

## STARTERS

### CROSTINI

fresh fig and honey, herb goat cheese a top of toasted baguette slices with balsamic reduction 13

### ANTIPASTI BOARD

A hand selected array of artisan cheeses and charcuterie 18

### BRAISED MEATBALLS

Chicken and pork meatballs slowly cooked in tomato Sugo and served with parmesan and parsley 13

### WARM FOCACCIA

baked in house and served with aged balsamic vinegar and extra-virgin olive oil 6

### OLIVE MISTI

marinated mix of olives with pickled peppers, orange peel, fresh herbs and extra-virgin olive oil. Served warm 4

## SALADS

### \*\*THE ART HOUSE

mixed greens, bleu cheese, cashews, balsamic vinaigrette and balsamic glaze  
Sm 7.5 Lg 11.5  
Add Grilled Chicken 5  
Smoked Salmon 6

### CAESAR

crisp romaine lettuce, tossed with our house made Caesar dressing, parmesan cheese and croutons  
Sm 6.5 Lg 10.5  
Add Grilled Chicken 5  
Smoked Salmon 6

### ARUGULA CHICKPEA SALAD

braised chickpeas, sultanas, pine nut, celery, parsley, dressed with a lemon vinaigrette and served a top a bed of arugula 12

### ROAST BEET SALAD

warm beets, burrata cheese, blood orange vinaigrette, house pesto and pistachios 14

### WATERMELON SALAD

arugula, watermelon, cucumber, mint, with goat cheese, Marcona almonds served with champagne vinaigrette 12.5  
Add Grilled Chicken 5  
Smoked Salmon 6



## MAINS

### CARBONARA AND PEAS

fresh linguine pasta tossed with sautéed snap peas, pancetta, garlic, shallots, finished with butter and an egg yolk. Topped with Pecorino Romano cheese 18

### SPAGHETTI & MEATBALLS

three handmade meatballs tossed with spaghetti pasta in a tomato sugo, finished with parmesan and parsley. Served with our house salad 18  
Gluten Free Pasta 1

### GNOCCHI IN PESTO

handmade potato dumplings tossed with arugula pistachio pesto and fresh arugula. Topped with burrata cheese and served with our house salad 19

### MUSHROOM LASAGNA

layers of fresh pasta, homemade mushroom ragu, bechamel, spinach ricotta and a tomato basil sauce, topped with mozzarella and baked to perfection. Served with our house salad 19

### BOLOGNESE LASAGNA

homemade meat sauce layered with fresh pasta, bechamel, herbed ricotta and a tomato basil sauce, topped with mozzarella and baked to perfection. Served with our house salad 20

### PAPPARDELLE BOLOGNESE

classic slow cooked meat and tomato sauce tossed with fresh Pappardelle pasta. Topped with herb ricotta and extra virgin olive oil 19

### BAKED RIGATONI GF

gluten free rigatoni topped with homemade red sauce and mozzarella cheese, and baked to perfection 18

## SIDES

### ROOT VEG HASH 5

### ROSEMARY POTATOES 4

### ROASTED BRUSSEL SPROUTS 5

## PIZZAS

### MARGHERITA

red sauce, roma tomatoes, parmesan, fresh mozzarella and minced garlic. Finished with fresh basil 15.5

### FIG & BRIE

creamy Brie cheese melted over fig jam spread. Finished with a light drizzle of honey, fresh herbs and extra-virgin olive oil 17.5

### CARBONARA

Pancetta, Shallots, roasted garlic oil, Parmesan and baked with three cage-free eggs. Finished with pecorino Romano and fresh parsley 18.5

### WILD MUSHROOM

roasted chanterelle, shiitake, portobello and cremini mushroom mix, garlic oil, thyme, grilled onions, Parmesan and goat cheese. Finished with fried capers 18.5

### ARTICHOKE PARMESAN

marinated artichokes, fresh mozzarella, spinach, red onions, Kalamata olives on a parmesan cream base. Finished with fresh basil 17.5

### ITALIAN RED

homemade Italian red sauce, fresh mozzarella, sausage, prosciutto, grilled onion and minced garlic. Finished with fresh basil 19.5

### ANTIPASTI PIZZA

brie and an array of artisan charcuterie on a quince mostarda base 18.5

## YOUR PIZZA BUILT OFF THE BRICK

Includes one sauce, one cheese, one topping 14.5

*Each additional topping: meat 3, cheese 3, veggie 3 Gluten free crust 5*

### SAUCES

red, pesto, parmesan cream, garlic oil

**CHEESES** fresh mozzarella, parmesan, goat cheese, bleu cheese, Monterey jack, cheddar, feta, gorgonzola, Vegan

**MEATS** ham, pepperoni, house-made sausage, chicken, bacon, prosciutto

**VEGGIES** tomato, mushrooms, spinach, red onion, grilled onion, kalamata olive, jalapeño, artichoke, arugula

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

\*\* Contains tree nuts

✓ please tell your server if you wish this item to be made vegan  
Minimum of 18% gratuity will be added to parties of 6 or more