



Woodfired Napoletana Experience

\$35 Per Guest | Included in the Experience:

Artisan Wood-fired Pizzas, four varieties for service
Accommodate up to 100 guests

Crafted in our wood-fired Chicago Brick oven, this interactive dining experience showcases artisan, naturally leavened sourdough pizzas inspired by the traditions of Naples and refined with premium, seasonal ingredients.

Our dough is fermented for 48–72 hours, resulting in a light, airy cornicione, delicate char, and balanced depth of flavor. Each pizza is hand-stretched and baked at high heat in our woodfired oven, producing the signature blistered crust and tender interior that defines true Napoletana-style pizza. (requires 1 chef and one server minimum)

San Marzano Margherita

D.O.P. San Marzano tomatoes, fresh mozzarella, basil, extra virgin olive oil

Prosciutto & Burrata

18-month prosciutto di Parma, burrata, arugula, aged balsamic

Wild Mushroom & Truffle

Roasted seasonal mushrooms, fontina, black truffle essence, thyme

Soppresata Piccante

Calabrian soppresata, fresh mozzarella, chili honey, basil

Fig & Gorgonzola

Black mission figs, gorgonzola dolce, caramelized onion, toasted walnut

Bianca Verde

Garlic cream, ricotta, shaved zucchini, lemon zest, pecorino

