



Curbside Pickup Available Tuesday - Sunday 11am - 6pm

HOUSE SPECIALTY PIZZAS

	12"	14"	16"
1 FRESH MOZZARELLA, SLICED RIPE TOMATOES, BASIL, ROASTED GARLIC SPREAD (VG)	16	19	22
2 ITALIAN SAUSAGE, PEPPERONI, CANADIAN BACON, FOUR CHEESES, RED SAUCE	17	20	23
3 ROASTED CHICKEN, GREEN CHILE, TOASTED PIÑON NUTS, COTIJA, ASADERO, ALFREDO SAUCE	17	20	23
4 BLTA – APPLEWOOD SMOKED BACON, AVOCADO, DICED TOMATOES, LETTUCE, BLUE CHEESE CRUMBLES, FOUR CHEESES, RED SAUCE	18	21	24
5 BUTTERNUT SQUASH, GOAT CHEESE, ARUGULA, CARAMELIZED ONIONS, BALSAMIC GLAZE (VG)	18	21	24
6 WILD MUSHROOMS, ROASTED GARLIC CLOVES, TRUFFLE OIL, FOUR CHEESES, ALFREDO SAUCE (VG)	18	21	24
7 ZUCCHINI SQUASH, SUN-DRIED TOMATOES, ARTICHOKE HEARTS, KALAMATA OLIVES, ROASTED GARLIC CLOVES, BASIL PESTO (VG)	16	19	22
8 ROOFTOP SUPREME – PEPPERONI, SPICY ITALIAN SAUSAGE, MUSHROOMS, ONIONS, GREEN BELL PEPPERS, BLACK OLIVES, FOUR CHEESES, RED SAUCE	19	22	25
9 GAMBAS AL AJILLO - LARGE SHRIMP, ROASTED GARLIC SPREAD, HEIRLOOM TOMATOES, RED PEPPER FLAKES, EXTRA VIRGIN OLIVE OIL	19	22	25
10 PINEAPPLE, CANADIAN BACON, FOUR CHEESE, RED SAUCE	17	20	23

ALL COME WITH FOUR CHEESES UNLESS SPECIFIED: MOZZARELLA, PROVOLONE, PARMESAN, ROMANO

Gluten Free Cauliflower Crust Available In 10" Only. Add \$3

Note: We proudly source and use sustainable, local, and organic ingredients as much as possible. Please let us know of any dietary requirements/restrictions and we will do our best to make accommodations. All ingredients used in making our pizza dough are GMO free.

(VG) = vegetarian

(V) = vegan

(GF) = gluten free

*Our kitchen is not certified gluten free.

BUILD YOUR OWN

	12"	14"	16"
CRUST – ARTISAN OR GLUTEN FREE CAULIFLOWER (GLUTEN FREE AVAILABLE IN 10" ONLY, ADD \$3)			
SAUCE – HOUSE RED, ALFREDO, BASIL PESTO, ROASTED GARLIC SPREAD	12	15	18
ALL COME WITH FOUR CHEESES UNLESS SPECIFIED MOZZARELLA, PROVOLONE, PARMESAN, ROMANO			
GREAT TOPPINGS GREEN CHILE, MUSHROOM, GREEN BELL PEPPER, ONION, BLACK OLIVE, BASIL, CANADIAN BACON, PEPPERONI, ITALIAN SAUSAGE, JALAPEÑO, DICED TOMATO, SPINACH, PEPPERONCINI, EXTRA CHEESE	3	4	5
GREATER TOPPINGS FRESH MOZZARELLA, PROSCIUTTO, ROASTED GARLIC CLOVE, AVOCADO, COTIJA, ASADERO, SUN-DRIED TOMATO, ZUCCHINI, ROASTED CHICKEN, MEATBALL, APPLEWOOD SMOKED BACON, KALAMATA OLIVE, ARTICHOKE HEART, ROASTED RED PEPPER, GOAT CHEESE, BLUE CHEESE, GRILLED PINEAPPLE, TOASTED PIÑON NUTS, WILD MUSHROOM, TRUFFLE OIL	4	5	6

ANTIPASTI

ARTISAN HOUSE BREADSTICKS

PARMESAN & MARINARA VG	8
WARM ROASTED GARLIC CLOVES, EVOO, FRESH HERBS, CRACKED PEPPER V	8

INSALATE

ROOFTOP HOUSE 8 / 11 GF V
ROASTED BEET, CARROT, CUCUMBER

CLASSIC CAESAR 8 / 12
ROMAINE, PARMESAN, ANCHOVY,
HOUSE MADE CROUTONS

ADD ROASTED CHICKEN 8.5
HOUSE MADE DRESSINGS

BALSAMIC VINAIGRETTE, SUN-DRIED TOMATO VINAIGRETTE, ROASTED GARLIC RANCH, CREAMY BLUE CHEESE, CAESAR

SPINACH 12 GF VG
GORGONZOLA, CANDIED WALNUT, APPLE,
BALSAMIC VINAIGRETTE

ARUGULA 14 VG
BURRATA, GRILLED PEAR, PROSCIUTTO, CROSTINI,
LEMON VINAIGRETTE

GRILLED SALMON 10

DULCE FINALE

TIRAMISU 8
ESPRESSO, COCOA, MASCARPONE, AMORE!

General Manager: Angelique Quinones

Executive Chef: Rodrigo Flores

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