

BRUNCH

ZEPPLES 8.5 V

fried 'za dough tossed in cinnamon-sugar with caramel dipping sauce

FRENCH TOAST 17.5 V

'za bread, cinnamon, whipped cream, fresh berries, maple syrup

PANCAKES 14.5 V

three pancakes, whipped cream, fresh berries, maple syrup

OMELET* 15.5

a choice of three ingredients: mushrooms, tomatoes, red or green peppers, spinach, onions, bacon, chorizo, fontina cheese, monterey jack, or cheddar

TWO EGGS YOUR WAY* 13.5

choice of housemade sausage patty or bacon, smashed red potatoes, date jam, whipped butter, toasted 'za bread

EGGS BENEDICT* 18.5

two soft poached eggs, housemade ham, smashed red potatoes, whipped salt butter, detroit style muffin

CHILAQUILES 18.5

corn tortillas, chipotle sauce, chorizo, refried black beans, two fried eggs, monterey jack

ADD CHICKEN OR SHRIMP +\$8

SMOKED SALMON PIZZA* 27.5

ducktrap smoked salmon, capers, shallots, dill, grated eggs, creme fraiche - available in 10"

HUEVOS RANCHEROS PIZZA* 18.5 / 30.5

salsa verde, black beans, chorizo, sour cream, three fried eggs, pico de gallo, queso fresco - available in 10" or 14"

BACON & EGG* 24.5

fried eggs, bacon, evoo, fresh mozzarella, pico de gallo - available in 14"

SALADS

MEDITERRANEAN 19.5 GF

romaine, italian salami, cherry tomatoes, english cucumbers, pepperoncini, chickpeas, red onions, manchego cheese, mixed olives, red wine vinaigrette

CAESAR 18.5

romaine, 'za dough croutons, white anchovies, parmesan cheese, caesar dressing

APPLE HAZELNUT 17.5 V GF

hydro bibb lettuce, honeycrisp apple, celery, roasted hazelnuts, manchego cheese, apple cider vinaigrette

BEET & KALE 17.5 V GF

baby kale, marinated red & yellow beets, pumpkin seeds, stracciatella, parmesan vinaigrette

SIMPLE SALAD 13.5 VV GF

mixed field greens, english cucumbers, cherry tomatoes, red onions, red wine vinaigrette

ADD GRILLED CHICKEN, SHRIMP, PROSCIUTTO,
OR DUCK PROSCIUTTO
TO ANY SALAD +\$8

NON-ALCOHOLIC DRINKS

SOFT DRINKS 4.5

coke / diet coke / sprite

PINK GRAPEFRUIT SODA 6

LEMONADE OR ARNOLD PALMER 6

RED BULL 6

original / sugarcane / yellow

SPARKLING WATER 9

1L BOTTLE WATER 5

ICED TEA 5

TEA 4.5

earl gray / mint / citrus chamomile
english breakfast / dragon well

BRUNCH COCKTAILS

UNLIMITED MIMOSAS**

\$39

prosecco, freshly squeezed orange juice

**only valid with purchase of an entrée per guest and for 90 min.

MIMOSA 15.5

prosecco, freshly squeezed oj

APEROL SPRITZ 16.5

aperol, cava, soda

BLOODY MARY 16.5

vodka, robert's mix, pepperoni, mozzarella

BLOODY MARIA 17.5

robert's mix, pepperoni, mozzarella, with a sidecar of 'la gritona' tequila

PALOMA 16.5

tequila, orange curaçao, mint, lime

SPICY V 16.5

spicy tequila, aperol, raspberry, mint, chili bitters

ESPRESSO MARTINI 19

sparrow espresso, deep eddy vodka, coffee liqueur, irish cream

SOUPS

ESCAROLE WHITE BEAN 11.5 V

escarole, white beans, lemon, parmesan, 'za dough crostini on the side

CHICKEN 12.5

celery, carrots, shredded amish chicken, farro, onion, garlic, 'za dough crostini on the side

FOOD ALLERGIES? JUST LET US KNOW.

GF GLUTEN-FREE V VEGETARIAN
DF DAIRY-FREE VV VEGAN

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness.

20% gratuity added for parties of 6 or more. Optional 2.5% employee benefits fee added to all guest checks. If you would like this removed, please let us know.

