



Tuesday–Friday 4-8 p.m.
Saturday 12-8 pm



2872 Delaware Avenue, Kenmore, NY

NEAPOLITAN PIZZA

12", thin-crust, and wood-fired at 800°F
Served uncut so you can reheat at home

MARINARA \$14

Ciao Organic Tomato Sauce, Garlic, Oregano, Grooperative Basil

MARGHERITA \$15

Fresh Mozzarella, Ciao Organic Tomato Sauce, Grooperative Basil

PEPPERONI \$17

Fresh Mozzarella, Ciao Organic Tomato Sauce, Tempesta Pepperoni

QUATTRO FORMAGGI \$17

Fresh Mozzarella, Fontal, Gorgonzola Piccante*, Parmigiano Reggiano*

'NDUJA \$19

Fontal, Tempesta 'Nduja, Red Onion, Chili Honey, Grooperative Basil

FUNGHI \$20

Fontal, Confit Garlic, Flat 12 Mushrooms, Green Onion, Truffle Pecorino*

PESTO \$19

Fresh Mozzarella, Grooperative Basil Pesto, Roasted Tomatoes, Parmigiano Reggiano*

CRUDO \$20

Fontal, Gorgonzola Piccante*, Prosciutto Crudo, Saba, Parmigiano Reggiano

SQUARE PIZZA

Detroit-influenced, thick, crispy, and great for takeout
Baked at 525°F in deck oven

PLAIN CHEESE \$15

Cheese Blend, Bianco Di Napoli Tomato Sauce, Garlic, Oregano, Parmigiano Reggiano*

RED TOP \$17

Cheese blend, Bianco Di Napoli Tomato Sauce, Ezzo Cup & Char Pepperoni, Garlic, Oregano, Parmigiano Reggiano*

HOT CHERRY PEPPER \$18

Cheese Blend, Bianco Di Napoli Tomato Sauce, Tomato Sauce, Cherry Pepper, Ezzo Cup & Char Pepperoni, Chili Honey, Parmigiano Reggiano

RAMPCHURRI \$19

Cheese Blend, Smoked Gouda, Broccoli, Ramp Chimichurri, Parmigiano Reggiano

THE JERK \$20

Cheese Blend, Jerk Chicken, Red Bell Peppers, Mangoes, Pickled Red Onions, Cilantro

NOT PIZZA

Side plates, salads, sweets

MARINATED OLIVES \$6

Citrus Marinated Olives

MIXED GREEN SALAD \$10

Mixed Greens, Pickled Red Onion, Roasted Tomato, Cruton, Housemade Vinaigrette, Parmigiano Reggiano

*Certified DOP (Denominazione d'Origine Protetta), a label reserved for high-quality products that are produced and packaged according to regional Italian traditions.

**Gluten-free available at an additional charge. We are not a certified gluten-free facility. If you have a severe allergy or have Celiac disease, we recommend seeking other dining options.