

STARTERS

- PEPPERS \$11

VG

VE

N

blistered shishitos - marinated red peppers - almonds - smoked spice
- CRISPY ROASTED BRUSSELS SPROUTS \$12

D

agrodolce - bacon - manchego
- POUTINE \$13

D

hand-cut fries - house-made gravy - bacon - Velveeta - scallions - manchego - parsley - black pepper
- MEATBALLS \$15

D

house-made pork and veal blend - marinara - basil - aged parmigiano reggiano - mozzarella
- ARANCINI BALLS \$13

D

N

crispy cheesy risotto - veal ragu - mozzarella - romesco sause - aged parmigiano reggiano

SALADS

- CAESAR \$13

D

E

chopped hearts of romaine - aged parmigiano reggiano - house-made croutons
- ARUGULA & FRISEE \$14

VG

D

N

roasted sun-dried tomatoes - cucumbers - feta - pine nuts - red wine vinaigrette
- CAPRESE \$14

VG

fresh roma tomatoes - basil - mozzarella - evoo - balsamic - black pepper sea salt
- BEET & BURRATA \$14

VG

D

N

fresh red beets - pickled beets - brussels sprouts burrata cheese - orange slices - almonds - white wine vinaigrette

PIZZAS

CHOICE OF 12" ARTISAN ROUND, 8 X 12" ROMAN SQUARE OR 18" NEW YORK STYLE

- CHEESE \$18|\$25

VG

D

W

tomato sauce - mozzarella - asiago - basil
- WHITE \$19|\$26

VG

D

W

evoo - mozzarella - asiago - fontina - garlic
- NAPOLI MARGHERITA \$18|\$28

VG

D

W

*Round only
tomato sauce - basil - fresh mozz- aged parmigiano reggiano - evoo
- BLISTERED CHERRY TOMATO \$21|\$26

VE

VG

W

*No cheese
tomato sauce - chili pepper marinated cherry tomatoes - oregano - garlic
- PEPPERONI \$23|\$29

D

W

tomato sauce - cup & char pepperoni - mozzarella - asiago - aged parmigiano reggiano - basil - Mike's hot honey
- SAUSAGE \$23|\$29

D

W

tomato sauce - house-made sweet fennel sausage - marinated red bell peppers - mozzarella - asiago - aged parmigiano reggiano - basil
- SPICY VODKA SAUSAGE \$25|\$32

D

W

house-made spicy vodka sauce - house-made sweet fennel sausage - Calabrian chili peppers mozzarella - asiago - basil
- SOPPRESSATA \$23|\$31

D

W

tomato sauce - soppressata - mozzarella - asiago - aged parmigiano reggiano - basil - Mike's hot honey

PASTA & RISOTTOS

MADE FRESH DAILY

- WILD MUSHROOM \$23

VG

W

D

linguine - local wild mushrooms - spinach - red wine reduction
- SPICY VODKA TOMATO \$23

VG

W

D

rigatoni - Tito's vodka - calabrian chili peppers
add sweet fennel sausage \$4
- PISTACHIO \$23

VG

W

N

D

orecchiette - roasted pistachio - aged parmigiano reggiano - cherry tomato - micro arugula
- AGLIO E OLIO \$24

VG

W

SF

D

linguine - garlic - evoo - blistered cherry tomatoes - Parmesan Reggiano -red pepper flakes - fresh parsley - black pepper
+ add fresh Maryland crabmeat \$8
Make it Gluten Free - substitute pasta for fresh spinach

GF
- FUSILLI \$26

W

D

fusilli - red lager beer - aged manchego - cream
choice of either
 - 2Fifty BBQ pulled pork
 - 2Fifty BBQ beef brisket
 - House-made sweet fennel sausage
- CHEESE RISOTTO \$22

VG

D

creamy italian rice - white wine - parmesan
- ASPARAGUS & MUSHROOM RISOTTO \$25

VG

D

creamy italian rice - grilled asparagus - roasted shitake - oyster mushrooms - parmesan

KIDS

AVAILABLE FOR KIDS UNDER 10 YEARS OLD

- PB & J \$7

VG

W

N

grape jelly - crunchy peanut butter
- FUSILLI PASTA \$8

VG

W

D

choice of mac & cheese - butter - marinara
- GRILLED CHEESE \$7

VG

W

D

american - mozzarella
- CHEESE PIZZA \$12

VG

W

D

tomato sauce - mozzarella

DESSERTS

- TEA (HOT OR COLD) \$4

lemon twist
- ESPRESSO \$5
- FRESHLY BREWED \$4

COFFEE|DECAF

featuring locally roasted Rustic Route Coffee
- GELATO \$6

chocolate

M

E

SY

pistachio

M

N

strawberry

M

vanilla bean

M

salted caramel

M

E

W

cookies & cream

M

W

SY
- OLIVE OIL CAKE \$4

E

M

baked in-house, orginial or chocolate
- CARROT CAKE \$4

N

E

M

baked in-house 2 slices
- MINI CANNOLI \$6

W

E

M

SY

locally made from Vaccaro's Desserts, the oldest cannoli maker in the U.S. - filled with cannoli cream, 3 mini shells, 2 plain and 1 dipped in chocolate
- CRÈME BRÛLÉE \$7

M

E

house-made rich custard base topped with a layer of hardened caramelized sugar

ITALIAN STREET SANDWICHES

- MORTADELLA \$12

N

D

fresh sliced imported mortadella - pesto - burrata - pistachio - evoo
- PROSCIUTTO \$15

D

fresh sliced 24-month aged prosciutto di parma - fig compote - brie spread - pear
- PULLED PORK OR BEEF BRISKET \$15

D

2Fifty smoked bbq pulled pork or beef brisket - fig compote - brie spread - scallions

CO-OWNER/PIZZAIOLO - RICHARD WEINER | CO-OWNER - NICHOLAS FRAMARINI
ASST. GENERAL MANAGER - JEN CHAVEZ

W

 Wheat

M

 Milk

E

 Eggs

N

 Nuts

S

 Sesame

T

 Tree Nuts

D

 Dairy

SY

 Soy

SF

 Shellfish

VG

 Vegetarian

VE

 Vegan

GF

 Gluten Free

CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS.

CREDIT/DEBIT CARDS ONLY – NO CASH ACCEPTED