

# TAKE-OUT AND DELIVERY MENU

## AVAILABLE 4-10PM, DAILY

### SIDES & APPETIZERS

**Garlic Knots 5**  
House dough, garlic, spices, garlic oil, parmesan, house red sauce

### SALADS

**House 10**  
Mixed greens, tomatoes, cucumbers, Oregon hazelnuts, lemon-parmesan vinaigrette

**Caesar 12**  
Mayonnaise-based Caesar dressing, butter lettuce, croutons, shaved parmesan, lemon wedge

**Beet 14**  
Greens, golden beets, red beets, chèvre, candied hazelnuts, balsamic vinaigrette

### PASTA

**Penne al Pesto 14**  
Penne, cream, basil pesto, tomatoes, parmesan

**1905 Mac 12**  
Elbows, cream, garlic, cheddar cheese, parmesan, toasted bread crumbs

### CLASSIC PIES 12" 18" 12" GF

**Cheese 13 23 17**  
House red sauce, mozzarella, parmesan

**Pepperoni 16 26 20**  
House red sauce, mozzarella, parmesan, pepperoni

### BUILD YOUR OWN PIE

**Crust**  
12" / 6 18" / 16 12"GF / 10

**Pick Your Sauce**  
House red (3), extra virgin olive oil (3), basil pesto (4)

**Pick Your Cheese 4**  
Aged mozzarella, fresh mozzarella, ricotta, ricotta salata, chèvre, Follow Your Heart Vegan Mozzarella, parmesan (no charge)

**Standard Toppings 3**  
Green bell peppers, red onions, mushrooms, fresh garlic, roasted zucchini, roasted red potatoes, black olives, artichoke hearts, herb-roasted tomatoes, arugula, pineapple, fresh basil, fresh rosemary (2), black truffle salt (1)

**Premium Toppings 4**  
Roasted red peppers, caramelized onions, Kalamata olives, roasted garlic, hot Coppa, pepperoni, prosciutto, Italian sausage, Mama Lil's Hungarian Pickled Peppers, balsamic reduction, chili oil, white truffle oil, extra cheese

### HOUSE PIES 12" 18" 12" GF

**Margherita 16 26 20**  
House red sauce, parmesan, aged mozzarella, fresh mozzarella, fresh garlic, fresh basil, extra virgin olive oil

**Mama Lil's Marinara 14 23 18**  
**(No Cheese/Dairy Free)**  
House red sauce, shallots, oregano, Mama Lil's Hungarian Pickled Peppers, extra virgin olive oil

**Hot Coppa 18 28 22**  
House red sauce, parmesan, aged mozzarella, ricotta, dry cured pork shoulder, pineapple, roasted red peppers

**Roasted Vegetable 18 28 22**  
Basil pesto, parmesan, aged mozzarella, roasted zucchini, roasted bell peppers, herb-roasted tomatoes, roasted garlic

**Santorini 18 28 22**  
Basil pesto, parmesan, aged mozzarella, ricotta salata, Kalamata olives, artichoke hearts, herb-roasted tomatoes, arugula

**Hot Italian Sausage 18 28 22**  
Basil pesto, parmesan, aged mozzarella, ricotta, Italian sausage, herb-roasted tomatoes, oregano, chili oil

**Prosciutto di Parma 18 28 22**  
Aged mozzarella, parmesan, chèvre, prosciutto, caramelized onions, chili oil, balsamic

**Oregon Truffle 18 28 22**  
Aged mozzarella, parmesan, ricotta, oregano, cracked black pepper, fresh garlic, white truffle oil, black truffle salt

**Potato-Ricotta 18 28 22**  
Aged mozzarella, parmesan, ricotta, roasted red potatoes, caramelized onions, fresh rosemary, extra virgin olive oil

### BEER (by the pack, as indicated) 14

Silver Moon Mexican Lager (Six 16oz cans)  
Georgetown "Johnny Utah" Pale Ale (Six 12oz cans)  
Modern Times "Blazing World" IPA (Four 16oz cans)  
Cascadia Dry Cider (Four 16oz cans)

### WINE (by the bottle)

2018 Caparzo Sangiovese, Tuscany, Italy 13  
2018 Riff Pinot Grigio, Venetie, Italy 11

