

ALL DAY

APPETIZERS

WOOD-FIRED EDAMAME 9
rosemary, lemon, sea salt

FRIED MOZZ 14
red sauce, parmesan, herbs

GARLIC CHEESE BREAD 12
creamy garlic-chili crisp

BAKED PIMENTO 12
focaccia & parmesan

HUMMUS 10
house focaccia & calabrese

CASTELVETRANO OLIVES 6
sicilian olives with lemon

SALADS

+CHICKEN 6 /+SALMON 8

PIZZERIA 13
*cucumber, olive, red onion,
parmesan, & salad peppers*
O&T RANCH

SPRING-ISH 13
*oven-kissed cabbage, radish,
orange, peanuts, & mint*
SPICY & SOUR VIN

SLAB SALAD 12
*iceberg, radishes, crispy croutons,
& lotsa basil*

1000 ISLAND

**limited availability*

PLATES

SALT & VINEGAR POTATOES 8
sea salt & parm

MARKET VEG MP*
"simply the best" -Tina Turner

ROASTED BROCCOLINI 14
garlic, lemon, & ricotta salata

BANSLEY FARM MEATBALLS 18
sugo, house bread, grana

WOOD OVEN LASAGNE 22/26
marinara with basil & grana
-or-
nonna's ragú with grana

PIZZAS

MARGHERITA 18
sugo, mozz, fresh basil, grana

O&T MARINARA (VG) 18
sugo, chopped tomato, basil, arugula

PEPPERONI PIE 22
sugo, mozz, oregano, pepperoni, parm

HOBOKEN 22
sugo, mozz, peppers, sausage, basil, grana

ROMANA 22
sugo, pancetta, red & black pepper, pecorino

SPICY JOE 22
sugo, mozz, pepperoni, jalapeño, honey, parm

SWEET JOE 21
garlic oil, mozz, pepperoni, honey, parm

BIANCO 21
mozz, artichoke, pecorino, mint, creamy garlic

THE NONNA 23
garlic oil, ricotta, tomato, meatballs, grana

LOCAL MUSHROOM 22
garlic oil, mozz, long-cooked onions, grana

ATOMICA 22
mozz, chicken, hot pepper relish, creamy garlic

XTRAS: CHEESE 2 | MEATS 3 | VEGGIES 2

LUNCH

available 11am-3pm-ish

FRIED CHICKEN SAMMIE 12
pimento cheese, chile oil, lettuce

MEATBALL SAMMIE 14
sugo, fontina, & parmesan

PIZZETTAS

*make any pizza a pizzezza;
served with creamy garlic sauce*
**price varies*

pizza skillet

*any pizza on smoked cheese polenta
& baked in the wood oven*
(gluten-friendly)
\$16.50

available after 5pm

CHICKEN PARM 25
*italian-style fried chicken breast,
smoky cheese polenta, sugo,
grana, & basil*

RIBEYE STEAK 45
*salt & peppered ribeye
with salt & vinegar potatoes
& roasted garlic butter*

DINNER

DRINKS

COCKTAILS

\$12

'CELLO SPRITZ

house made 'cello, bubbly, & a spritz

SHRUB SOUR

seasonal-small batch shrub with bourbon & citrus

GIN FIG

gin, mission fig & honey syrup, & fresh lemon

BARB-A-RITA

tequila blanco, rhubarb, lime, & salted strawberry rim

TOWNIE

dirty vodka martini; shaken not stirred

ESPRESSO MARTINI

vodka, espresso extraction, & coffee liqueur

PIZZA MARY

vodka, Mundi bloody mary mix, pizza shake, & pickles

mimosas

\$8 for you | \$40 to share

BEERS

\$6

LAGER

hawk moth | short story

N/A LAGER

hawk moth | prestige

PILSNER

gotahold | devil put aside

LITE

lost forty | 2nd rodeo

KOLSCH

bentonville brewing | soulshine

BLONDE

fossil cove | birch avenue

ALTBIER

ivory bill | old style

SESSION IPA

fossil cove | session

HAZY IPA

hawk moth | hazy & hoppy

IPA

new province | philosopher king

DIPA

gotahold | downhill

HARD CIDER

argus | apple bomb

ask us about our canned goods!

WINES

\$10gl. \$36btl.

(ARK) SAKE

a thousand cranes | origami

SAUV BLANC

slo jams | washington

PINOT GRIGIO

vingetti del sol | italy

CHARDONNAY

les jamelles | france

PROSECCO

poggio costa | italy

ROSÉ OF THE DAY

rotating selections

TINTO FINO

protos | rioja

PINOT NOIR

bloodroot | california

CAB SAUV

les jamelles | france

pizza wine

rotating juicy reds

20% GRAT FOR PARTIES 6+ | \$2 CAKEAGE | \$20 CORKAGE

BEVYS

FIZZ-ADES 3

lemon, lime, or grapefruit

SODAS 3

coke, diet coke, sprite

TEA 3

iced black tea
hot green tea

coco-matcha sour

coconut water, fresh lime, matcha,
& frothed egg white
(non-alcoholic)

\$6.50

ESPRESSO

single \$3 | double \$4.5

ESPRESSO & STEAMED MILK

\$5

ICED COFFEE

double shot with choice of milk

\$5

COFFEE