

All ingredients are locally sourced whenever possible.



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**Vegetarian item**

## Appetizers

### Gnarly Knots

Hand-made garlic-parmesan dough knots served with our house marinara sauce. 5

### Balsamic Bruschetta

A blend of fresh tomatoes, garlic, fresh basil, parmesan, balsamic vinegar, and olive oil. Served with toasted crostinis. 8

### Wood-Fired Chicken Wings

Finished in our wood-fired oven, served naked with hot sauce on the side. 10

### Bourbon-Peach Scallops

Four fresh scallops seared in our wood-fired oven, topped with our new bourbon-peach sauce. Served with toasted crostinis. 15

### Charcuterie & Cheese Platter

Imported soppressata, pepperoni, and prosciutto with Merlot Cheese, 4 Year Aged White Cheddar, and hand-made Gouda cheese from *Our Lady of the Angels Trappist-Cistercian Monastery* located in Crozet, Virginia, along with fresh fruit, imported olives, sun-dried tomatoes, homemade fig spread, whole grain mustard, and toasted crostinis. 18

### Shrimp Ceviche

A chilled mix of shrimp, tomatoes, cucumbers, onions, and pickled jalapenos, with fresh lemon, lime, and cilantro. Served with fresh tortilla chips. 10

### Wood-Fired Spinach & Artichoke Dip

A house-made blend of artichoke hearts, fresh spinach, and cream cheese, finished with a panko topping. Served with Rosemary Round Bread from Nick of Thyme Bakery. 10

### 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. 10

## 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 6 • Full Sized 10

### Southwestern Salad with Salmon Croquettes

A bed of romaine lettuce topped with fresh-made black bean corn salsa, Roma tomatoes, fresh avocado, and two homemade salmon croquettes. Served with house-made chipotle ranch dressing. 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 and fresh local bread. 12

### Autumn Harvest Salad

Our own hydroponically grown salad mix with sliced apples, strawberries, walnuts, chopped figs, bleu cheese crumbles, avocados, and red onions. Served with house-made Strawberry-Basil Vinaigrette and fresh local bread. 12

### 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 and fresh local bread. 14

## 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. 8  
With imported pepperoni. 9

### Quattro Formaggi

Tomato sauce, all-natural mozzarella, smoked gouda, asiago, fresh basil, and shaved parmesan. 12

### [NEW!] Veggie Delight

Pesto sauce, all-natural mozzarella, broccoli, fresh spinach, caramelized onions, fresh mushroom medley, roasted red peppers, and sun dried tomatoes. 13

### Mushroom & Rosemary

Tomato sauce, all-natural mozzarella, fresh mushroom medley, fresh rosemary, and truffle oil. 12

### Carne

Tomato sauce, all-natural mozzarella, Italian sausage, pepperoni, bacon, prosciutto, and soppressata. 15

### 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. 15

### Goat Cheese & Sun Dried Tomatoes

Garlic butter sauce, goat cheese, sun dried tomatoes, roasted red peppers, and fresh basil. 12

### 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. 14

### San Gennaro

Tomato sauce, all-natural mozzarella, Italian sausage, soppressata, roasted red peppers, red onion, and fresh mushroom medley. 15

### Shrimp Scampi

Garlic butter sauce, all-natural mozzarella, marinated shrimp, fresh broccoli, fresh garlic, scallions, shaved parmesan, and cracked black pepper. 15

### Prosciutto & Arugula

Tomato sauce, all-natural mozzarella, prosciutto, arugula, shaved parmesan, and cracked black pepper. 14

### Bianco

Ricotta, olive oil, all-natural mozzarella, bacon, red onion, roma tomatoes, and arugula. 14

09/16/20

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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 Peppercorn Brandy Sauce** - A thick-cut 12oz NY Strip steak prepared to order in our wood-fired oven, topped with Drew's Peppercorn Brandy Sauce. 28

Red Wine Pairing: True Myth Cabernet Sauvignon White Wine Pairing: Skyfall Chardonnay

**Jumbo Lump Crab Cakes** - A pair of house-prepared Jumbo Lump Crab Cakes with a house-made Dijon Remoulade. 24

Red Wine Pairing: LaPlaya Merlot 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: 1000 Stories Zinfandel White Wine Pairing: Kate Arnold Sauvignon Blanc

**Australian Sea Bass** - Wood-fired Australian Sea Bass topped with our house-made Spanish Romesco Sauce. 19

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

## Pasta Specials

**Items below are served with a side salad and locally baked whole-clove garlic bread**

Dressing Choices: Cranberry Poppyseed, Ginger-Scallion, Greek, Ranch, Chipotle Ranch, Blue Cheese, Honey Mustard, Italian, Balsamic Vinaigrette, Oil & Vinegar, Strawberry-Basil Vinaigrette

**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: Meiomi Pinot Noir 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. 18

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 bucatini pasta 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\*\*\***

**Tortellini Your Way** - Tri-colored tortellini stuffed with a blend of ricotta, asiago, and parmesan, tossed in your choice of vodka sauce or creamy bacon-gouda alfredo sauce. 17

Red Wine Pairing: La Posta Pizzella Malbec White Wine Pairing: Kate Arnold Sauvignon Blanc

**Meredith's Baked Ziti** - Rigatoni noodles tossed in a house made creamy meat sauce, layered with ricotta, and topped with mozzarella. 15

Red Wine Pairing: True Myth Cabernet Sauvignon White Wine Pairing: Skyfall Chardonnay

**Smoked Gouda & Bacon Chicken Alfredo** - Panko & parmesan breaded chicken breast (local & organic), served with broccoli over a bed of fettuccine, tossed in a smoked gouda, bacon, roasted garlic, and black pepper Alfredo sauce. Finished with shaved parmesan and fresh basil. 18

Red Wine Pairing: True Myth Cabernet Sauvignon White Wine Pairing: Skyfall Chardonnay

**Spaghetti Marinara**  **(Vegan)** - A bed of spaghetti topped with our house-made marinara sauce. 11

**With our farm-to-table meatballs made with locally raised pork and beef.** 15

Red Wine Pairing: 1000 Stories Red Zinfandel White Wine Pairing: Torre di Luna Pinot Grigio

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



# Chef Specials

## *Tuna Tacos*

Four soft tacos filled with seared peppered Ahi tuna, prepared rare, topped with soyinger dressing and citrus slaw. Served with a side of homemade tortilla chips & Tevel's Spicy Avocado Dip. 19

## *Tevel's Lamb*

Chef Tevel's cast iron seared lamb lollipops, topped with a garlic pesto, served with asparagus and garlic mashed potatoes 28

## *Vegetable Curry Sauté*

A sautéed medley of fresh garlic, red onions, mushrooms, broccoli, & roasted red peppers tossed with mango curry sauce & angel hair pasta, finished with fresh scallions. Served with fresh bread & a side salad.  
with 6 Shrimp 18  
with 4 Scallops 22

## *Mango Curry Scallops*

Fresh scallops, pan seared and topped with our mango sauce & fresh scallions over coconut rice. Served with a side salad. 22

## *Filet Mignon a la Chocolate*

An 8oz Filet Mignon cooked to perfection in our wood fired oven, topped with a savory mole inspired dark chocolate cabernet reduction. Served with garlic mashed potatoes & wild asparagus 36

## *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. 22

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