

## Appetizers

<b>Asian Crispy Calamari</b>	\$ 9	<b>Organic Greens Salad (GF)</b>	\$ 7.50
Served over Asian vegetables & sweet chili sauce		A blend of organically grown baby greens	
<b>Honey BBQ Chicken Wings</b>	\$ 10.50	<b>Caesar Salad (GFM)</b>	\$ 10
Dry rubbed and roasted finished with a honey mustard BBQ glaze		Hearts of Romaine, Reggiano Parmesan and Kalamata Olives	
<b>Wicked Buttermilk Ranch Wings</b>	\$ 10.50	<b>Wicked Meatballs (GF)</b>	\$ 8
Dry rubbed and roasted with our version of buffalo sauce on the side		Made in house with hormone-free meat and fresh herbs in our marinara sauce topped with melted mozzarella, flat bread	
<b>Basket of Flat Bread (GFM)</b>	\$ 4	<b>Fresh Potato Fries</b>	\$ 5
Fresh baked in our stone hearth oven with parmesan & garlic oil		Hand-cut fresh potatoes	
<b>Soup of the day</b>	\$ 6.50	<b>Parmesan Truffle Fries</b>	\$ 6.50
<b>Pancetta Arancini</b>	\$ 8	<b>Antipasto for Two (GFM add \$1)</b>	\$ 14
Risotto croquettes with pancetta, fontina cheese and natural Italian sausage fried and served with marinara sauce		Fresh mozzarella, prosciutto, grilled eggplant Mediterranean olives, truffle artichoke salad white bean and roasted garlic spread	
<b>Artichoke &amp; Spinach Gratin (GFM add \$ 1)</b>	\$ 11	roasted red peppers, house made flat bread	
Topped with melted mozzarella served with			

## Fire Kissed Pizzas

Our pizza dough is made with Non GMO Italian Caputo Flour, purified water, and natural wild yeast baked in a 700 degree stone hearth oven. Wicked pizzas are carefully designed by our chefs; we ask you to avoid the temptation of substitutions in order to experience the pizzas as the chefs intended.

**Full size pizzas available as gluten free option add \$ 1**

Minute gluten cross contamination is possible as we are a scratch kitchen

**Add on side organic green salad \$2.50 side Caesar \$2.95 side of soup \$ 2.95**

<b>Cheese Pizza</b>	<b>Indiv. Size</b> \$ 8.00	<b>Full Size</b> \$ 12.50
House made tomato sauce, mozzarella, and parmesan		
<b>Add Pepperoni (Nitrate Free) or Add Wicked Meatballs</b>	<b>Indiv. Size</b> \$ 9.50	<b>Full Size</b> \$ 15
<b>Wicked Sausage and Caramelized Onions</b>	<b>Indiv. Size</b> \$ 9.50	<b>Full Size</b> \$ 17
Hormone/anti-biotic free natural pork sausage, tomato sauce parmesan, mozzarella and fresh oregano		
<b>Wicked Margherita</b>	<b>Indiv. Size</b> \$ 10.50	<b>Full Size</b> \$ 17.50
Our version of the Margherita...pesto (no nuts), olives, vine-ripened tomatoes, fresh Narragansett mozzarella and Reggiano parmesan cheese		
<b>Crispy Eggplant</b>	<b>Indiv. Size</b> \$ 10.50	<b>Full Size</b> \$ 17
Roasted red pepper coulis, crispy eggplant, mozzarella cheese, spinach, toasted pine nuts, aged balsamic		
<b>Add Chicken</b> \$ 1.95 / \$ 2.95		
<b>Autumn Butternut and Goat Cheese</b>	<b>Indiv. Size</b> \$ 11.50	<b>Full Size</b> \$ 18
Fruit wood smoked bacon, roasted apples, goat cheese, butternut squash puree, mozzarella, and fresh sage		
<b>Grilled Portabella and Spinach</b>	<b>Indiv. Size</b> \$ 10.50	<b>Full Size</b> \$ 17.50
Portabella mushrooms, spinach, roasted red peppers, caramelized onions, mozzarella, roasted garlic, and truffle oil		
<b>Grilled Vegetable &amp; Goat Cheese</b>	<b>Indiv. Size</b> \$ 11.50	<b>Full Size</b> \$ 18
Roasted yellow pepper sauce topped with diced mushrooms caramelized onion, red peppers, spinach, roasted tomatoes, goat cheese, mozzarella, and olives		
<b>The Chubby Sicilian</b>	<b>Indiv. Size</b> \$ 12.50	<b>Full Size</b> \$ 19
House made sweet Italian sausage, sliced Wicked meatballs, pepperoni with spinach-ricotta, marinara sauce, and mozzarella over baked penne pasta		
<i>Lasagna meets pizza, you'll need a fork for this one....</i>		
<b>The Big Island</b>	<b>Indiv. Size</b> \$ 11.50	<b>Full size</b> \$ 18
Grilled chicken, smoky bacon, scallions, sweet potatoes, BBQ sauce Hawaiian pineapple and jack cheese		
<b>Fig and Prosciutto</b>	<b>Indiv. Size</b> \$ 12.00	<b>Full size</b> \$18.50
Prosciutto de Parma, Fontina cheese, fig purée, baby arugula, diced figs and balsamic glaze		
<b>Scallop BLT</b>	<b>Indiv. Size</b> \$ 13.00	<b>Full size</b> \$ 19
Sea scallops, Basil aioli, apple-wood smoked bacon, fresh tomato and Gorgonzola cheese, topped with baby arugula		
<b>Steak Frites</b>	<b>Indiv. Size</b> \$ 13.50	<b>Full size</b> \$ 22
Basil pesto, mozzarella, roasted red peppers, caramelized onions sliced tri tip steak topped with truffle parmesan straw fries		

