

Salads

House Salad \$8.25

Fresh Mix of Iceberg, Romaine & Spinach with tomato, red onion, mushroom & cucumber- with mozzarella, garbanzo bean & sunflower seeds. Choice of Dressing

Greek Salad \$9.25

Chopped Romaine, Feta Cheese, Red Onion, Tomato, Cucumber & Kal. Olives. House Kalamata-Feta Dressing.

Spinach Salad \$9.25

Fresh Spinach, Mushroom, Red Onion, Blue Cheese Crumbles, Toasted Walnuts, Dried Cranberry. House Rosemary French Dressing.

Caesar Salad \$9.20

Hearts of Romaine tossed with House Caesar Dressing, Crust Croutons, Cracked Pepper & Parmesan Cheese.

GreenLight Salad \$11.50

Our Salad Mix with Sautéed Rosemary Chicken, Mushroom, Tomato, Whole Wheat Rotini, Pineapple, Cucumber & Feta- Sunflower Seeds. Choice of Dressing.

** ANY TOPPING ON ANY SALAD FOR \$2.50

HOUSE PREPARED DRESSINGS: Kalamata-Feta, Ranch, Balsamic Vinaigrette, Creamy Blue, Roasted Tomato Vinaigrette, Rosemary French

Sides

Hummus & Chips \$9.00

Our House Made addictive chickpea, garlicky spread, served with toasted flatbread points.

Cheese Crust \$7.15

A Quad brushed with Seasoned Oil & topped with a Mozzarella/Parmesan Blend, sprinkled with Crust-Dust. Served with your choice of Sauce.

Cauliflower Caprese Crust (GF) \$16.50

Our 10” Gluten-Free Cauliflower Crust brushed with Seasoned Oil, Fresh Tomato, Fresh Basil and Part Skim Milk Mozzarella Cheese.

Mamma’s Meatballs \$12.00

Three (3) Superfamous House Meatballs served on a bed of San Marzano Sauce topped with Grated Parmesan with a slice of Cheese Crust.

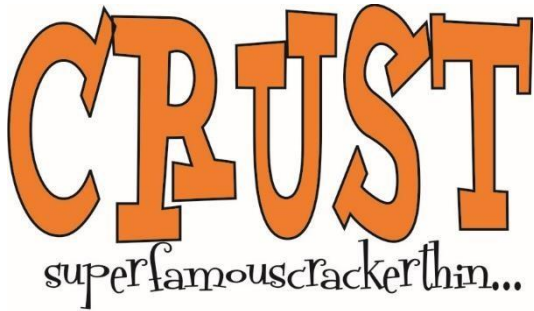
Pastas (served with a slice of cheese crust)

Spaghetti & Meatballs \$13.75

Spaghetti tossed with your choice of sauce, topped with our House Meatballs and fresh Parmesan Cheese.

Spaghetti “Carbonara” \$13.75

Spaghetti tossed with Crispy Bacon, Ham, Mushroom & Onion, in our Creamy Alfredo Sauce and sprinkled with aged Parmesan.



Roasted Sausage & Pepper Rotini

\$13.75

Our House-Roasted Italian Sausage ith Roasted Red Pepper & Onion with our Spicy Red Sauce and Parmesan Cheese.

Veggie Pasta \$13.75

Choice of Rotini/Spaghetti with Artichoke Hearts, Sundried Tomato & Spinach tossed in Our Tomato-Cream Sauce, topped with aged Parmesan Cheese.

Baked Spaghetti \$13.75

Spaghetti baked with fresh herbs, minced onions and our rich, meaty house red sauce under a blanket of blended cheeses.

Baked Pasta Alfredo \$13.75

Spaghetti, Rosemary Chicken, Mushroom & Onion tossed with Our Classic Alfredo Sauce, Under a Blanket of Mozzarella.

BUILD A PASTA \$16.50

Your choice of any pasta & sauce with a selection of up to four toppings! Uniquely YOURS!

