

STARTERS	STANZIONE SUBS
<b>EGGPLANT PARMIGANA</b> \$12 eggplant, homemade mozzarella, san marzano tomato sauce, basil	<b>MEATBALL HERO</b> \$14 Wood fired meatballs, house sauce
<b>BURATTA &amp; PROSCIUTTO</b> \$14 San Daniela prosciutto, burrata, basil, cherry tomatoes, olive oil	<b>B&amp;P HERO</b> \$14 Buratta, prosciutto, arugula olive oil, basil pesto
<b>FOCACCIA</b> \$5 Oregano, parmigiano, olive oil, rosemary	<b>VEGGIE PANINI</b> \$11 Zucchini, red onion, bell peppers, eggplant, mozzarella
<b>MEATBALLS</b> \$12 Wood fired meatballs, spicy house sauce	<b>THE STANZIONE</b> \$14 Italian meats, homemade mozzarella, iceberg, stanzone hot sauce, zesty sauce
<b>WINGS</b> \$12 Sweet and spicy wood fired wings with Calabrian pepper, spicy honey	<b>CAPRESE</b> \$10 Homemade mozzarella, tomato, basil, pesto, arugula, olive oil, balsamic
<b>SALUMI</b> \$28 wood fired bread, San Daniele prosciutto, mortadella, salami, pecorino romano, ricotta, castelvetro olives	<b>THE MORTY</b> \$12 Pistachio pesto, mortadella, smoked mozzarella, banana peppers

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**CHOPPED SALAD** \$11  
iceberg, radicchio, cherry tomatoes, smoked mozzarella, red onion, salami, pepperoncinis, chickpeas, oregano vinagrette

**MIXED SALAD** \$10  
arugula, radicchio, parmigiano,

**KALE CEASAR** \$12  
Crispy prosciutto, wood fired kale, romaine, bettant bakery croutons, parmigiano, ceaser dressing

**CAPRESE** \$14  
tomato, homemade mozzarella, pesto, balsamic, basil, olive oil, focaccia

DESSERT DESSERT DESSERT

**TIRAMISU** \$9

**CANNOLI** \$6  
chocolate chip and pistachio

**DOUGHNUTS** \$9  
nutella doughnuts

**NUTELLA CALZONE**  
Small \$9 / Large \$14

RED PIZZA

**MARGHERITA** \$14  
Homemade mozzarella, basil, parmigiano, olive oil

**MARINANA** \$9  
Vegan oregano, garlic, olive oil, basil

**CALZONE** \$15  
Ricotta, prosciutto cotto, homemade mozzarella, salami, olive oil, basil, parmigiano

**CLASSIC PEPPERONI** \$17  
Cupping pepperoni, homemade mozzarella, parmigiano, olive oil

**VEGGIE** \$15  
Homemade mozzarella, bell peppers, eggplant, zucchini, basil, parmigiano, olive oil

**SAN DANIELE** \$18  
Homemade mozzarella, San Daniele prosciutto, arugula, parmigiano, olive oil

**BURATTA** \$17  
Homemade mozzarella, basil, parmigiano, olive oil, post-oven buratta

**SALAMI** \$18  
Homemade mozzarella, salami, cherry tomatoes, spicy honey, basil, parmigiano, olive oil

**SAUSAGE & BELL PEPPERS** \$16  
Homemade mozzarella, sausage, bell peppers, basil, parmigiano, olive oil

**NAPOLI** \$17  
Bufala, cherry tomatoes, black olives, capers, anchovies, oregano, garlic basil

**RED SMOKE** \$18  
"Amatriciana", proper bacon, red onion, homemade mozzarella, basil, pecorino, smoked mozzarella, stanzone hot sauce

**RICOTTA & PEPPERONI** \$18  
Homemade mozzarella, pepperoni, black pepper ricotta, basil pesto, parmigiano, olive oil

WHITE PIZZA

**POTATO** \$16  
Potato, proper sausage, salsa verde, homemade mozzarella, parmigiano

**BUFALINA** \$16  
Cherry tomatoes, basil, olive oil, parmigiano

**TRUFFLE** \$30  
Cream, black truffle puree, homemade mozzarella, truffle oil, shaved parmigiano

**FUNGHI** \$16  
Cream, mushrooms, homemade and smoked mozzarella, arugula

**LEMON & BURATTA** \$16  
Lemon slices, capers, bell peppers, homemade mozzarella, buratta

**ZEST** \$18  
Mozzarella, red onion, mortadella, zesty sauce, spicy honey, parsley

**QUATTRO FORMAGGI** \$14  
Four cheese cream, parm, pecorino, homemade mozzarella

**SPEZZATURA** \$18  
Cream, mushrooms, san daniele prosciutto, homemade mozzarella

**ANGRY KALE** \$16  
Kale, calabrian peppers, garlic, homemade mozzarella

**MAIS** \$15  
Cream, corn, homemade mozzarella, basil, olive oil, parmigiano

**CARBONARA** \$18  
Cream, pecorino, black pepper, homemade mozzarella, proper bacon, egg yolk

**MORTADELLA** \$18  
Mortadella, homemade mozzarella, pistachio pesto, lemon, straciatella

PIZZA TOPPINGS	Stanzone Hot Sauce • Zesty Sauce • Garlic Oil • Spicy Olive Oil	\$1.50
	Anchovies • Capers • Red Onion • Olives • Garlic	\$1
	Calabrian Peppers • Extra Mozzarella • Cherry Tomatoes • Arugula • Ricotta • Eggplant • Mushrooms • Spicy Honey	\$2
	Pancetta • Sausage • Bell Peppers • Ham • Bufala	\$3
	Mortadella • Salami • San Daniele Prosciutto • Buratta • Pepperoni	\$4

