

All ingredients are
locally sourced
whenever possible.



JOIN THE EXPERIENCE

Vegetarian item

Appetizers

Gnarly Knots

Hand-made garlic-parmesan dough knots served with our house marinara sauce. 6

Balsamic Bruschetta

A blend of fresh tomatoes, garlic, fresh basil, parmesan, balsamic vinegar, and olive oil.

Served with toasted crostinis. 10

Wood-Fired Chicken Wings

Finished in our wood-fired oven, served naked with hot sauce on the side. 12

NEW Scallops Blanc

Seared fresh scallops atop a savory cauliflower purée. Served with toasted crostinis. 16

Tevel's Spicy Avocado Dip

This amazing dip uses fresh avocados, cilantro, and an array of spices to give it some kick! Topped with house-made corn salsa. Served with fresh tortilla chips. 12

Salmon Croquettes

Four house-made salmon croquettes on a bed of corn salsa and arugula, served with remoulade sauce. 14

Sriracha Dill Crab Dip

Jumbo lump crab meat with cream cheese, onions, dill, chives, Old Bay, and a hint of Sriracha hot chili sauce. Served with fresh tortilla chips & locally baked Rosemary Bread. 14

Wood-Fired Spinach & Artichoke Dip

A house-made blend of artichoke hearts, fresh spinach, and cream cheese, finished with a panko topping. Served with fresh tortilla chips & locally baked Rosemary Bread. 12

Charcuterie & Cheese Platter

A selection of cured meats & aged cheeses with accompaniments. Please see our specials board for our current selections. 18

Salads - featuring fresh greens from our hydroponic farm

Add breaded, baked chicken breast (local & organic!) to any salad for \$6

Add wood-fired shrimp to your salad - House Salad/House Caesar, add \$3; Full Sized Salads, add \$4

HOUSE-MADE DRESSINGS: Cranberry-Poppyseed, Ginger-Scallion, Greek, Ranch, Chipotle Ranch, Bleu Cheese, Honey Mustard, Caesar

OTHER DRESSINGS: Italian, Balsamic Vinaigrette, Oil & Vinegar

Tizzone House Salad 6

Caesar Salad

house-made Caesar dressing
House Caesar 7 Full Sized 12

Chicken Salad

Our new homemade chicken salad made with local organic chicken breast, served on a bed of our hydroponic romaine lettuce. Topped with farm fresh strawberries and our home grown microgreens. 14

The Mediterranean

Our own hydroponically grown salad mix with Roma tomatoes, red onions, imported olives, artichoke hearts and feta cheese. Served with house-made Greek dressing. 12

Harvest Salad

Our own hydroponically grown salad mix with sliced apples, strawberries, sliced almonds, sliced figs, bleu cheese crumbles, avocados, and red onions. Served with house-made Strawberry-Basil Vinaigrette. 14

The Craisy Goat

Baked breaded chicken breast (local & organic!) on a bed of our own hydroponically grown salad mix, with Craisins dried cranberries, goat cheese, sliced almonds, and Roma tomatoes. Served with Cranberry-Poppyseed Vinaigrette. 15

Wood-Fired Pizza (All pizzas can be made as Calzones - just ask!)

WANT GLUTEN-FREE? We have a new cauliflower-based gluten-free crust - it's a staff favorite! - Add \$2

WANT VEGAN? Our regular dough & sauce are vegan. Substitute Daiya dairy-free vegan mozzarella - just ask!
We also offer a gluten-free vegan crust - just ask!

Classic Cheese or Pepperoni Pizza

Tomato sauce and all-natural mozzarella. 10
With imported pepperoni. 11

Quattro Formaggi

Tomato sauce, all-natural mozzarella, smoked gouda, asiago, fresh basil, and shaved parmesan. 14

Veggie Delight

Pesto sauce, all-natural mozzarella, broccoli, fresh spinach, caramelized onions, fresh mushroom medley, roasted red peppers, and sun dried tomatoes. 14

Mushroom & Rosemary

Tomato sauce, all-natural mozzarella, fresh mushroom medley, fresh rosemary, and truffle oil. 14

Carne

Tomato sauce, all-natural mozzarella, Italian sausage, pepperoni, bacon, prosciutto, and soppressata. 16

California Pizza

Grilled chicken breast, roasted garlic, sautéed onions, bacon, sundried tomatoes, and all-natural mozzarella. Topped with arugula, fresh avocado, black pepper, and chipotle ranch. 16

Goat Cheese & Sun Dried Tomatoes

Garlic butter sauce, goat cheese, sun dried tomatoes, roasted red peppers, and fresh basil. 14

BBQ Pizza

Honey BBQ sauce, all-natural mozzarella, Your choice of pulled pork BBQ or grilled chicken, smoked gouda, bacon, caramelized onions, and roasted red peppers. 16

San Gennaro

Tomato sauce, all-natural mozzarella, Italian sausage, soppressata, roasted red peppers, red onion, and fresh mushroom medley. 16

Shrimp Scampi

Garlic butter sauce, all-natural mozzarella, marinated shrimp, fresh broccoli, fresh garlic, scallions, shaved parmesan, and cracked black pepper. 16

Prosciutto & Arugula

Tomato sauce, all-natural mozzarella, prosciutto, arugula, shaved parmesan, and cracked black pepper. 15

Bianco

Ricotta, olive oil, all-natural mozzarella, bacon, red onion, roma tomatoes, and arugula. 15