COFFEE

CAPPUCCINO 6

LATTE 6

COFFEE 5

regular or decaf



PIZZA

GLUTEN-FREE CRUST AVAILABLE* +\$4 · ALL PIZZAS 14" WITH 8 SLICES PER PIE

THE CLASSICS

THE LIA 24.5 **V**

our classic cheese, fresh mozz, shredded mozz, red sauce

THE RITA 29 **V** **R**

italian buffalo mozz, shredded mozz, oven roasted tomatoes, basil, evoo, red sauce

CARAMELIZED ONION 25.5 **V**

caramelized onions, fresh mozz, shredded mozz, red sauce

CRUMBLLED SAUSAGE "THE JAY" 29.5

crumbled fennel sausage, calabrian chili peppers, fresh mozz, red sauce

GRILLED SAUSAGE 29.5

grilled fennel sausage, caramelized onions, fresh mozz, red sauce

CUP & CHAR PEPPERONI 28.5

classic pepperoni, calabrian chili peppers, fresh mozz, shredded mozz, red sauce

CARNE 30.5

crumbled fennel sausage, meatballs, cup & char pepperoni, fresh mozz, shredded mozz, red sauce

SOPPRESSATA 28.5

salumi chicago's artisan soppressata, fresh mozz, shredded mozz, calabrian chili peppers, red sauce

DUCK PROSCIUTTO 29.5

duck prosciutto, calabrian chili peppers, fresh mozz, shredded mozz, red sauce

UNIQUELY OURS

PROSCIUTTO & ARUGULA 29.5

prosciutto di parma, heirloom cherry tomatoes, arugula, lemon vinaigrette, fresh mozz, shredded mozz, parmesan cheese, evoo

FENNEL 29.5 **R**

salumi chicago's fennel salami, braised fennel, fennel pollen, pickled fennel, fresh mozz, shredded mozz, honey, evoo

CALI ITALIA 29.5

asiago, fresh mozz, gorgonzola cheese, fig jam, prosciutto di parma, balsamic glaze, shaved parmigiano reggiano, evoo

CHICKEN & ARTICHOKE 28.5

marinated chicken breast, garlic, sautéed spinach, seasoned artichoke hearts, fontina cheese, evoo

SEAFOOD 38.5 **R**

shrimp, clams, calamari, fresh mozz, shredded mozz, evoo, served with white wine fish sauce on the side (shrimp, clams, calamari, lemon juice, garlic, white wine, butter)

ROASTED VEGETABLE 29.5 **V**

roasted cherry tomatoes, red peppers, calabrian chili peppers, wild mushrooms, caramelized onions, sautéed spinach, garlic, fontina cheese, evoo

VEGAN 28.5 **VV**

roasted cherry tomatoes, red peppers, calabrian chili peppers, wild mushrooms, caramelized onions, sautéed spinach, garlic, evoo

THE FUNGHI 29.5 **V**

truffle cream base, wild mushrooms, garlic, driftless ricotta cheese

A WALK IN THE WOODS 29.5 **V**

truffle cream base, wild mushrooms, artisan double cream washed-rind cheese, triple cream bloomy rind cheese, fresh mozz

TULIP TREE THREE CHEESE 27.5 **V**

foxfloves, trillium, fresh mozz, evoo

SKY PIE

coming soon

Pizza with a Purpose

Proceeds of the Sky Pie pizza support the Sky Foundation.

MAKE YOUR OWN ^{\$22}

CHOOSE YOUR BASE

extra virgin olive oil **OR** fresh tomato sauce

VEGETABLES

+\$3.5 EACH

- spinach
- mushrooms
- red onions
- giardiniera
- marinated artichoke
- caramelized onions
- cherry tomatoes

MEAT

+\$5 EACH

- bacon
- chorizo
- meatballs
- pepperoni
- fennel sausage

PREMIUM MEAT

+\$8 EACH

- duck prosciutto
- prosciutto
- shrimp
- marinated chicken

MORE

+\$2.5 EACH

- garlic
- basil leaves
- calabrian chili oil
- extra red sauce on pizza

DIPPING SAUCES

HOUSE BUTTERMILK	2.5
ARRABBIATA	2.5
RED SAUCE	3.5
CALABRIAN CHILI OIL	1
HOUSE HOT HONEY	1.5
HOUSE GIARDINIERA	3

'ZA BREAD

HALF 'ZA LOAF 4

WHOLE 'ZA LOAF 7

OUR STORY

GREAT PIZZA. NO SHORTCUTS.

From the first to the last bite, eating a slice is a journey. Our brick oven, thin-crust artisan pizza evolved from Robert's twenty year quest to fine-tune a dough recipe.

From the soft center, to the chew of the middle, and finally, to the crunch of the heel, the flavor experience evolves as you travel. From one big journey to one beautiful pie, we're excited to have you along for the ride.

FOOD ALLERGIES? JUST LET US KNOW.

GF GLUTEN-FREE**DF** DAIRY-FREE**V** VEGETARIAN**VV** VEGAN**R** ROBERT'S FAVES

*Our gluten-free pizza dough contains wheat starch with gluten removed. We cannot guarantee a 100% GF environment.