LUNCH

DAILY FROM 12PM - 3PM



PANUZZO & BURGER

Cold sandwich served in a pizza dough pocket Add seasoned hand-cut fries to panuzzo +4



Cheech

Ham, salami, pepperoni, and provolone topped with lettuce, tomato, onion, and house-made oil and vinegar 16 / 16.56



Uncle Al 🤲

Hot soppressata, mortadella, fresh mozzarella, roasted red peppers, hot cherry peppers, and mustard aioli 16 / 16.56



Velardi

Prosciutto, fresh mozzarella, arugula, roasted red peppers and pesto aioli 16 / 16.56



Bucci

Grilled chicken breast, fresh mozzarella, and roasted red peppers, served with a side of house balsamic 16 / 16.56

OR substitute breaded eggplant for grilled chicken

Cheese Roll (Mozzarella) 10 / 10.35 Toppings \$2 each

Quite FRANKly The Best Burger

Blend of ground chuck, short rib, and brisket burger on a toasted brioche bun with melted provolone cheese, caramelized onions, crimini mushrooms, & truffle aioli. Served with hand-cut fries and side of truffle aioli 18 / 18.63

Cheese Calzone (Ricotta and Mozzarella) 12 / 12.42 Toppings \$2 each

ROLLS & CALZONES

Toppings:

Extra cheese

Pepperoni • Bacon Ham • Sliced sausage

Meatballs • Anchovies
Breaded eggplant • Onions

Fresh tomatoes • Bell pepper

Mushrooms • Black olives
Pineapple • Fresh garlic

Hot cherry peppers •
Sautéed spinach

SPECIALTY ROLLS

Additional toppings \$2 each

Chicken Parm Roll 14/14.49

Soppressata Roll 14 / 14.49
With Mike's Hot Honey

Mortadella Roll 14/14.49

Meat Stromboli 14/14.49

Ham, salami, pepperoni, mozzarella

LUNCH COCKTAILS

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COCKTAILS



OPUNTIA

La Gritona Tequila Reposado, llegal Mezcal Reposado, Domaine de Canton, prickly pear syrup, fresh lime juice. Garnished with a lime peel and edible flower 14



ITALIAN REVIVAL

Engine Italian Gin, housemade Limoncello, Italicus, and fresh lemon juice, spritzed with Absinthe and garnished with a Luxardo cherry 14



STRAWBERRY APEROL SPRITZ

House-infused Strawberry Aperol, prosecco, splash of club soda. Garnished with fresh strawberries and an orange wheel 14



COCO JOE

Cold brew coffee, Dos Maderas Aged Rum, Licor 43, coconut cream, splash of heavy cream, agave and a pinch of cinnamon. Garnished with cinnamon sugar 14



HIGHLAND SMOKE

Glenfiddich 12 Year, black walnut bitters, sugar cube, and applewood smoked ice. Served over a large ice cube with lemon peel and a Luxardo cherry 16



WIDOW'S RIFF

House-infused Espresso New Riff Straight Rye, Widow Jane Small Batch Whiskey, dashes of orange bitters and finished with torched orange oils 15



BLOODY MARYS



HOUSE BLOODY MARY

Twelve 33 Peppers Vodka and housemade Bloody Mary mix. Garnished with a bacon strip, carrot stick, celery stick & cheese skewer with a bacon salt rim 14



SPICY BLOODY MARY

Carolina Reaper vodka and housemade hot cherry pepper Bloody Mary mix. Garnished with a bacon strip, carrot stick, celery stick and a serrano pepper, olive & okra skewer with a Tajín cajun rim 15



PICKLE MARY

Pickle-infused Tito's Vodka and housemade Bloody Mary mix. Garnished with a bacon strip, dill pickle spear, fresh dill, & carrot stick, with a salt rim 15

MIMOSAS



FRESH ORANGE MIMOSA

Brut champagne topped with fresh squeezed orange juice. Garnished with an orange wheel

Glass 11 Half Carafe 20 | Carafe 34



PINK MIMOSA

Brut champagne topped with fresh squeezed pink grapefruit juice. Garnished with a grapefruit slice

Glass 11 Half Carafe 20 | Carafe 34



LORI LOVE MIMOSA

Hpnotiq Liqueur, blueberry vodka, brut champagne, & blue curaçao. Garnished with a lemon twist

Glass 12 Half Carafe 22 | Carafe 36



PINEAPPLE BASIL MIMOSA

House-infused basil vodka, brut champagne, and pineapple juice. Garnished with fresh pineapple slice and basil sprig

Glass 12 Half Carafe 22 | Carafe 36



RIVER OAKS MIMOSA

House-infused Strawberry Aperol, Drumshanbo California Orange Gin, brut champagne, and Luxardo cherry syrup. Garnished with a Luxardo cherry

Glass 13 Half Carafe 24 | Carafe 42