# BEVERAGES



## BEER

<b>NARRANGANSETT LAGER</b>	<b>7</b>
<b>PERONI NASTRO AZZURO</b>	<b>5</b>
<b>CIGA CITY JAI ALAI</b>	<b>6</b>
<b>FUNKY BUDDHA HEFEWEIZEN</b>	<b>6</b>

## SPARKLING WINE

<b>PROSECCO QUADRI</b> 100% Glera. A light, dry wine with heavy carbonation.	<b>34</b>
<b>PORTA DEL VENTO VORIA</b> Medium dry sparkling red. Pairs well with pizza.	<b>38</b>
<b>COL TAMARINE COL FONDO</b> 100% Glera. Pleasant hints of green apple & white peach. Splash of citrus with mineral background.	<b>40</b>
<b>STUVENAGH AMICO FRIZZ</b> 100% Resling. Inviting aromas of plums & white peaches.	<b>38</b>
<b>LAMBRUSCO VILLA PICATA ZERO ZER</b> 100% Lambrusco. Simple, slight chocolate dark berries, balance of sweet & tart.	<b>36</b>

## WHITE WINE

<b>PINOT GRIGIO GRILAN ALDO ADIGE 2020</b> Deeper Pinot Grigio, lemon grass on the nose & green apple on the pallet, dry with body.	<b>12 / 40</b>
<b>PINOT GRIGIO COLUTTA 2020</b> Lighter Pinot Grigio with very dry finish, balanced acidity, lemon & honey on both nose and pallet.	<b>38</b>
<b>GAVI PICOLLO 2020</b> 100% Cortese. Light white, bone dry, very acidic. Nose of stone fruits & white flowers.	<b>44</b>
<b>LA RIVOLTA FALANGINA 2020</b> 100% Falangria. Aromas of grapefruit, fresh herbs & wet stone. Medium bodied with a refreshing, citrusy palate.	<b>10/32</b>
<b>VALLI UNITE BIANCO</b> 100% Cortese. A light aromatic wine with apple & floral notes.	<b>38</b>
<b>FIANO DON CHISCIOTTE</b> Light, zesty skin contact. Fantastic pairing with food.	<b>48</b>

## RED WINE

<b>VALPOLICELLA RIPASSO MALAVOGIA 2017</b> Red blend, predominantly corvina. Bold & balanced wine. Notes of red fruit, primarily cherry.	<b>18/50</b>
<b>BARBERA I TRE VESCOVI 2018</b> 100% Barbera. Medium body, smooth, dry, & acidic. Earthy chocolaty notes with hints of vanilla.	<b>12/44</b>
<b>BROC CELLARS LOVE RED 2020</b> Blend of Carignan, Valdiguie, & Syrah Big. Forward blend of red & black fruits with subtle earthy funk.	<b>11/38</b>
<b>N'ANTIA SUPER TUSCAN</b> 60% Cabernet Sauv, 15% Cabernet Franc, 20% Merlot, 5% Petit Verdot. Full bodied Super Tuscan. Notes of dark fruit, balsamic, tobacco, & vanilla.	<b>45</b>
<b>ROCCA DI MONTEGROSSI CHIANTI CLASSICO</b> 100% Sangiovese. Highly tanic, earthy notes with hints of chocolate & dark red fruits.	<b>45</b>
<b>NERO D'AVOLA GUANCIANERA FERRACANE</b> Dry with medium tannins. Sicilian perfection.	<b>40</b>
<b>MONTEPULCIANO D' ABRUZZO TRINITA</b> 100% Montepulciano. Dark red fruits with hints of tobacco & oak. Nose of cherry & raspberry.	<b>40</b>



## NON-ALCOHOLIC

<b>COCA COLA</b>	<b>3</b>
<b>DIET COCA COLA</b>	<b>3</b>
<b>SPRITE</b>	<b>3</b>
<b>SAN PELLEGRINO ARANCIATA</b>	<b>4</b>
<b>SAN PELLEGRINO LIMONATA</b>	<b>4</b>
<b>APPLE JUICE</b>	<b>4</b>
<b>FILETTE STILL WATER</b>	<b>7</b>
<b>FILETTE SPARKLING WATER</b>	<b>7</b>
<b>ESPRESSO</b>	<b>3</b>
<b>MACCHIATO</b>	<b>4</b>
<b>CAPPUCCINO</b>	<b>5</b>