



OVER THE MOON®

FARMSTEAD

PIZZAS AND MORE

CHEESE \$12
Our house made San Marzano Tomato sauce covered with shredded Mozzarella, finished with E.V.O.O, Grana Padano

BBQ CHICKEN \$19
Oven roasted chicken, Raw Red Onion, Crisp Bacon, Fior Di Latte Mozzarella, Vermont Goat Cheese, and Spicy BBQ sauce, finished with E.V.O.O, and Grana Padano.

BUFFALO CHICKEN \$19
Frank's Hot sauce, Oven roasted chicken, jalapeños, Fior Di Latte Mozzarella, Blue cheese. finished with E.V.O.O, and Grana Padano.

CRANBERRY & GOAT CHEESE \$19
Cranberry jam, Fior Di Latte Mozzarella, Vermont goat cheese, caramelized red onion, baby arugula, finished with E.V.O.O, Grana Padano

MARGHERITA \$17
San Marzano Tomato Sauce, Fior Di Latte Mozzarella, Fresh basil, finished with E.V.O.O, and Grana Padano.

THREE LITTLE PIGS \$21
San Marzano Tomato Sauce, Fior Di Latte Mozzarella, Italian Sausage, Pepperoni, Bacon, finished with E.V.O.O, Grana Padano.

VEGGIE & GOAT CHEESE \$17
E.V.O.O. Roasted Garlic, Fior Di Latte Mozzarella, Vermont goat cheese, Fresh Tomato, Roasted Mushrooms, Caramelized Red Onion, Roasted Red Peppers, finished with E.V.O.O, Grana Padano.

Pizza Toppings:

\$1.00 each: Caramelized Red Onion, Sliced Vine Ripened Tomatoes, Olives, Jalapeños, Roasted Garlic, Roasted Mushrooms, Roasted Red Peppers, Red Raw Onion, Fresh Basil, Pepperoncini, Hot cherry peppers

\$1.50 each: Pepperoni, Italian Sausage, Italian Meatballs, Sliced Chicken, Bacon, Goat cheese, Ricotta, Grana Padano, Fior Di Latte Mozzarella, Black Forrest Ham

\$4.00 : Prosciutto di Parma

FARMSTEAD SALAD \$9
Spring lettuce mix, vine ripened tomatoes, cucumbers, olives, croutons, pepperoncini, with choice of dressing.

CAESAR SALAD \$10
Romaine lettuce, croutons, Grana Padano Parmesean cheese, tossed house made caesar dressing.

CHARCUTERIE BOARDS \$23/\$33

CLAM CHOWDA \$10

ITALIAN MEATBALL SUB \$10

PEPPERONI \$13
Our house made San Marzano Tomato sauce covered with shredded Mozzarella, finished with E.V.O.O, Grana Padano

BLUEBERRY MAPLE BACON \$19
Michael's Jack Daniels Maple Blueberry jam, Fior Di Latte Mozzarella, Vermont Goat Cheese, crisp bacon, arugula, finished with E.V.O.O, Grana Padano.

CHICKEN THAI \$19
Extra Virgin Olive oil and garlic base, house slow roasted pulled chicken, fresh Fior Di Latte Mozzarella, sliced tomatoes, fresh onions. Topped fresh cucumbers and house Thai chili sauce.

COMMON DISASTER \$19
Our chipotle roasted pineapple, black forrest ham, Fior Di Latte Mozzarella, and hot cherry peppers. finished with E.V.O.O, and Grana Padano.

FIGGY LITTLE PIGGY \$19
Fig jam, mozzarella, Vermont goat cheese, Prosciutto di Parma, caramelized red onion, baby arugula, finished with E.V.O.O, Grana Padano.

PROSCIUTTO RICOTTA & HOT HONEY \$21
EVOO base, Ricotta, crispy Prosciutto, Fior Di Latte Mozzarella, and drizzle of hot honey, finished with E.V.O.O, and Grana Padano.

TACO ME BABY \$21
Fresh tomatoes, Spiced Wagyu Beef, jalapeños, raw red onions, top with shredded cheddar and jack cheese. finished with E.V.O.O, and Grana Padano.

WINTER SALAD \$11
Ice Berg lettuce, a craisens and walnuts, cucumbers, with crumbed goat cheese, and a choice of dressing.

BOWL OF CHILI \$10

DESSERT OF THE DAY \$9

"Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness."
Please advise your server of any food allergies we need to be aware of.