



Brunch

20% gratuity on parties of 7 or more

TO START

WOOD FIRED MIXED OLIVES^{VGD} <i>orange zest</i>	\$4 / \$7
MINISTRONE SOUP^{VG}	\$5 / \$8
AVOCADO TOAST^{VD} <i>avocado, jalapeño peppers, tomato, radish, lime, pickled shallot, country bread</i>	\$8
CRISPY BRUSSELS SPROUTS^{VGD} <i>calabrian chile, agrodolce, sea salt</i>	\$11
STRACCIATELLA CAPRESE^V <i>soft stretched cheese, tomato soffritto, basil, evoo, sea salt, country bread</i>	\$12
BURRATA DEL GIORNO	\$18
MAPLE CHILE CHICKEN WINGS (12)^G <i>herbed chicken wings, maple chile glaze, creamy gorgonzola dipping sauce</i>	\$17
TUSCAN RIBS (4)^G <i>balsamic barbeque sauce</i>	\$10
RICE BALLS (5) <i>arborio rice, short rib, sweet peas, parmigiano reggiano, tomato sauce</i>	\$10
MEATBALLS (5) <i>ricotta salata, pangrattato, tomato sauce, polenta, pesto</i>	\$12

SALADS

add one of the following:

- local, all natural chicken breast \$6 • faroe island salmon \$9
- (5) grilled gulf shrimp \$9 • hanger steak \$10

WOODSTACK^{VGD} <i>mixed greens, tomatoes, shaved radish & fennel, crisp shallots, house vinaigrette</i>	\$10
BUTTERY BIBB^{V+G} <i>goat cheese, strawberries, shaved radish, candied walnuts, honey poppy seed vinaigrette</i>	\$12

PANINI/BURGER

served with fries

substitute gluten-free organic baguette (\$2.00 supplement)

GRILLED CHICKEN <i>all natural, local chicken breast, provolone, broccoli rabe, shaved fennel, cherry peppers, pesto aioli, baguette</i>	\$13
STACKED BURGER <i>8 oz beef patty, caramelized onion, tomato soffritto, fior di latte mozzarella, arugula, brioche bun</i>	\$15

HOUSE MADE FRESH PASTA

(HALF ORDER \$13 / REGULAR ORDER \$21)
sub risotto for any pasta for gluten free

RIGATONI NORMA^V <i>tube-shaped pasta, ricotta salata, caramelized eggplant, garlic, basil, tomato sauce</i>	GNOCCHI PRIMAVERA^{V†} <i>potato & ricotta dumplings, parmigiano reggiano, asparagus, grape tomatoes, carrots, sweet peas, parsley, garlic cream sauce</i>
STROZZAPRETI <i>elongated, cavatelli-like pasta, sausage, pecorino romano, broccoli rabe, garlic, chili flakes, evoo</i>	SQUID INK LINGUINI <i>long, thin pasta, gulf shrimp, nduja, tomato, pangrattato</i>
TAGLIATELLE PROSCIUTTO & PISELLI <i>thin ribbon-shaped egg pasta, prosciutto di parma, parmigiano reggiano, cream, sweet peas</i>	BUCATINI ALL'AMATRICIANA <i>thick spaghetti-like pasta, guanciale, pecorino romano tomato, black pepper</i>
PAPPARDELLE BOLOGNESE <i>wide ribbon-shaped egg pasta, beef, veal and pork ragú, ricotta, touch of cream, parmigiano reggiano</i>	

EGGS & SWEETS

SOFT SCRAMBLED EGGS^V <i>farm eggs, rosemary potatoes, country bread</i>	\$11
BREAKFAST SKILLET <i>two sunny side farm eggs, prosciutto di parma, mixed mushrooms, spinach, rosemary potatoes, country bread</i>	\$14
BREAKFAST CALZONE <i>scrambled eggs, sausage, fior di latte mozzarella, cheddar cheese, mushrooms, scallions, tomato sauce</i>	\$17
LEMON RICOTTA PANCAKES^V <i>lemon curd, berries, maple syrup</i>	\$10
NUTELLA PIZZA^{V†} <i>fresh fruit, powdered sugar</i>	\$9

SIDES

APPLEWOOD SMOKED BACON^{GD}	\$6
CHEESE AND PARSLEY SAUSAGE^G	\$6
ROSEMARY POTATOES^{VGD}	\$6

\$2.00 PER PERSON PLATE FEE

for any outside dessert

INITIAL BREAD BOARD IS COMPLIMENTARY
each additional board is \$1.00 per person



TAKE A LOAF HOME

Our bread is made using a mixture of the finest organic flour from upstate ny & vermont. The country bread is leavened with a sourdough starter fermented for 24 to 48 hours.

