



TO START

HEARTH BAKED HAWAIIAN ROLLS

LOCAL HONEY BUTTER + TOGARASHI BUTTER + LAVA SALT 10

FIRE ROASTED CALABRIAN BRUSSELS SPROUTS

MAPLE CURED BACON + HEAVEN'S HONEY
CALABRIAN CHILE + PECORINO ROMANO 14

GENERAL TSO'S CAULIFLOWER

CLASSIC SWEET & SPICY SAUCE
CHILLI PEPPER + PEANUTS + SESAME 14

MEATBALLS AL FORNO

STONE GROUND PARMESAN POLENTA
GOOD PARM + CRISPY ONIONS 15

WHIPPED RICOTTA

PUBLICAN SOURDOUGH + HEAVEN'S HONEY
CANDIED PECANS + ROSEMARY + SEA SALT 14
ADD PROSCIUTTO SAN DANIELLE +6

CRISPY RHODE ISLAND CALAMARI

HAND BREADED + CHERRY BOMB PEPPERS
POMODORO SAUCE 18

SALADS

LORETTA'S

GARBANZO BEANS + AVOCADO
SWEET DROP PEPPERS + CARROTS + SCALLIONS
BACON + GORGONZOLA + CRUNCHY SPAGHETTI
ZESTY VINAIGRETTE 16

NOT ANOTHER CAESAR

ROMAINE AND BABY ARUGULA + SHAVED PARMESAN
ROASTED SWEET CORN + TOASTED PISTACHIOS + GREEK
YOGURT DRESSING + CRUNCHY TORTILLA STRIPS 15

SHRIMP + FARRO

GRILLED PACIFIC BLUE SHRIMP + HEIRLOOM TOMATO
KALAMATA OLIVE + CUCUMBER + RED ONION
PURPLE RADISH + LOCAL FETA + ALMOND + MINT
LEMON BASIL VINAIGRETTE 19

ADD TO ANY SALAD

ROASTED CHICKEN 5, ROASTED SALMON 7

SANDWICHES

TURKEY CLUB

FERNDALE FARMS ROASTED TURKEY + MEUNSTER CHEESE
MAPLE BACON + ARUGULA + FIRE ROASTED TOMATO
AVOCADO GARLIC AIOLI + HAND CUT FRIES 17

CHICKEN PARM MELT

HAND BREADED CUTLET + SLOW ROASTED TOMATOES
PROVOLONE + PARMESAN + TUSCAN KALE + LEMON
PEPPER VINAIGRETTE + SPENCE FARMS SOURDOUGH
HAND CUT FRIES 17

CHICKEN CAPRESE

GRILLED COOK'S VENTURE HEIRLOOM CHICKEN BREAST
FRESH MOZZARELLA + ROASTED TOMATO JAM + BASIL
AIOLI + CIABATTA ROLL + FRESH CUT FRIES 17

OUR DOUBLE CHEESEBURGER

DRY AGED SLAGEL FARMS BEEF + AMERICAN CHEESE
HOUSE PICKLES + RED ONION + AIOLI
BRIOCHE BUN + HAND CUT FRIES 18

SEASONAL SPECIALS

HAND STRETCHED BURRATA

END OF SUMMER GARDEN TOMATOES + BASIL OLIVE OIL
BALSAMIC + GRILLED PUBLICAN SESAME SOURDOUGH
BREAD 18

BLACKENED MAHI MAHI

ARUGULA + BEEFSTEAK TOMATO + AVOCADO
LEMON CAPER AIOLI + PICKLED RED ONION
TOASTED SOURDOUGH + FRESH CUT FRIES 18

SPICY MAINE LOBSTER PIZZA

HAND SHUCKED MAINE LOBSTER + CHARRED SWEET
CORN + MOZZARELLA + CHIVES + LEMON 29

BRICK OVEN FIRED PIZZA

MARGHERITA

FIOR DI LATTE MOZZARELLA + BIANCO
TOMATOES + BASIL + OLIVE OIL 18

CHARRED PEPPERONI

EZZO "CUP & CHAR" PEPPERONI + FIOR DI LATTE
MOZZARELLA + HEAVEN'S HOT HONEY + BASIL 20

SPICY SICILIAN

VODKA SAUCE + LOCAL MADE ITALIAN
FENNEL SAUSAGE + CHERRY BOMB PEPPERS
PARMESAN 19

EVERYDAY I'M TRUFFLIN'

ROASTED WILD MUSHROOMS + TRUFFLE CREAM
FIOR DI LATTE MOZZARELLA + PECORINO
ROMANO CHEESE + ARUGULA + LEMON 19

MAINS + HANDCRAFTED PASTA

RIGATONI POMODORO

BIANCO DI NAPOLI TOMATOES + SWEET GARLIC
GOOD PARM + GENOVESE BASIL 19

PUT A MEATBALL ON IT 4

FUSILLI ALLA VODKA

CALABRIAN CHILE + WHIPPED FRESH
RICOTTA + CHIVES 19

OUR CHICKEN PARM

A CLASSIC + PROVOLONE & PARMESAN CHEESE
RED SAUCE + FUSILLI VODKA 19

PAPPARDELLE NAPOLETANA

BRAISED LOCAL SHORT RIB + FENNEL SAUSAGE
RAGU + BRAISED ROOT VEGETABLES
PECORINO ROMANO 21



 Our Menu is Always Changing With The Seasons + We Utilize Our Local Farmers Throughout The Year To Develop Our Menus Weekly + Not All Ingredients May Be Listed + Please Let Us Know Of Any Dietary Restrictions

The consumption of raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness, especially if you have certain medical conditions.
2.5% Processing Fee is added to subtotal, fee is waived with cash payment.