HOUSE PIZZAS Quad 12” 16”

(a QUAD is a MASSIVE (1/4 16”) slice of deliciousness)

SLEESTAK \$9.00 \$21.00 \$25.00

Pepperoni/Mushroom/Italian Sausage/Ricotta Cheese

MASTER BLASTER \$9.00 \$21.00 \$25.00

House BBQ Sauce/Chicken/Bacon/Red Onion /Cheddar/Mozzarella

GIGANTOR \$9.50 \$21.00 \$26.00

Beef/Pepperoni/Italian Sausage/Onion/Green Pepper /Mushroom

SIZZLER \$10.00 \$23.00 \$29.00

Beef/Pepperoni/Italian Sausage/Ham/Bacon

ISIS \$9.00 \$21.00 \$25.00

Artichoke Heart/Tomato/Onion/Roasted Red Pepper/ Roasted Corn

SIGMUND \$9.00 \$21.00 \$25.00

Rosemary Chicken / Pineapple/Bacon/Roasted Garlic

SADAM INSANE \$9.00 \$21.00 \$24.00

Seasoned Oil Base/Chicken/Red Onion/Feta/Roasted Garlic/Curried Agave

THE DON \$8.00 \$19.00 \$24.00

Alfredo Base/Spinach/Artichoke Heart/Roasted Garlic/Parmesan

BUILD A PIE Quad 12” 16”

(BASE PIE INCLUDES HOUSE RED SAUCE & MOZZARELLA)

SUPERFAMOUSCRUST \$6.00 14.00 \$17.00

TOPPINGS \$1.50 \$2.50 \$2.75

CAULIFLOWER CRUST (GF) 10” ONLY \$15.00

TOPPINGS & CHOICES

House Sauces

Spicy House Red * Basil Pesto * San Marzano
Tomato * BBQ *Tomato Cream * Classic Alfredo *
Seasoned Olive Oil

Cheeses

Mozzarella * Parmesan * Feta * Ricotta * Blue *
Cheddar

Meats

Pepperoni * Ground Beef * Bacon * Ground
Sausage * Ham

House Roasted Italian Sausage * Rosemary Chicken
* Anchovy

Desserts

Ciocolato Pie

Our decadent take on ‘Smoes: Roasted marshmallow,
Milk Chocolate and Graham Cracker melted on our
superfamouscrackerthin Crust!

Whole 12” Pie	\$17.00
Half- Pie	\$9.00

Veggies

Tomato * Artichoke Heart * Banana Pepper *
Pickled Jalapeno

Roasted Corn * Spinach * Black Olive * Mushroom
* Pineapple

Red Onion * Yellow Onion * Green Pepper*
Roasted Garlic

* Roasted Red Pepper * Sun Dried Tomato * Fresh
Basil

Ask for TAKE & BAKE to bake at home

OR ask for NO CUT to reheat easily!

WE SELL OUR DRESSINGS AND SAUCES

12 OZ. BOTTLE \$8.00

Feeding a CREW? (takeout only)

- ANY LARGE SALAD (Feeds 4-6)
\$35.00
- ANY LARGE PASTA (Feeds 4-6)
\$45.00

BEERS & BEVERAGES

ROTATING LOCAL DRAFTS \$4.50/PINT (Check our Brew Board/Ask Server)

Hand-Picked Craft Brews from our Neighborhood Favorites

Wanderlinger Brewing Co. Hutton & Smith Brewing Co. OddStory Brewing Co.
Naked River Brewing Co. Chattanooga Brewing Co.

BUDGET BEERS \$3.25

Bud Light Michelob Ultra Miller Lite Yuengling Lager

CRAFTS & IMPORTS \$4.25

Blue Moon Belgian White Beck’s Pilsner
New Belgium Fat Tire Amber Anchor Steam Lager

BIG BEERS

16 OZ. Pabst Blue Ribbon \$4.25 24 OZ. Red Stripe Pale Lager \$4.75

HUTTON & SMITH CRAFT CANS \$4.25 (Chattanooga Brewed!)

Promenade IPA 6.7% abv Igneous IPA 6.3%
Good Schist APA 6.0% Basecamp Blonde 5.1%

ALCOHOLIC NOT-BEERS

CAYMAN JACK Mojito \$3.25 Woodchuck Hard Cider \$3.25

BEVERAGES \$3.00

20 OZ. Fountain w/ refill Coke Diet Coke Coke Zero Dr. Pepper Sprite

IBC ROOT BEER POWERADE CALYPSO LEMONADE FAYGO ORANGE (WHOO-WHOO)

