



STARTERS

PEPPERS \$11

VG

VE

N

GF

blistered shishitos - marinated red peppers - almonds - smoked spice

CRISPY ROASTED BRUSSELS SPROUTS \$12

D

GF

agrodolce - bacon - manchego

POUTINE \$13

D

W

F

hand-cut fries - house-made gravy - bacon Velveeta - scallions - manchego - parsley - black pepper

EGGPLANT OR PORK|VEAL \$15

E

D

W

house-made eggplant or pork & veal blend served over marinara - aged parmigiano reggiano

eggplant served with fresh parsley

VG

pork & veal served with fresh mozzarella

ARANCINI BALLS \$13

D

N

W

crispy cheesy risotto - veal ragu - mozzarella - romesco sause - 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

D

GF

fresh roma tomatoes - basil - mozzarella - evoo - balsamic - black pepper sea salt

BEET & BURRATA \$14

VG

D

N

GF

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

HARVEST SALAD \$14

D

N

PN

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 OR 8 X 12" ROMAN SQUARE

CHEESE \$18

VG

D

W

tomato sauce - mozzarella - asiago - basil

WHITE \$19

VG

D

W

evoo - mozzarella - asiago - fontina - garlic

NAPOLI MARGHERITA \$18

VG

D

W

*Artisan Round only

tomato sauce - basil - fresh mozz- aged parmigiano reggiano - evoo

BLISTERED CHERRY TOMATO \$21

VE

VG

W

*No cheese

tomato sauce - chili peppers marinated cherry tomatoes - oregano - garlic

PEPPERONI \$23

D

W

tomato sauce - cup & char pepperoni - mozzarella - asiago - aged parmigiano reggiano - basil - Mike's hot honey

SAUSAGE \$23

D

W

tomato sauce - house-made sweet fennel sausage - marinated red bell peppers mozzarella - asiago - aged parmigiano reggiano - basil

SPICY VODKA SAUSAGE \$25

D

W

house-made spicy vodka sauce - house-made sweet fennel sausage Calabrian chili peppers - mozzarella - aged parmigiano reggianoasiago - basil

SOPPRESSATA \$23

D

W

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

PASTAS, RISOTTOS & CHICKEN

ALL PASTA IS MADE IN-HOUSE 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

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

PN

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 organic chicken breast - house-made marinara melted mozzarella - aged parmigiano reggiano. Served over linguine pasta with marinara sauce

EGGPANT PARMESEAN \$26

E

D

W

VE

hand-seasoned baked organic eggplant - house-made marinara melted mozzarella - aged parmigiano reggiano. Served over linguine pasta with marinara sauce

CHEESE RISOTTO \$22

D

creamy italian rice - white wine parmesan reggiano

Please inform server for gluten free option

GF

LEMON HERB RISOTTO \$22

D

creamy italian rice - lemon zest - lemon juice white wine - parmesan reggiano

D

Please inform server for gluten free option

GF

ASPARAGUS & MUSHROOM RISOTTO \$25

D

creamy italian rice - grilled asparagus - roasted shitake - 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 - orechiette - bucantini

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, orginial 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

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

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 OR EGGPLANT PARMESEAN \$18

E

D

W

hand-breaded fresh chicken cutlet or eggplant, house-made marinara - melted mozzarella, aged parmigiano reggiano. Served with a side of marinara sauce

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 F Fish PN Pine Nuts 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