COUNTRY BREAD \$6 • ITALIAN BAGUETTE \$3

WOOD FIRED PIZZA

(add \$5 for gluten free crust, gluten free crust contains milk product)

Our Napolitano style pizzas are made with 24 to 48 hour fermented dough, cooked at 900 degrees in our hand made oven, imported from Italy.

This produces a light crust with a beautiful leopard char.

MARGHERITA^V <i>fior di latte mozzarella, pecorino romano, basil, tomato sauce, evoo</i>	\$12	TARTUFO^V <i>roasted mushrooms, fior di latte mozzarella, fontina, truffle oil</i>	\$17
GRANDMA^V <i>fior di latte mozzarella, pecorino romano, pesto, garlic, tomato sauce, oregano</i>	\$13	SAY CHEESE^V <i>fior di latte mozzarella, gorgonzola, ricotta, pecorino romano, evoo</i>	\$16
MARINARA^{VD} (NO CHEESE) <i>kalamata olives, garlic, basil, tomato sauce, oregano, evoo</i>	\$10	DIABOLO <i>spicy soppressata, cherry tomatoes, calabrian chile, fior di latte mozzarella, basil, tomato sauce</i>	\$17
HAIL TO THE KALE^V <i>tuscan kale, roasted mushrooms, calabrian chiles, garlic, fontina, bechamel</i>	\$16	PEPPA PIG <i>soppressata, pepperoni, sausage, bacon marmalade, peppadew peppers, fior di latte mozzarella, basil, tomato sauce</i>	\$18
JERSEY GARDEN^V <i>caramelized eggplant, fior di latte mozzarella, ricotta salata, garlic, basil, tomato sauce</i>	\$16	PIZZA BARESE <i>sausage, broccoli rabe, roasted tomatoes, fior di latte & wisconsin dry mozzarella, pecorino romano, garlic, evoo</i>	\$18
NINA^V <i>breaded eggplant, spinach, fior di latte mozzarella, pecorino romano, garlic, basil, vodka sauce</i>	\$17	LOLA <i>guanciale, farm egg, leeks, pecorino romano, bechamel, truffle oil</i>	\$17
BURRATA^V <i>roasted tomato, basil, burrata, pecorino romano, tomato sauce, arugula pesto, evoo</i>	\$17	MARMALATA <i>bacon marmalade, arugula, roasted tomatoes, fior di latte mozzarella</i>	\$16
POPEYE^V <i>spinach, garlic, fior di latte mozzarella, parmigiano reggiano, sea salt, evoo</i>	\$16	PROSCIUTTO <i>prosciutto di parma, arugula, roasted tomatoes, fior di latte mozzarella, parmigiano reggiano, evoo</i>	\$18
BRUSSELS SPROUTS CACIO E PEPE^V <i>shaved brussels sprouts, fior di latte mozzarella, pecorino romano, bechamel, black pepper</i>	\$17	CALZONE <i>soppressata, fior di latte mozzarella, ricotta, pecorino romano, tomato sauce</i>	\$15

PIZZA TOPPINGS

\$1 basil garlic jalapeño peppers	\$2 arugula kale onion marmalade roasted tomatoes spinach egg honey	\$3 ricotta long hot peppers mushrooms bacon marmalade pepperoni sausage meatballs	\$4 fontina prosciutto soppressata
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^V Vegetarian item

^G Contains gluten-free ingredients. We are not a gluten-free environment.

[†] We use nuts and nut based oils in these menu items. If you are allergic to nuts or any other foods, please let us know.

