Anti Pizza

Meatballs \$17

Italian style meatballs served with shaved Parmesan, red sauce, basil

Manicotti & Meatballs \$21

Meatballs & tender manicotti filled with a lemon basil thyme ricotta cheese smothered in red sauce

Asiago & Artichoke Dip \$19

Hot dip out of the oven served in a hot skillet with Romano & olive oil flatbread

Antipasto Platter \$42

Capicola, prosciutto, pepperoni, Romano flatbread, tomato & olive compote, savory ricotta cheese blend, pepperoncini, candied walnuts, Mozzarella chunks, and pickled onions

Meatball Sub \$19

Meatballs, pepperoni, tomato & olive compote, Mozzarella cheese, red sauce on house bread

Jersey Girl \$20

Pepperoni, capicola, prosciutto, Mozzarella, pepperoncini, tomato & olive compote, arugula, vinegar & oil with balsamic drizzle

Antipasto Salad \$22

Arugula, romaine hearts, prosciutto, Romano cheese, Mozzarella, lemon garlic garbanzo beans, sun-dried tomato, olive blend, pepperoncini, roasted garlic, flatbread



Ch'aak'k'wat'i (Eagle's Egg) \$24 BBQ sauce, BBQ beef brisket, pineapple, Mozzarella & pickled red onion

Old World \$21

Mozzarella, house cheese blend, red sauce, fresh basil

Pizza Bianca \$24

Mozzarella, house cheese blend, lemon herb ricotta, prosciutto ham, fresh basil, arugula

Meat Lovers \$22

Mozzarella, house cheese blend, red sauce, pepperoni, meatballs, prosciutto

The Roni \$22

Mozzarella, house cheese blend, pepperoni, red sauce

Mediterranean \$24

Mozzarella, red sauce, mushrooms, red onions, artichoke, lemon garlic garbanzo beans, capers, pepperoncini, and sun-dried tomato & olive compote

Vodka Scudera \$23

Mozzarella, house cheese blend, Vodka sauce, prosciutto ham, peas, mushrooms

Four Cheese \$21

Mozzarella, house cheese blend, Asiago, Parmesan, red sauce, & fresh herbs

Xaat Kwaani (Salmon People) \$25

Smoked Salmon, dill, capers, lemon herb ricotta, red onions and Mozzarella

Isabell's Tradition \$23

Grandma's Meatballs, red sauce, Mozzarella, mushrooms, lemon herb ricotta, roasted garlic

Desserts

Cannoli Sicilian \$9
Crispy Cannoli filled with rich cream & toasted pistachios

Limoncello Ricotta Cake \$9

Lemon & Ricotta cake with pistachio-almond ice cream, pistachios & lemon drizzle

Apple & Walnut Tart \$9

Tender apples, brown sugar, cinnamon, walnuts, with salted caramel ice cream

Tiramisù \$9

Velvety layered cake with ladyfingers, creamy & sweet Mascarpone cheese, coffee

from Behind the Bar

House Cocktails

Lemoncello Margarita

Hornitos Silver Tequila, Caravella Lemoncello Liqueur, fresh squeezed lemon juice, touch of lemonade, garnished with a fresh bruleed candied lemon wheel

Porch Days

Basil Hayden Bourbon, Gran Gala Orange Liqueur, fresh squeezed lemon juice, simple syrup, topped with a splash of soda bubbles

Cliff Side Spritzer

Uncharted Alaska Distillery Gin, Aperol Liqueur, fresh squeezed lime juice, simple syrup, soda bubbles

Red & Stormy

Bacardi Rum, Passionfruit Liqueur, fresh cut & muddled watermelon cubes, fresh squeezed lime juice, ginger beer, & a dash of Angostura bitters

Wine

≎White≎

LaMarca Prosecco Split \$12

Terlato Pinot Grigio \$12 / \$38

Martin Codax Albarino \$13 / \$44

 \bigcirc Red \bigcirc

Col Di Sasso Cabernet & Sangiovese \$10 / \$36

Cecchi Chianti \$12 / \$40

Villa Antinori Toscana \$14 / \$48

Beers

○Draft○

8 Rotating Draft Selections
with exclusively
produced specialty brews made by
Denali Brewing Co., 49th State Brewing,
& Midnight Sun Brewing Co.

⇔By the Bottle & Can⇔

49th State Brewing Arctic Roots Cider
49th State Brewing McCarthy Nitro Stout
Budweiser . Bud Light
Coors Light . Corona
Heineken . Heineken Zero-NA
Miller Lite
Modelo Especial
Peroni . Rainier
White Claw Hard Seltzer

Beverages

49th State Brewing Frontier Sodas Wild Blueberry Cream . Spruce Tip . Root Beer

Coca-Cola . Diet Coke . Coke Zero . Sprite . Dr. Pepper . Lemonade . Ginger Ale . Assorted Juices . San Pellegrino .