

Bar Snack



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| CHARCUTERIE BOARD | 15 |
| Chef selection of meats, cheeses, and spread | |
| SMOKED FISH DIP | 12 |
| House smoked salmon dip topped with kalamata olives and pickled peppers . Served pita chips | |
| WHIPPED RICOTTA | 12 |
| Whipped ricotta top with calabrian chili crunch. Served with pita chips | |
| BAR SNACK MIX | 5 |
| Varying assortment of sweet and salty snacks | |

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| ITALIAN POTATO SKINS | 12 |
| Baked with mozzarella and italian sausage and drizzled with olive tapenade. Served with a Herb Yogurt dipping sauce | |
| CALAMARI | 15 |
| Breaded and fried rings & tentacles, served with a side of pomodoro | |
| MOZZARELLA MOONS | 15 |
| Four large moons fried to a light golden brown, served with pomodoro sauce | |



DESSERTS

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| COOKIE SPECIAL | 5 |
| LEMON SORBET | 5 |
| COFFEE ICE CREAM | 5 |

10" Specialty Pizza

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| PIZZA OF THE MONTH | 18 |
| Ask your bartender about our pizza of the month | |
| GARBAGE CAN | 19 |
| Pepperoni, onions, mushrooms, sausage, bell peppers, black olives & mozzarella | |
| PIG 'N FIG | 19 |
| An EVOO base with garlic, romano, mozzarella, figs, & prosciutto. Baked then topped with arugula tossed in Italian dressing, black pepper, and lemon juice | |
| BBQ CHICKEN | 18 |
| Diced BBQ chicken thighs, smoked gouda, red onions, scallions & mozzarella on a BBQ sauce base | |
| THREE LITTLE PIGS | 18 |
| Sliced sausage, bacon, Canadian bacon, smoked cheddar & mozzarella | |

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| POTENT PICKLE | 18 |
| An herb garlic olive oil base with mozzarella, cheddar, breaded chicken, and sliced pickles. Baked then topped with ranch and dill. | |
| GODFATHERS | 17 |
| Prosciutto, scallions, garlic & mozzarella on a ricotta base | |
| AWARD WINNING VENETIAN BRUSCHETTA | 17 |
| A mozzarella and romano base (no tomato sauce) with fresh tomatoes, garlic, fresh basil, feta & gorgonzola | |
| MARGHERITA | 17 |
| A mozzarella and romano base (no tomato sauce) with fresh tomato slices, whole milk mozzarella & topped with fresh basil | |
| WHITE PIE | 17 |
| Fontina, romano, mozzarella & fresh spinach on a ricotta base | |
| ROASTED VEGGIE | 17 |
| Onions, bell peppers, mushroom, garlic & mozzarella | |



PIZZALLEY'S

Chianti Room

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| COLD-BREW MARTINI | 14 |
| Titos vodka, housemade cold brew, cinnamon vanilla syrup | |
| BLUEBERRY LAVENDER BEES KNEES | 13 |
| Fords Gin, blueberry shrub, lavender, honey, lemon | |
| THE "COSMO" CRAN-MER | 14 |
| Wheatley vodka, Cointreau, cranberry shrub, lime, orange spiced tea infused syrup | |
| PLANTERS PUNCH | 14 |
| Plantation Dark Rum, Falernum, lime, pomegranate syrup, club soda | |
| CRANBERRY SHRUB-A-RITA | 13 |
| Corazon Reposado, Del Maguey Vida Mezcal, cranberry shrub, lime | |

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| RYE MANHATTAN | 14 |
| Rittenhouse Rye, Amaro Averna, Sweet Vermouth, bitters | |
| PEANUT BUTTER CUP MARTINI | 14 |
| Madi Rum, Carolans Peanut Butter Irish Cream, Chocolate Liqueur | |
| POMEGRANATE FRENCH 75 | 13 |
| St. Augustine gin, pomegranate syrup, lemon, brut | |
| JUST ANOTHER OLD FASHIONED | 15 |
| Elijah Craig, demerera, orange & Angostura bitters | |
| LIMONATA | 11 |
| House crafted Limoncello, Triple Sec, lemon juice, simple syrup, sprite | |

Cocktails

Wines By The Glass

CALIFORNIA CAB
 OREGON PINOT NOIR
 ARGENTINA MALBEC
 NEW ZEALAND SAUVIGNON BLANC
 ITALIAN PINOT GRIGIO
 CALIFORNIA CHARDONNAY
 SPARKLING BRUT
 MOSCATO

Mocktails

POMEGRANATE LIMEADE
 PINA COLADA
 FRUIT SODA
 (strawberry, passion fruit, peach)

HAPPY HOUR

Monday-Friday 12-6

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| \$8 | \$7 |
| Margaritas | Wells |
| Gimlet | |
| Whiskey Sour | \$5 |
| Vodka Lemonade | Beers |

**10% OFF PIZZA WITH
 ALCOHOL PURCHASE**

\$2 OFF
 Wine



Local Breweries

(Can/Bottle)

ANCIENT CITY PALE ALE
 BOLD CITY DUKES
 GREEN BENCH PILSNER
 INTUITION HAZY IPA
 VETERANS UNITED BLONDE
 PACIFICO

ORDER AT THE BAR