





ANTIPASTI

Garlic Cheese Balls 13 
 Cheesy bread balls tossed in garlic butter, topped with parmesan cheese, served with marinara, alfredo, and roasted garlic with truffle oil

Charcuterie Board 29
 Baked brie, prosciutto, capicola, salami, fresh mozzarella, herbed goat cheese, smoked gouda, crostini, sesame crackers, heidi's red chile raspberry jam

Caprese 15  
 Baby heirloom tomato, fresh mozzarella, basil, EVOO, drizzled with balsamic glaze

Bruschetta 14 
 Tomato, red onion, basil, EVOO, garlic, parmesan cheese on fresh baked crostini drizzled with balsamic glaze




PIZZA

INSALATE


House Italian Salad small 14 / large 19
 Crisp romaine and iceberg lettuce, salami, mozzarella, garbanzo beans, cherry tomato, red onion, pepperoncini, fresh basil, provolone, kalamata olives, tossed in a tangy lemon dijon vinaigrette

Add chicken 9, salmon 11, flat iron steak 13

Caesar Salad 14
 Caesar dressing, house made croutons, shaved parmesan, anchovy upon request

Beet and Citrus Salad 18  
 Sliced red and golden beets layered with grapefruit on a bed of mixed greens and mint topped with pistachio and a feta crumble, tossed in a lemon vinaigrette

Chef's Flat Iron Steak Salad 28
 Italian marinated flank steak, red onion, cherry tomatoes, roasted bell peppers, avocado, served over mixed greens, tossed in EVOO and topped with balsamic glaze

Vegan Portobello Sliders 19 
 Grilled portobello, crispy fried onions, heirloom tomatoes, mixed greens, garlic basil aioli on three toasted buns

Da Muffaletta 21
 Genoa salami, mortadella, capicola, provolone, olivetta spread on authentic muffuletta bread imported from Louisiana

Italian Beef Dip 22
 Slow roasted beef sliced, sautéed red onion, roasted red bell pepper, pepperoncini, red chili flakes topped with melted provolone on a hoagie served with a side of au jus


PASTA

Alfredo 12 
 Add chicken 9, shrimp 11, flat iron steak 13
 Creamy alfredo with fresh house made pasta

Chicken Parmesan 21
 Breaded chicken, house marinara, melted mozzarella and parmesan on a bed of spaghetti

Blackened Salmon Orzo 22
 Blackened salmon, asparagus on a bed of basil pesto orzo salad, sun-dried tomatoes, kalamata olives, pepperoncini, and parmesan

SPECIALTY


Margherita 
 Fresh mozzarella, sliced ripe tomatoes, basil, roasted garlic spread 12" 14" 16"
17 20 23


Meat Lover's
 Italian sausage, pepperoni, canadian bacon, five cheeses, red sauce 18 21 24

New Mexican
 Pepperoni, bacon, green chile, mushroom, drizzled with green chile ranch 20 23 26

Santa Fe Chicken
 Roasted chicken, green chile, toasted piñon nuts, cotija, asadero, alfredo sauce 18 21 24

Sweet Ovine
 White sauce, pecorino romano, grilled pears, topped with prosciutto, pistachio crumble, black truffle honey drizzle 22 23 29

Mushroom 
 Wild mushrooms, roasted garlic cloves, truffle oil, four cheeses, alfredo sauce 19 22 25

Veggie 
 Zucchini squash, sun-dried tomatoes, artichoke hearts, kalamata olives, roasted garlic cloves, basil pesto 17 20 23

Rooftop Supreme
 Pepperoni, spicy italian sausage, mushrooms, onions, black olives, green bell peppers, five cheeses, red sauce 20 23 26

Tre Carne
 Bacon, shrimp, lobster, roasted garlic spread, red onion, truffle oil 28 33 38

BUILD YOUR OWN

Crust – artisan or gluten free* cauliflower ; gluten free available in 10" only, add \$3 12" 14" 16"
13 16 19

Sauce – house red, alfredo, basil pesto, roasted garlic spread
 All pizzas come with four cheeses unless specified: Mozzarella, provolone, parmesan, romano

Great toppings
 Green chile, mushroom, green bell pepper, onion, black olive, basil, pepperoni, canadian bacon, italian sausage, jalapeño, diced tomato, spinach, arugula, pepperoncini, extra cheese 3 4 5

Greater toppings
 Fresh mozzarella, prosciutto, roasted garlic clove, cotija, asadero, sun-dried tomato, zucchini, roasted chicken, applewood smoked bacon, kalamata olive, truffle oil, shrimp, artichoke heart, roasted red pepper, herbed goat cheese, grilled pineapple, toasted piñon nuts, wild mushrooms 4 5 6