## Salads

Substitute Grilled Shrimp \$ 4 or Organic Salmon \$ 6 (cannot be an express service )

### **Chicken, Apple and Cave Aged Cheddar Salad (GFM) \$ 13**

Baby arugula, maple and apple vinaigrette, dried cranberries  
fresh apples, cheddar, sweet potato straw, and candied almonds

### **Miso Chicken and Soba Noodle Salad \$13**

Antibiotic-free grilled marinated chicken breast, served over organic mixed greens with Asian vegetables  
crispy wontons, and a Thai peanut vinaigrette

### **Chicken Caesar Salad (GFM) \$13**

Antibiotic-free grilled chicken, red & yellow peppers, and Kalamata olives with flat bread

### **Black Bean Quinoa Cake Salad (GF) \$ 11.<sup>95</sup>**

Served over organic mixed greens with cucumber, tomatoes, avocado, mango ginger salsa, and citrus yogurt dressing

### **Crab and Avocado Salad (GF) \$16**

Red crab salad stuffed avocado, cherry tomatoes, cucumbers, over organic baby greens  
with Bourbon mustard dressing

### **Blackened Salmon Cobb Salad \$14**

Organic salmon, romaine lettuce, ranch dressing, avocado, egg, red onion, grape tomatoes  
roasted potatoes, soft goat cheese

## Entrees

### **Spicy Asian Shrimp and Noodle Stir-Fry \$13**

Sesame Shrimp, Asian vegetables, fresh sun noodles, tossed in a soy ginger chili glaze

### **Fried Shrimp and Fish \$15**

Polenta encrusted fried Haddock and Gulf Shrimp served with hand cut French fries, tartar sauce,  
and sriracha slaw served with fresh lemon

### **Grilled Vegetable Fusilli (GFM) \$ 14**

Fresh pasta, roasted red pepper sauce, grilled vegetables, spinach, topped with pesto goat cheese  
*Available with Gluten free pasta (add \$ 1)*

### **Scallop and Bacon Mac and Cheese (GFM) \$11**

Fresh fusilli, Scallops, roasted tomatoes, green peas and Apple Wood Bacon  
*Available with Gluten free pasta (add \$ 1)*

## Sandwiches and Burgers

### **All burgers served on our house baked sweet potato bun**

*Served with a choice of hand cut fresh potato fries or small organic greens salad  
Some sandwiches available as GF (add .50), Roasted Sweet Potatoes (add \$1.50)  
(Add cup of soup to any sandwich \$ 2.<sup>95</sup>)*

### **\*\* House Burger (GFM) \$12.<sup>50</sup>**

Hormone and antibiotic free beef, served with lettuce and red onions  
*add cheddar \$ .75*

### **\*\* Apple-Wood Bacon and Cheddar Burger (GFM) \$14**

Hormone and antibiotic free beef, Vermont Cheddar, lettuce, and red onions

### **\*\* BBQ Burger \$14**

Hormone and antibiotic free beef, Monterey Jack cheese, crispy fried onions and avocado

### **Turkey Club (GFM) \$12.<sup>95</sup>**

Fresh roasted all-natural turkey breast, avocado, tomato, lettuce  
applewood bacon and tomato mayonnaise served on toasted multi-grain bread  
*Or half sandwich with a cup of soup*

### **Turkey Burger (GFM) \$ 12**

Naturally raised Turkey, cranberry mayo, caramelized apples, and crispy sweet potato straw

### **Steak and Cheese Flatbread Sandwich \$12**

Grilled sliced tenderloin tips, jack cheese, red peppers, onions, hoarse radish aioli on house made flatbread

### **Black Bean Quinoa Cake Sandwich (GFM) \$10**

House made with black beans, quinoa, rice, corn, avocado, tomatoes and chipotle aioli served on multigrain bread

### **Chicken Caprese Flatbread Sandwich \$14**

Naturally raised boneless breast, olive tapenade, fresh mozzarella, arugula  
vine-ripe tomatoes, balsamic, enveloped in our house baked flat bread

### **Crab Salad Roll (GFM) \$15**

Local Red crab, mango aioli, in a grilled brioche roll

(GF)- indicates served gluten free, (GFM) indicates gluten free with modifications . Please indicate to server

\*\* indicates consuming undercooked meats may increase your risk of food borne illness

**Before placing your order, please inform your server if a person in your party has a food allergy**