



STARTERS

Soup

tomato, coriander, basil & fresh mozzarella

Bowl - 4 Cup - 3

Baked Goat Cheese - 8

roasted vegetables and house-baked fire bread

Mac and Cheese - 7

ditalini pasta, Monterey Jack, & Asiago topped with bread crumbs

Mediterranean Hummus - 7

red pepper cumin marmalade, pickled cucumbers, dates and olive-flavored coal-fired flatbread

Coal Fired Wings - Sm -12 Lg - 20

sea salt, rosemary, and roasted onions

Spinach Ricotta Dip - 8

creamy ricotta & spinach served with coal-fired flatbread

SALADS

Mixed Greens - 7

tomato, cucumber, red onions and choice of white balsamic or red wine vinaigrette

*Caesar - 8

romaine, Caesar dressing, and Parmigiano Reggiano

Arugula - 12

prosciutto di Parma, shaved fennel, Pecorino and lemon vinaigrette

Lentil and Hummus - 11

mixed lettuce, red wine vinaigrette, roasted portobellos, grape tomatoes, red onion, cucumber, goat cheese and coal-fired flatbread

*Coal Fired Chicken Caesar - 12

romaine, Caesar dressing, and Parmigiano Reggiano

Steak Salad - 14

sliced rib eye, mixed lettuce, balsamic onions, fingerling potatoes, Great Hill blue cheese and herb vinaigrette

Beet and Goat Cheese Salad - 13

roasted baby beets, arugula, goat cheese, pistachios, pickled carrots and white balsamic vinaigrette

SANDWICHES

Caprese Flatbread - 10

prosciutto, mozzarella, arugula and tomato

Philly Flatbread - 11

steak, roasted onions, mushrooms and Monterey Jack cheese, horseradish sauce

Pesto Chicken Flatbread - 11

pesto chicken, mozzarella, plum tomato and arugula

Meatball Sub - 10

pomodoro sauce and provolone cheese

LUNCH MENU

PIZZA

Margherita - 8/15

tomato, mozzarella, and fresh basil

Pepperoni - 9/17

tomato, mozzarella, and pepperoni

Clam - 10/18

local clams, fingerling potatoes, roasted red onions, pancetta, rosemary and Parmigiano Reggiano

Meatball - 10/19

tomato, meatballs, ricotta and mozzarella

The Eddy - 10/18

tomato, soppressata, jalapenos, mozzarella & fontina cheeses

Broccoli Rabe - 9/16

EVOO, sausage, ricotta and provolone cheeses

Baby Bella - 9/17

crimini and oyster mushrooms, truffle oil, ricotta and mozzarella cheeses

Pesto Chicken - 10/18

pesto base, chicken, plum tomatoes, prosciutto ham, mozzarella and parmesan cheeses

Rocket - 9/18

margherita pizza topped with arugula and Pecorino

The Conrad - 10/19

onion, sausage, roasted peppers, rosemary, mozzarella and Pecorino cheeses

BBQ Pork - 10/19

house pulled pork, roasted onions, plum tomatoes, Monterey Jack cheese, house BBQ sauce and scallions

The Steak - 11/20

shaved rib eye steak, spinach, roasted onions, crimini mushrooms, provolone and Great Hill blue cheeses

Choose Your Own

Tomato and Mozzarella

Add On - 1.50 /2.50 each

House Made Sausage, Crimini Mushrooms, Oyster Mushrooms, Olives, Prosciutto di Parma, Plum Tomatoes, Anchovies, Eggplant, Roasted Onions, Pepperoni, Roasted Peppers, Great Hill Blue Cheese, Arugula, Chicken, Pancetta, Ricotta Cheese, Meatballs, Red Onions, Spinach, Fontina Cheese, Goat Cheese, Hot Peppers, Jalapenos

COFFEE / DESSERT

Espresso - 3 Cappuccino - 5 Coffee - 2

Butterscotch Pudding - 4

Chocolate Mousse - 4

Cannoli - 5

Cheesecake - 5

Trio of Seasonal Gelatos - 6

Tables of 6 or more may include suggested 18% gratuity

Consuming raw or undercooked meats, poultry, or eggs may increase your risk of food Borne illness

Please let us know if you are allergic to any foods.