Add lobster 10 17 25

DULCE FINALE

Hazlenut Tiramisu Jar 9

Freshly brewed 35 north espresso and coffee, mascarpone whipped cream, hazlenut, topped with cocoa

BAMBINI

Pizza 7

Four cheese pizza, choose one topping:
Pepperoni, green chile, tomatoes, green bell peppers
Extra topping +1.50

Alfredo 7

Fettucine, alfredo sauce
Add diced chicken +3

Spaghetti 7

Spaghetti, house marinara

Bambini -12 and under.

Comes with one lemonade or coca cola.

HAPPY HOUR Weekdays 3pm - 5pm

\$2 Off Drafts; \$1 Off Wine; All Hand Crafted Cocktails \$10

Weekdays

11 am - 2 pm **\$10**

LUNCH SPECIAL

Slice of pizza (cheese, pepperoni, or supreme), small caesar salad, and a canned soda

Substitute tea or lemonade \$1.50; draft beer \$4

BEVANDE

Water 5

san pellegrino sparkling,
acqua panna italian spring

Soda 3

coca-cola, diet coke, sprite,
Dr. Pepper, root beer

San Pellegrino 3

aranciata, aranciata rossa

Non Alcoholic Beer 6

Gruvi IPA, Gruvi Pale Ale

Italian Soda 5

peach, cherry, strawberry,
mango, raspberry, vanilla,
hazlenut

Coffee 3

16 oz. ; refill \$1



LOCAL DRAFT BEER AND MORE

Hidden Mountain Brewing 7

Mexican Lager 5% abv
Prieta Especial Mexican Lager 5% abv
Oatmeal Stout 5.8% abv

Hidden Mountain Brewing 8

Roadrunner IPA 6.9% abv
Feathers' Brown Ale 5.7% abv

Marble Brewery 7

Cerveza 4.5% abv
Pilsner 4.7% abv
Double White 7.0% abv
Dbl. White Triple Berry 7.0% abv
IPA 6.8% abv
Red Ale 6.5% abv

Marble Hard Seltzer 7

Cans
Cucumber-Lime 4.5% abv
Raspberry Lime 4.5% abv
Passionfruit 4.5% abv
Tangerine 4.5% abv

Sandia Hard Cider 7

Black Cherry 5.4% abv
Watermelon 5.9% abv



All of our draft beers,
ciders, and seltzers
are produced
in New Mexico.

Does not include seasonal craft beers. Please ask your bartender for our current seasonal selection.

HANDCRAFTED COCKTAILS

Margarita 12

Tequila, lime, triple sec, agave

Very Berry 12

Jalapeño herradura blanco, strawberry agave,
lime, cointreau

Spice Berry 12

House infused serrano tequila, grand marnier, lime, raspberry

Sonrisa 12

Mezcal, ginger beer, lime juice, lime garnish

Piñarita 12

House infused serrano tequila, cointreau, agave,
pineapple juice, tajin rim

Mesa Mule 12

Teller green chile vodka, agave syrup, lime,
ginger beer

Mojito Verano 12

House infused cucumber rum, soda water,
simple syrup, muddled mint, lime

Santa Refresher 12

Strawberry gin, rose simple, lime, sparkling wine

Plaza Spritz 12

Campari, simple syrup, lemon, pineapple,
San Pellegrino aranciata

WINE

White

Bonterra Sauvignon Blanc Glass 9
Freakshow Chardonnay Glass 9/Bottle 30

Sparkling & Rosé

Fricco Frizzante Glass 9
Wycliff Brut Glass 9
All Day Rosé Glass 9

Red

Freakshow Cabernet Sauvignon
Glass 9/Bottle 30

SPIRITS

Vodka

Tito's 12
Grey goose 14
Teller 10 (Santa Fe, NM)
Teller Green Chile 10 (Santa Fe, NM)

Gin

Bombay Sapphire 12
Wheeler's 10 (Santa Fe, NM)

Rum

Bacardi 10
Jacks & Sixes 12 (Red River, NM)

Liqueur

Campari 12
Grand Marnier 12
Kahlua 12

Tequila & Mezcal

Exotico Blanco 10
Exotico Reposado 10
Espolon Blanco 11
Herradura Blanco 12
Sombra Mezcal 10

Bourbon, Rye, & Whiskey

Sazerac Rye 10
Powers 10
Jameson 12
Maker's Mark 12
Basil Hayden's 14