

PIZZA

OUR TERRA COTTA METHOD OF COOKING WILL RESULT IN VARIATIONS IN THE APPEARANCE OF YOUR PIZZA'S CRUST. OUR PIES HAVE A CHARRED CRUST TYPICAL OF AUTHENTIC ITALIAN PIZZA. ALL PIES ARE THIN CRUST; THIS IS OUR HOUSE SPECIALTY. ALL OF OUR DOUGH IS VEGAN.

ORIGINAL
WHOLE WHEAT ADD \$2
GLUTEN FREE (CAULIFLOWER) ADD \$4

SPECIAL NOTE: OUR GLUTEN PIZZA IS A GLUTEN FREE DOUGH, HOWEVER IT IS STILL PREPARED IN THE SAME WORK SPACE & OVEN WITH OUR TRADITIONAL PIZZA AND IS NOT RECOMMENDED FOR CUSTOMERS WITH SEVERE CELIAC.

TOPPINGS \$3

- ANCHOVIES
- PEPPERONI
- SAUSAGE
- MEATBALLS
- CHICKEN
- GOAT CHEESE
- GORGONZOLA
- RICOTTA
- ARTICHOKE
- PANCETTA

\$2

- BABY SPINACH
- MUSHROOMS
- ROASTED PEPPERS
- RED ONIONS
- SUN-DRIED TOMATOES
- PEPPERONCINO PASTE
- CAPERS
- OLIVES
- PROVOLONE
- FETA
- BROCCOLI

PROCACCINI ORGANIC TOMATO PIE

CRUSHED ITALIAN TOMATOES, EVOO, GRATED PARMESAN CHEESE, FRESH ROASTED GARLIC, OREGANO (V) \$18

BEVERAGES \$3

ALL NATURAL SODA

- LEMON –LIME
- ROOT BEER
- CREAM
- LEMONADE
- BLACK CHERRY
- MANDARIN ORANGE
- ORANGE CREAM
- DIET MEXICAN COLA
- MEXICAN COLA