09/28/21

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Items below served with your choice of two fresh side items:

*Garlic Mashed Potatoes, Wood-fired Asparagus, Coconut Rice,
Small House Salad, Small Caesar Salad, Soup of the Day*

New York Strip with our Old Hollow Mushroom Sauce - A thick-cut 12oz NY Strip steak prepared to order in our wood-fired oven, topped with Tevel's farm-grown oyster mushroom gravy. 28

Red Wine Pairing: True Myth Cabernet Sauvignon White Wine Pairing: Julia James Chardonnay

Jumbo Lump Crab Cakes - A pair of house-prepared Jumbo Lump Crab Cakes with a house-made Dijon Remoulade. 26

Red Wine Pairing: La Posta Malbec White Wine Pairing: Martin Ray Chardonnay

Maple Glazed Salmon - Atlantic Salmon with an Ancho Chile rub, cooked in our wood-fired oven and finished with a Maple Glaze. 22

Red Wine Pairing: Meiomi Pinot Noir White Wine Pairing: Kate Arnold Sauvignon Blanc

Pan-Seared Ahi Tuna - Sashimi grade Ahi tuna filet, encrusted with Himalayan Sea Salt & peppercorns, pan-seared to rare. 22

Red Wine Pairing: True Myth Cabernet Sauvignon White Wine Pairing: Torre di Luna Pinot Grigio

Pasta Specials

Items below served with a side salad & locally baked whole-clove garlic bread

Penne & Vodka Sauce with Wood-Fired Scallops - Wild-caught scallops atop penne pasta tossed with Vodka Sauce made with our house marinara, vodka, heavy cream, garlic, onions, and spices. Served with a side salad and locally baked whole-clove garlic bread. 22

Red Wine Pairing: Nugan Estate Shiraz White Wine Pairing: Kate Arnold Sauvignon Blanc

Shrimp Scampi - White wine, fresh lemon, butter, and crushed red pepper tossed with shrimp, broccoli, and angel hair pasta. Topped with shaved parmesan and fresh scallions. 19

Red Wine Pairing: Meiomi Pinot Noir White Wine Pairing: Kate Arnold Sauvignon Blanc

Uncle Frank's Spicy Chicken Parmesan - Local, organic chicken breast breaded with Garlic, parmesan, and panko, served atop a bed of spaghetti noodles with a house-made pancetta & San Marzano tomato sauce with black pepper and Romano cheese. 16

Red Wine Pairing: La Posta Pizzella Malbec White Wine Pairing: Martin Ray Chardonnay

Also available with our non-spicy, house-made marinara sauce

Meredith's Baked Ziti - Rigatoni noodles tossed in a house made creamy meat sauce, layered with ricotta, and topped with mozzarella. 16

Red Wine Pairing: True Myth Cabernet Sauvignon White Wine Pairing: Julia James Chardonnay

Smoked Gouda & Bacon Chicken Alfredo - Grilled chicken and broccoli tossed with fettuccini and a smoked gouda, bacon, roasted garlic, and black pepper Alfredo sauce. Finished with shaved parmesan and fresh basil. 19

Red Wine Pairing: True Myth Cabernet Sauvignon White Wine Pairing: Karl Joseph Reisling

Spaghetti Marinara  **(Vegan)** - A bed of spaghetti topped with our house-made marinara sauce. 12

With our farm-to-table meatballs made with locally raised pork and beef. 16

Red Wine Pairing: Nugan Estate Shiraz White Wine Pairing: Torre di Luna Pinot Grigio

 Indicates a Vegetarian Entrée. Gluten-free pasta and vegan cheese are available upon request.



Chef Specials

Filet Mignon a la Champagne Apple-Bacon Sauce

An 8oz Filet Mignon cooked to perfection in our wood-fired oven
Topped with a savory champagne sauce made with fresh red apple and bacon
Served with garlic mashed potatoes & wood-fired asparagus. 38

New Zealand Lamb Lollipops

Four French cut lamb lollipops, seared in the wood-fired oven, and served with a sundried tomato and roasted red apple cream sauce, with garlic mashed potatoes and asparagus. 30

Ahi Tuna Poke Bowl

Sashimi grade tuna, coconut rice, edamame, house-made corn salsa, avocado, and fresh grown wasabi micro greens. Served with a sweet ginger sauce. 20

Jambalaya

Our version of the classic Cajun dish: Chicken, Shrimp, and Andouille Sausage, in rice with stewed tomatoes, onion, celery, green peppers, jalapenos, and mushrooms.
Served with a house salad. 18

Vegetable Curry Sauté

A sautéed medley of fresh garlic, red onions, mushrooms, broccoli, & roasted red peppers tossed with mango-curry sauce over coconut rice, finished with fresh scallions.
Served with fresh bread & a side salad. 16
with 6 Shrimp – 18 with 4 Scallops – 24

Mango-Curry Scallops

Fresh scallops, pan seared and topped with our mango-curry sauce
& fresh scallions, served over coconut rice. Served with a side salad. 24

Bourbon Peach Pork Tenderloin

Cast-Iron Roasted Pork Tenderloin, topped with a succulent old fashioned reduction of bourbon, peaches, and cherry, served with asparagus and mashed potatoes. 24

Additional Sides Include:

Seasoned Roasted Cauliflower

Roasted Poblano Bisque Soup

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