

WOODFIRE PIZZAS

ONE SIZE ONLY | 8 SLICES
GLUTEN FREE CRUST + \$5
EXTRA TOPPING + \$2

MARGHERITA PIZZA

\$20

Tomato Sauce | Fresh Mozzarella | Fresh Basil
Extra Virgin Olive Oil

PEPPERONI

\$23

Tomato Sauce | Mozzarella Cheese | Pepperoni

HAWAIIAN

\$24

Tomato Sauce | Mozzarella Cheese
Smoked Ham | Pineapple

NERA

\$21

Tomato Sauce | Rosemary | Cherry Tomato
Fresh Basil | Oregano | Black Anchovies
Extra Virgin Olive Oil

PEAR GORGONZOLA

\$23

Smoked Mozzarella Cheese | Regular Mozzarella
Bosco Pear | Gorgonzola Cheese

FOUR STATIONS

\$23

Tomato Sauce | Mozzarella Cheese | Mushroom
Artichoke | Smoked Ham | Black Olives

MEAT LOVERS

\$26

Tomato Sauce | Mozzarella Cheese
Italian Sausage | Pepperoni | Hot Soppressata
Smoked Ham

SALADS

HOUSE SALAD

\$13

Romaine Lettuce | Tomato | Cucumber | Red Onion
Black Olives | Balsamic Dressing

CAESAR SALAD

\$12

Romaine Lettuce | Croutons
Shaved Parmigiano Reggiano

ARUGULA SALAD

\$14

Arugula | Feta Cheese | Candied Walnuts
Strawberry | Lemon Dressing

SUN SIPS N' SNACKS

PANUOZZO

REGIONAL ITALIAN SANDWICH
BAKED FRESH AND SERVED WARM

CAMPO

\$22

Prosciutto | Arugula | Fresh Mozzarella | Tomato
Shaved Parmigiano Reggiano | Extra Virgin Olive Oil

CHICKEN BACON

\$20

Chicken | Bacon | Mozzarella Cheese
Pepperoncini | Ranch Dressing

CARNE

\$23

Italian Sausage | Mixed Bell Peppers | Mushroom
Tomato Sauce | Mozzarella Cheese

BUEN DIA

\$24

Mortadella allá Pistachio | Smoked Ham
Italian Salami | Tomato | Provolone Cheese
Romaine Lettuce | Red Onion
Pepperoncini | Red Wine Dressing

MEATBALL

\$21

Meatball | Marinara Sauce | Mozzarella Cheese

PALA

\$23

Italian Sausage | Tomato Sauce | Onion
Mixed Bell Peppers | Pepperoni | Mozzarella Cheese

PALA BURGER

\$18

10oz Wagyu Beef Blend Patty | Lettuce | Tomato
Brioche Bun | Choice of Cheese

ADD ONS

SHRIMP (5 EACH)

\$11

CHICKEN BREAST

\$7

SMOKED SALMON

\$8



FROZEN DRINKS

MARGARITA/DAIQUIRI

Assorted Flavors

\$12

WINES BY THE GLASS

WHITE

CHARDONNAY, HESS

\$11

PROSECCO, BORG MAGREDO

\$13

SPARKLING BRUT, CHANDON

\$13

ROSÉ

ROSÉ, DUCKHORN

\$13

RED

CABERNET SAUVIGNON, JUSTIN

\$17

MERLOT, TRINITAS

\$15

BOTTLE AND CAN BEER

12 OZ. DOMESTIC BOTTLE

\$7

12 OZ. IMPORT BOTTLE

\$8

12 OZ. IMPORT CAN

\$8

16 OZ. DOMESTIC CAN

\$9

16 OZ. CRAFT CAN

\$10

SELECT DRAFT

16 OZ. IMPORT

\$9

16 OZ. CRAFT

\$10

COCKTAILS

JOLLY RANCHER

\$15

Watermelon Ciroc vodka, Watermelon Pucker and Sprite

SPICY DESERT MARGARITA

\$15

1800 Cucumber Jalapeño tequila, lime juice, Monin prickly pear syrup, garnished with lime wedge. Served on the rocks.

FRUTAS MARGARITA

\$15

1800 Cucumber Jalapeño tequila, strawberry puree, pineapple juice, fresh lime juice, Tajín Chamoy rim.

ROOFTOP LEMONADE

\$15

Ketel One Cucumber Mint vodka, lemonade, garnished with sliced cucumber and a lemon wedge.

EAST BREEZE

\$15

Grey Goose vodka, St-Germain, blueberry puree, splash of lemon juice.

MYSTIC MARVEL

\$15

Casamigos tequila, agave, peach puree, lime juice.

MANGONADA

\$15

Casamigos tequila, Cointreau, mango puree, Tajín Chamoy rim.

SELTZERS

WHITE CLAW

\$8

Mango, Black Cherry, Watermelon

HIGH NOON

\$8

Mango, Black Cherry, Peach, Pineapple

MALIBU CAN COCKTAILS

\$9

Strawberry Daiquiri
Piña Colada
Pineapple Bay Breeze
Peach Rum Punch

SUN SIPS N' SNACKS