SAN PELLEGRINO ITALIAN SODA

- LIMONATA
- ARANCIATA

FLAVORED SHANGRI LA COLD BREW ICED TEA

- UNSWEETENED
- MANGO
- PEACH
- RASPBERRY
- WATERMELON

SAN PELLEGRINO & ACQUA PANNA ½L
SPARKLING MINERAL \$5 NATURAL MINERAL \$5

RED

CLASSIC MARGHERITA (V)
OUR MOST TRADITIONAL PIE...
MOZZARELLA, TOMATO SAUCE , EVOO, BASIL \$14

MARGHERITA PGI (V)
TOMATO SAUCE, IMPORTED BURRATA
EVOO, BASIL \$15

STEFANO IL PARMIGIANO
GRILLED CHICKEN PARMESAN, PROSCIUTTO,
SHAVED PARMESAN, PROVOLONE \$19

PIZZA DORA
TOMATO SAUCE, FRESH MOZZARELLA,
SAUSAGE, PEPPERONI \$17

NAPOLITANA
“SALTY HEAVEN” TOMATO PIE, ANCHOVIES,
CAPERS, KALAMATA OLIVES, GARLIC, EVOO,
SHAVED PARMIGIANO \$17

TARTUFO DI GIANNI
TOMATO SAUCE, FRESH MOZZARELLA,
SAUSAGE, MUSHROOMS, WHITE TRUFFLE OIL \$17

AMATRICIANA
TOMATO SAUCE, FRESH MOZZARELLA,
ROASTED GARLIC, RED ONIONS,
PANCETTA, FRESH BASIL, EVOO \$18

TRENTON MUSTARD PIE
CHAMBERSBURG FAVORITE
FRESH MOZZARELLA, TOMATO SAUCE,
CRUMBLED SAUSAGE, SPICY MUSTARD \$17

VODKA
FRESH MOZZARELLA, VODKA SAUCE,
GRILLED CHICKEN, PARSLEY \$18

PICCANTE
TOMATO SAUCE, MARTINS CRUMBLED SAUSAGE,
RED ONION, PROVOLONE, PEPPERONCINO PASTE \$18

COFFEE BAR

AMERICANO \$3
LATTE \$4
ESPRESSO \$3 / \$5
MACCHIATO \$4

AFFOGATO \$7
SHOT OF ESPRESSO, GELATO

CAPPUCCINO \$4
HOT TEA \$3

WE PROUDLY SERVE COFFEE
IMPORTED FROM ITALY

WHITE

CAPRINO DI GIANNA
GOAT CHEESE, FRESH MOZZARELLA,
RED ONIONS, RED PEPPERS, EVOO (V) \$17

NONNA CESINA
GORGONZOLA, MOZZARELLA, RICOTTA, PROVOLONE,
HEIRLOOM TOMATOES, EVOO & FRESH BASIL \$17

RAFFAELLA LA CALABRESE
FRESH MOZZARELLA, ROASTED GARLIC,
HOT PEPPERONCINO PASTE, EVOO
& SHAVED PARMIGIANO (V) \$16

RUCHETTA E PROSCIUTTO
FRESH MOZZARELLA, PROSCIUTTO DI PARMA,
ARUGULA, SHAVED PARMIGIANO,
BALSAMIC REDUCTION \$19

PESTO POMODORO
FRESH MOZZARELLA & PESTO MARINATED
HEIRLOOM TOMATOES, BALSAMIC REDUCTION
**MARINATED HEIRLOOM TOMATOES
ARE ROOM TEMPERATURE** (V) \$17

Z PIE
ORGANIC CREMINI & SHIITAKE MUSHROOMS,
WHITE TRUFFLE OIL, SLICED PROVOLONE CHEESE,
PARSLEY (V) \$18

GAMBERI
WILD CAUGHT ARGENTINIAN RED SHRIMP, CAPERS,
WHITE WINE, GARLIC, SHAVED PARMESAN, EVOO \$19

CASALE PIE
MOZZARELLA, RICOTTA, GARLIC,
BROCCOLI, EVOO (V) \$17

MORE THAN Q BBQ PIE
OAK CHERRY AND APPLE SMOKED PULLED BEEF,
SHAVED PARMESAN, CARMELIZED ONION, FRESH
JALAPENO, HORSE RADISH CREAM SAUCE,
CAROLINA BBQ SAUCE DRIZZLE \$21

THE CLAM PIE
FRESH PROVOLONE, MARINATED CLAMS IN
WHITE WINE GARLIC, HERBS, SHAVED PARMESAN \$20

GORGONZOLA AND PEAR
IMPORTED GORGONZOLA, POACHED PEAR,
CANDIED PECANS, CARMELIZED ONIONS,
PROSCIUTTO, BALSAMIC REDUCTION \$19

DESSERTS

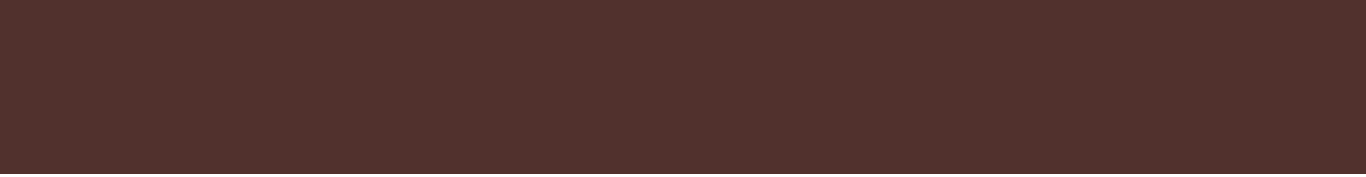
TIRAMISU \$9
GELATO \$7
CANNOLI \$3 SM / \$6 LG
HOMEMADE CRÈME BRULEE \$7

SLICE OF THE DAY \$8
ASK YOUR SERVER FOR THE CAKE CHOICE OF THE DAY

CANNOLO ROLLATINI \$15
PIZZA CRUST, CANNOLI CREAM, STRAWBERRIES

DOLCE VITA \$17
PIZZA CRUST, NUTELLA, STRAWBERRIES, BANANAS

DARK SIDE OF THE MOON
FUDGE CAKE FILLED WITH CHOCOLATE MOUSSE,
DIPPED IN CHOCOLATE GANACHE \$9



WE PRIDE OURSELVES IN SERVING ALL-NATURAL
& ORGANIC DISHES WHENEVER POSSIBLE.
MEATS & SEAFOOD BEING LOCALLY SOURCED,
GRASS FED, ANTIBIOTIC FREE, WILD CAUGHT & HUMANE.
CAGE-FREE EGGS, UNBLEACHED, UNBROMATED DOUGH
AND PRODUCE FROM LOCAL FARMS.

