



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) (W) (F)
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) (W)
crispy cheesy risotto - veal ragu - mozzarella - romesco sauce - aged parmigiano reggiano

SALADS

CAESAR \$13 (D) (E) (F)
chopped hearts of romaine - aged parmigiano reggiano - house-made croutons. Without croutons (GF)

ARUGULA & FRISEE \$14 (VG) (D) (N)
roasted sun-dried tomatoes - cucumbers - feta - pine nuts - red wine vinaigrette - granola

CAPRESE \$14 (VG)
fresh roma tomatoes - basil - mozzarella - evoo - balsamic - black pepper sea salt

BEET & BURRATA \$14 (VG) (D) (N)
fresh red beets - fresh beets - brussels sprouts burrata cheese - orange slices - almonds - white wine vinaigrette

HARVEST SALAD \$14 (D) (N)
bib lettuce - fresh sliced pears - sharp aged crumbled white cheddar - sweetened tart dried cherries - house-made maple-honey vinaigrette - granola mix. Without granola (GF)

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) *Artisan 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 -aged parmigiano reggiano basil

SOPPRESSATA \$23|\$31 (D) (W)
tomato sauce - soppressata - mozzarella - asiago - aged parmigiano reggiano basil - Mike's hot honey

PEAR \$23 (VG) (D) (W) *Round only
evoo - fresh pear - bleu cheese - micro arugula - balsamic drizzle + add Prosciutto di Parma \$5

MUSHROOM \$23|\$29 (VG) (D) (W)
evoo - shiitake - cremini - fontina - aged parmigiano reggiano - thyme - truffle infused honey

MASHED POTATO \$24|\$32 (D) (W)
evoo - house-made mashed potatoes - asiago - mozzarella - bacon - scallions ground pepper

BBQ PULLED PORK OR BEEF BRISKET \$25|\$33 (D) (W) (F)
evoo - 2Fifty BBQ pulled pork or beef brisket - mozzarella - asiago - manchego scallions - finished with signature bbq sauce

ARGENTINIAN FUGAZZETA PIZZA \$23|\$29 (VG) (D) (W) (S)
chili & basil oil - mozzarella - asiago - red & white onions - parsley

CHERRY & PISTACHIO PIZZA \$25|\$29 (VG) (D) (W) (N)
house-made pistachio sauce - fontina & gouda cheese - roasted red onions dried cherries - (fresh torn burrata - ground pistachio added post oven)

Add Ons

Prosciutto di Parma \$8 | bacon \$7 | soppressata \$6 | white anchovies \$4 pepperoni \$7 | house-made sweet sausage \$4 | sautéed mushrooms \$4 extra sauce \$2 | extra cheese \$3 | pineapple \$2 | green olives \$2 | black olives \$2 calabrian chili \$2 | marinated bell peppers \$2 | basil \$2 | hot honey \$2 balsamic drizzle \$2 | meatballs \$6 | pulled pork \$9 | beef brisket \$9 | grilled chicken \$8 caramelized onions \$2 | ranch \$1 | crabmeat \$8 | raw onions \$2

ITALIAN STREET SANDWICHES

MORTADELLA \$12 (N) (D) (W)
fresh sliced imported mortadella - pesto - burrata - pistachio - evoo

PROSCIUTTO \$15 (D) (W)
fresh sliced 24-month aged prosciutto di parma - fig compote - brie spread - pear

PULLED PORK OR BEEF BRISKET \$15 (D) (W) (F)
2Fifty smoked bbq pulled pork or beef brisket - fig compote - brie spread - scallions

CHICKEN PARMESEAN STREET SANDWICH \$18 (E) (D) (W)
hand-breaded fresh chicken cutlet - house-made marinara - melted mozzarella aged parmigiano-reggiano. Served on Roman sandwich bread

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

OUR MOZZARELLA AND ASIAGO CHEESES ARE MADE USING NON-ANIMAL RENNIN

(W) Wheat (M) Milk (E) Eggs (N) Nuts (S) Sesame (T) Tree Nuts (D) Dairy (SY) Soy (SF) Shellfish (F) Fish (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

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
Make it Gluten Free - substitute pasta for fresh spinach (GF)

PENNE ALA PORTOFINO \$24 (N) (D) (W)
rigatoni - blistered cherry tomatoes - pesto evoo - parmesan reggiano - ground pine nuts

CACIO E' PEPE \$18 (VG) (D)
bucatini - pecorino - ground black pepper

FUSILLI \$26 (W) (D)
fusilli - red lager beer - aged manchego cheese choice of either
• 2Fifty BBQ pulled pork (SY)
• 2Fifty BBQ beef brisket (SY)
• House-made sweet fennel sausage

CHICKEN PARMESEAN \$29 (E) (D) (W)
hand-breaded fresh chicken cutlet - house-made marinara - melted mozzarella aged parmigiano reggiano.
Served over linguine pasta with marinara sauce

CHEESE RISOTTO \$22 (VG) (D)
creamy italian rice - white wine parmesan reggiano
Please inform server for gluten free option (GF)

LEMON HERB PARMESAN RISOTTO \$22
creamy italian rice - lemon zest - lemon juice white wine - parmesan reggiano
Please inform server for gluten free option (GF)

ASPARAGUS & MUSHROOM RISOTTO \$25 (VG) (D)
creamy italian rice - grilled asparagus - roasted shiitake - oyster mushrooms - white wine parmesan reggiano
Please inform server for gluten free option (GF)

KIDS

AVAILABLE FOR KIDS UNDER 10 YEARS OLD

PB & J \$7 (VG) (W) (N)
grape jelly - crunchy peanut butter

KIDS PASTA \$8 (VG) (W) (D)
choice of mac & cheese - butter - marinara - spicy vodka
choice of linguini - rigatoni - fusilli - orecchiette - bucatini

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 COFFEE \$4
regular or decaf
featuring locally roasted Rustic Route Coffee

GELATO \$6
chocolate (M) (E) (SY) (D)
pistachio (M) (N) (D)
strawberry (M) (D)
vanilla bean (M) (D)
salted caramel (M) (E) (W) (D)
cookies & cream (M) (W) (SY) (D)
coconut (M)

OLIVE OIL CAKE \$4 (E) (M) (D) (W)
baked in-house, original or chocolate

CARROT CAKE \$4 (N) (E) (M) (D) (W)
baked in-house 2 slices

MINI CANNOLI \$6 (W) (E) (M) (SY) (D)
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) (D)
house-made rich custard base topped with a layer of hardened caramelized sugar

TO HELP US ACCOMMODATE EVERYONE DURING PEAK HOURS, WE KINDLY ASK THAT PARTIES OF 4 OR FEWER LIMIT THEIR VISIT TO 1 HOUR 15 MINUTES, AND PARTIES OF 5 OR MORE TO 1 HOUR 30 MINUTES. WE TRULY APPRECIATE YOUR UNDERSTANDING.