^D Dairy-free ingredients.



Drinks

COCKTAILS

MIMOSA	\$8
BELLINI	\$8
BLOODY MARY	\$8
SANGRIA, RED (SPICY OR REG) <i>pueblo viejo blanco tequila, triple sec, red wine, pineapple, grapefruit & fresh lime juice, sugar</i>	\$8
SANGRIA, WHITE <i>svedka vodka, white wine, peach schnapps, pineapple & fresh lemon juice, sugar</i>	\$8
SANGRIA, CIDER <i>hard apple cider, laird's applejack, cocchi americano, fresh lemon juice, spiced syrup</i>	\$8
APEROL SPRITZ <i>aperol, prosecco, club soda, orange wheel</i>	\$9
WOOD STACK KENTUCKY MULE <i>evan williams BIB bourbon, fresh squeezed oj, agave nectar, ginger beer</i>	\$10
IRISH COFFEE <i>clontarf 1014 Irish whisky, hot coffee, chocolate stout syrup, fresh whipped cream</i>	\$9

WINE

WHITE

PINOT GRIGIO, CA' DONINI <i>Delle Venezie, Italy</i>	\$8 GLASS	\$28
SAUVIGNON BLANC, BALLARD LANE <i>Central Coast, California</i>	\$9 GLASS	\$32
CHARDONNAY, THOMAS HENRY <i>Sonoma County, California</i>	\$9 GLASS	\$32
RIESLING, RED NEWT CELLARS <i>Finger Lakes, NY</i>	\$9 GLASS	\$32

ROSÉ

CORVINA / RONDINELLA, KRIS <i>Veneto, Italy</i>	\$9 GLASS	\$32
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RED

PINOT NOIR, TORTOISE CREEK <i>California</i>	\$10 GLASS	\$36
CHIANTI, POGGIO DELLA TORRE <i>Tuscany, Italy</i>	\$9 GLASS	\$32
CABERNET SAUVIGNON, RAMSAY <i>North Coast, California</i>	\$11 GLASS	\$40
MALBEC, BODEGA LUIGI BOSCA 'LA LINDA' <i>Mendoza, Argentina</i>	\$9 GLASS	\$32
SUPER TUSCAN, AIA VECCHIA 'LAGONE' (MERLOT / CAB SAUV / CAB FRANC) <i>Tuscany, Italy</i>	\$10 GLASS	\$36

BUBBLES

PROSECCO ZARDETTO, SPECIAL CUVÉE <i>Treviso, Italy, NV</i>	\$8 GLASS	\$28
CHAMPAGNE, POL ROGER 'BRUT RESERVE' <i>France, NV</i>		\$98

COFFEE

all of our coffees are roasted by kobrnick coffee company in jersey city and are available in regular or decaf.

COFFEE	\$2
ESPRESSO	\$3
MACCHIATO	\$3
CAPPUCCINO	\$5
LATTÉ	\$5

HOT TEA

SPECIALTY TEAS	\$3
LIPTON (REGULAR OR DECAF)	\$2.50

OTHER

PELLEGRINO SPARKLING WATER	(250ML) \$2.50
	(750ML) \$5
ACQUA PANNA NATURAL SPRING WATER	(750ML) \$5
CANADA DRY CLUB SODA	(295ML) \$2.50
STRAWBERRY MOCKTAIL	\$5
<i>fresh strawberry, orange & lemon juice, basil, mint, agave nectar, club soda</i>	
FEVER TREE GINGER BEER	\$3
HOT COCOA	\$5
<i>fresh whipped cream</i>	

HOUSE MADE

UNSWEETENED ICED TEA	\$2.50
FRESH LEMONADE	\$3
ARNOLD PALMER	\$3

JUICE

FRESH SQUEEZED OJ (6.75 OZ)	\$5
APPLE	\$3
CRANBERRY	\$3
GRAPE FRUIT	\$3
PINEAPPLE	\$3

SODA

\$3.50

BOYLAN'S COLA • DIET COLA • GINGER ALE • ROOT BEER
DIET ROOT BEER • CREME • BIRCH BEER • BLACK CHERRY
MEXICAN SPRITE