PENNINGTON • CROSSWICKS



ITALIAN SANDWICHES

CHOOSE FROM
VIENNA WHITE OR WHOLE WHEAT BREAD

SERVED WITH CHOICE OF :
SIDE OF THE DAY OR BAG OF CHIPS

GIANLUCA

FRESH MOZZARELLA, PROSCIUTTO
DI PARMA, ROASTED PEPPERS, PESTO,
SEA SALT, FRESH PEPPER, OREGANO,
BALSAMIC VINEGAR \$15

MAMMA FLORA

PROSCIUTTO DI PARMA, PROVOLONE, HAM,
FRESH TOMATO, BABY ARUGULA TOPPED WITH
EVOO, BALSAMIC VINEGAR, SEA SALT,
FRESH PEPPER, OREGANO \$15

VICENZINA

FRESH MOZZARELLA, MARINATED ROASTED
PEPPER SLICES, SUNDRIED TOMATOES,
RED ONIONS, BABY ARUGULA, EVOO,
BALSAMIC REDUCTION, SEA SALT,
FRESH CRACKED PEPPER & OREGANO (V) \$13

PAPA COSTANTINO

ITALIAN SEASONED PULLED BEEF,
FRESH MOZZARELLA, GREEN LONG HOTS,
SUNDAY SAUCE \$14

ITALIANO

HAM, PANCETTA, GENOA SALAMI,
PROVOLONE CHEESE, HEIRLOOM TOMATO,
RED ONION, SPRING MIX, EVOO, RED WINE
VINEGAR, OREGANO \$15

TOSCANO

GRILLED CHICKEN BREAST,
FRESH MOZZARELLA, ROASTED RED PEPPERS,
BALSAMIC VINAIGRETTE \$14

PARMESAN

- SAUSAGE \$15
- EGGPLANT \$14
- CHICKEN \$15
- MEATBALL \$15

SOUPS

ITALIAN WEDDING

SPINACH, EGG DROP, MINI MEATBALLS,
PASTINA \$8

SEASONAL SOUP OF THE DAY \$9

SALADS

ADD GRILLED CHICKEN BREAST \$4
ADD GRILLED SHRIMP \$6

FRAGOLA

ORGANIC STRAWBERRIES, ALMONDS, FETA,
SPRING MIX, BALSAMIC VINAIGRETTE (V)(GF) \$15

HEIRLOOM BEET

BEETS, GOAT CHEESE, WALNUTS, BABY
ARUGULA, BALSAMIC VINAIGRETTE (V)(GF) \$15

CAESAR

ROMAINE, OUR CAESAR DRESSING,
PARMIGIANO REGGIANO, CROUTONS \$12
SUB: KALE AND BRUSSELS \$13

CAPRESE
FIOR DI LATTE MOZZARELLA, HEIRLOOM
CHERRY TOMATOES, BASIL, ROASTED RED
PEPPERS, EVOO, AGED BALSAMIC \$14

GRECO

FETA, KALAMATA OLIVES, HEIRLOOM TOMATO,
CUCUMBER & RED ONION, ROMAINE, SEASONED
RED WINE VINEGAR, EVOO (V)(GF) \$13

MELA E NOCE

GRANNY SMITH APPLES, WALNUTS,
GORGONZOLA, BABY SPINACH,
BALSAMIC VINAIGRETTE (V)(GF) \$14

LA PERA

PEARS, GORGONZOLA, WALNUTS, RED ONIONS &
SPRING MIX, BALSAMIC VINAIGRETTE (V)(GF) \$14

BURRATA AND FIGS

CREAM-FILLED FRESH MOZZARELLA BALL,
FIG COMPOTE, PROSCIUTTO (GF) \$18

KALE AND BRUSSELS

HEALTHFUL BLEND OF SEVEN GRAINS,
RED BELL PEPPER, CRUMPLED GORGONZOLA,
LEMON EVOO DRESSING (V)(GF) \$16

THE WEDGE

ROMAINE WEDGE, CRISPY PANCETTA,
HEIRLOOM CHERRY TOMATOES, CORN, RED
ONION, CREAMY BLUE CHEESE DRESSING \$14
ADD SHRIMP OR PULLED BEEF \$3

