

CHEESE \$14

Our house made San Marzano Tomato sauce covered with shredded Mozzarella

PEPPERONI \$16

Our house made Tomato sauce covered with shredded Mozzarella, and Pepperoni

BBQ CHICKEN \$24

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

BUFFALO CHICKEN \$24

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

MARGHERITA \$18

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

CRANBERRY & GOAT CHEESE \$22

Cranberry sauce, Fior Di Latte Mozzarella, Vermont goat cheese, caramelized red onion, baby arugula, finished with E.V.O.O, Grana Padano

THREE LITTLE PIGS \$26

San Marzano Tomato Sauce, Fior Di Latte Mozzarella, Italian Sausage, Pepperoni, Bacon, finished with E.V.O.O, Grana Padano.

VEGGIE & GOAT CHEESE \$22

Roasted Garlic, Fior Di Latte Mozzarella, Goat cheese, Fresh Tomato, Roasted Mushrooms, Caramelized Red Onion, Roasted Red Peppers, finished with E.V.O.O, Grana Padano.

MOTHER CLUCKER \$26

Roasted Garlic, Fior Di Latte Mozzarella, Roasted Chicken, Sweet Italian Sausage, Bacon, finished with Ranch Dressing, E.V.O.O, Grana Padano.

Additional Pizza Toppings:

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

\$2.50 each: Bacon, Black Forrest Ham, Sweet Italian Sausage, Pepperoni, Goat cheese, Ricotta, Grana Padano, Mozzarella,

\$6.00 : Italian Meatballs, Prosciutto di Parma, Sliced Chicken

FARMSTEAD SALAD \$12

Spring lettuce mix, vine ripened tomatoes, cucumbers, olives, croutons, pepperoncini, with choice of dressing.

CAESAR SALAD \$12

Romaine lettuce, croutons, Grana Padano Parmesean cheese, tossed house made caesar dressing.

EXTREME CLAM CHOWDER \$15

A rich New England clam chowder with plenty of clam meat, slow-cooked in clam broth and sweet cream, featuring tender potatoes.

CHICKEN BACON RANCH \$26

Roasted Garlic base, Fior Di Latte Mozzarella, Roasted Chicken, Bacon, finished with Ranch Dressing, E.V.O.O, Grana Padano.

BLUEBERRY MAPLE BACON \$24

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.

JAMAICAN JERK CHICKEN \$26

Jamaican Jerk sauce base, house slow roasted chicken, fresh Fior Di Latte Mozzarella, roasted Red & Yellow Peppers, fresh onions, finished with E.V.O.O, Grana Padano

COMMON DISASTER \$24

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 \$24

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 \$26

Ricotta, Prosciutto, Fior Di Latte Mozzarella, and drizzle of hot honey, finished with E.V.O.O, and Grana Padano.

RICOTTA ITALIAN MEATBALL \$26

San Marzano Tomato Sauce, Fior Di Latte Mozzarella, Ricotta, Italian meatballs, finished with fresh basil, E.V.O.O, Grana Padano.

SPICY THAI CHICKEN \$26

E.V.O.O and garlic base, house slow roasted pulled chicken, fresh Fior Di Latte Mozzarella, sliced tomatoes, fresh onions. Topped fresh cucumbers and house Thai Curry Sweet Chili sauce.

CHARCUTERIE BOARDS \$23/\$35

Dive into a delightful spread of meaty marvels and cheesy wonders, all cozied up with pickles and crunchy crackers!

ITALIAN MEATBALL SUB \$14

8oz. of Italian meatballs, covered with marinara sauce, and Provolone cheese, toasted to perfection.

BEEF & BEAN CHILI \$15

Michael's legendary slow-cooked dish features USDA Select shaved beef and beans with medium heat, served with cornbread.

ASK ABOUT OUR SPECIALS

"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.