR.
[ANY PIZZA CAN BE MADE ON A GLUTEN FREE CRUST [ADD +4]

MARGHERITA wood-fired tomato sauce, fresh mozzarella, garlic infused EVOO, torn basil, organic
tomatoes, Cape Cod sea salt, basil balsamic drizzle 17

BUILD ME UP BUTTERNUT wood-fired garlic oil, ricotta, whole milk mozzarella, prosciutto, caramelized
butternut squash, organic kale, spinach, dried cranberries 17.5

MAI PIE honey garlic teriyaki sauce, free range organic chicken, nitrate free bacon, pineapple, red onion,
whole milk mozzarella, cheddar, scallion 18

JIMMY'Z BLT house-made bacon jam, cheddar-whole milk mozz mix, free-range organic chicken,
arugula-grape tomato salad with garlic aioli 18.5

BUFFALO buffalo hot sauce, cheddar, fresh mozzarella, free-range organic chicken, caramelized pineapple,
red onion, scallion, blue cheese drizzle 18

CALIENTE HOT tomato oil, whole milk mozz, ricotta, parmesan, house made garlic-fennel sausage,
roasted pepper, pepper flake, banana peppers 18

NEW BEIGE wood-fired organic tomato sauce, whole milk mozz, parmesan, Amaral's New Bedford linguica,
onion, poblano pepper 17.5

SHORT RIB chipotle BBQ, cave aged gruyere, root beer braised short rib, caramelized shallot, candied
apple, Cape Cod sea salt 18.5

DUCK BACON wood-fired garlic oil, fresh mozzarella, Humboldt Fog aged goat cheese house-cured
smoked duck bacon, dried tart cherries, caramelized shallots, garlic, cracked black pepper, fresh torn
basil, pomegranate drizzle 19

TRUFFLE wood-fired garlic oil, whole milk mozzarella, fresh mozzarella, parmesan, truffle frites,
black pepper 17.5

SCALLOP & BACON wood-fired garlic oil, cheddar, fresh mozzarella, native scallops, nitrate free apple
wood smoked bacon, scallion, maple-brown sugar aioli 19.5

FARM EGG wood-fired garlic oil, fresh mozzarella, cave-aged gruyere, pecorino, prosciutto, chili flakes,
black pepper, sunny-side up local egg 17

Consuming raw or uncooked meats, poultry, seafood, shellfish or eggs may increase your risk of food-borne illness.
Before placing your order, please inform us if a person in your party has a food allergy.

BUILD YOUR OWN

START WITH ...

FLATBREAD RED-

WOOD-FIRED ORGANIC

TOMATO SAUCE 13

FLATBREAD WHITE-

WOOD-FIRED GARLIC OIL 13

CHEESE Add-Ons

[+1] EXCEPT AS NOTED

BLEU CHEESE crumbled,

CHEDDAR, FETA, GOAT

CHEESE Humboldt Fog

[+2], **GRUYERE** cave aged

[+2], **MOZZARELLA** fresh,

MOZZARELLA whole milk,

RICOTTA

PROTEIN Add-Ons

ADDITIONAL AS NOTED

ANCHOVIES [+2], **BACON**

nitrate free [+3], **CHICKEN**

free range [+3], **DUCK**

BACON house made [+5],

FARM EGG [+3], **LINGUICA**

[+2], **MEATBALLS** seasoned

grass fed beef [+3],

PEPPERONI nitrate free [+3],

PROSCIUTTO DI PARMA

[+3], **SAUSAGE** house made

garlic-fennel [+3], **SCALLOPS**

[+5], **SHORT RIB** [+4],

SHRIMP [+6], **SOPPRESSATA**

[+2], **TOFU** crispy [+3]

OTHER GOODNESS [ALL +1]

APPLE, ARUGULA [RAW

OR COOKED], BANANA

PEPPER, BROCCOLI,

BUTTERNUT SQUASH,

CHERRIES dried, **GARLIC,**

JALAPENOS, KALE,

MUSHROOMS, ONION

red or white, PINEAPPLE

caramelized, POBLANO

PEPPER, POTATO, RED

PEPPER, SHALLOT

CARAMELIZED, SPINACH,

SUNDRIED TOMATO nitrate

free, TOMATO