PASTA

SERVED WITH SIDE SALAD
GLUTEN FREE PASTA AVAILABLE +\$3

GNOCCHI ALFREDO
PARMESAN AND ROMANO CHEESE,
CREAM SAUCE WITH PEAS \$17

GNOCCHI VODKA

FRESH POTATO GNOCCHI TOSSED IN OUR
VODKA SAUCE WITH DICED PROSCIUTTO \$18

GEMELLI AND MEATBALLS

FRESH GEMELLI PASTA TOSSED IN OUR SUNDAY
SAUCE SERVED WITH OUR FAMOUS MAMMA’S
MEATBALLS AND FRESH RICOTTA \$21

CACIO E PEPE

FRESH FETUCCINI PASTA TOSSED WITH
BUTTER, GRANA PADANO AND PECORINO
CHEESE, FINISHED WITH CRACKED
BLACK PEPPER \$17

FETUCCINI AND CLAMS

FRESH FETUCCINI PASTA, WHITE WINE, FRESH
GARLIC, HERBS, SHAVED PARMESAN, EVOO \$18

ARTISAN STUFFED PASTA

PORCINI RAVIOLI

WILD MUSHROOMS, WHITE WINE, EVOO, FRESH
PARMESAN, TRUFFLE OIL \$18

FOUR CHEESE SACHETTI
FRESH IMPORTED STUFFED PASTA PURSES,
AGED BALSAMIC CREAM SAUCE,
CRISPY PANCETTA \$21

LOBSTER RAVIOLI

VODKA SAUCE, DICED PROSCIUTTO \$22

STRACCIATELLA & BURRATA RAVIOLI

PESTO CREAM SAUCE \$18

CHILDRENS MENU

CHICKEN NUGGETS

ALL NATURAL & OVEN BAKED \$11

KIDS MARGHERITA

WITHOUT THE GREEN STUFF \$14

KIDS WHITE PIE

WITHOUT THE GREEN AND RED STUFF \$14

FIRE ROASTED ENTREES

ITALIAN SPECIALTIES FROM OUR
900 DEGREE POMPEII STYLE
TERRA COTTA BRICK HEARTH

SERVED WITH SIDE SALAD,
ROSEMARY ROASTED POTATOES & ZUCCHINI
AND SEASONAL VEGETABLES

CLASSIC CHICKEN PARMESAN

CHICKEN CUTLET, MELTED PROVOLONE,
PARMESAN, SUNDAY SAUCE \$23

HALF-ROASTED CHICKEN PIZZAOILA

CRUSHED TOMATOES, ONIONS, PEPPERS,
MUSHROOM, GARLIC \$23

SCAMPI

FRESH LEMON, GARLIC, WHITE WINE, CAPERS
— CHICKEN \$22
— SHRIMP \$23
— SALMON \$24

NY STRIP (8oz)

— FLORENTINE SPINACH, AGLIO E OLIO,
AGED PROVOLONE \$30

— CAPRESE FRESH HEIRLOOM CHERRY
TOMATOES, MOZZARELLA,
BASIL PESTO \$30

PETITE PORK CHOPS

CREMINI MUSHROOMS,
CREAMY MARSALA SAUCE \$23

EGGPLANT PARMIGIANA

SHARP PROVOLONE, FRESH MOZZARELLA,
SUNDAY SAUCE \$20

APPETIZERS

BRUSCHETTA \$12
• TRADITIONAL (V)(VG)
• TRUFFLED HONEY & GOAT CHEESE (V)
• HERBED RICOTTA, CRANBERRY & WALNUT (V)
• APPLE, GORGONZOLA, BALSAMIC GLACE
• PEACH BRULEE AND BURATTA

ANTIPASTO DELLA CASA SERVES 2-4
VARIETY OF ITALIAN SPECIALTIES (GF) \$17

PROSCIUTTO ROLLATINI

GOAT CHEESE STUFFED PROSCIUTTO DI PARMA,
PESTO, DRIZZLED BALSAMIC REDUCTION (GF)\$15

MAMMA'S MEATBALLS

GRASS FED BEEF, VEAL & PORK,
SUNDAY SAUCE, SHAVED PARM (GF) \$16

GARLIC KNOTS
"OUR FAMOUS DOUGH BALLS"
FRESH GARLIC PARMESAN,
ITALIAN SEASONING, EVOO,
SUNDAY SAUCE FOR DIPPING \$9

STUFFED CLAMS

GARLIC, PARMESAN, BUTTER,
CRISPY PANCETTA \$15

FIRE ROASTED SMALL PLATES

FROM OUR 900 DEGREE POMPEII STYLE
TERRA COTTA BRICK HEARTH

BRUSSELS SPROUTS

CRISPY PANCETTA, CRANBERRIES,
PIGNOLI NUTS & GOAT CHEESE (GF) \$10

SHRIMP ROMANO

GARLIC ROMANO SEASONING, BUTTER,
TRUFFLED WHITE BEAN PUREE (GF) \$14

EGGPLANT ROLLATINI

BREADED EGGPLANT, RICOTTA, FRESH
MOZARELLA, BASIL, SHAVED PARMESAN,
VODKA SAUCE \$11

SICILIAN RICE BALLS
GROUND BEEF, PEAS, MOZZARELLA,
SUNDAY SAUCE & MASCARPONE \$11

**ROSEMARY ROASTED POTATOES
AND ZUCCHINI** \$10

**MEDITERRANEAN CHICKPEAS
& OCTOPUS** DICED CUCUMBERS, ONIONS,
KALAMATA OLIVES, CHICKPEAS, FETA \$15

PANZEROTTI (STUFFED BREAD)
— MOZZERELLA, RICOTTA, PEPPERONI \$11
— RICOTTA, GOAT CHEESE, ROASTED
RED PEPPERS, ONIONS (V) \$11