<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Fried Calamari</td>
<td>13</td>
</tr>
<tr>
<td>House-made Calabrese sausage with honey (spicy)</td>
<td>11</td>
</tr>
<tr>
<td>Garlic bread</td>
<td>9.50</td>
</tr>
<tr>
<td>with mozzarella</td>
<td></td>
</tr>
<tr>
<td>10.50</td>
<td></td>
</tr>
<tr>
<td>with mozzarella, mushrooms, truffle oil, &amp; romano</td>
<td>12</td>
</tr>
<tr>
<td>Fried brussels sprouts</td>
<td>12</td>
</tr>
<tr>
<td>BBQ Bourbon or Hot Wings</td>
<td>5 for 10</td>
</tr>
<tr>
<td>12 for 19</td>
<td></td>
</tr>
<tr>
<td>The Outfit “Antipasti Platter”</td>
<td>20</td>
</tr>
<tr>
<td>Sea salted rosemary focaccia</td>
<td>10</td>
</tr>
<tr>
<td>w/black cured Sicilian olives &amp; marinated tangerine chili olives</td>
<td></td>
</tr>
<tr>
<td>Baked artichokes</td>
<td>14</td>
</tr>
<tr>
<td>in spinach &amp; provolone cream, served with crostini</td>
<td></td>
</tr>
<tr>
<td>Three meatballs</td>
<td>8</td>
</tr>
<tr>
<td>Fried Ricotta Stuffed Squash Blossoms w/aioli</td>
<td>13</td>
</tr>
<tr>
<td>Nduja crostini with arugula and anchovies</td>
<td>11</td>
</tr>
<tr>
<td>Baked Artichokes</td>
<td>11</td>
</tr>
<tr>
<td>in spinach &amp; provolone cream, served with crostini</td>
<td></td>
</tr>
<tr>
<td>Meat Lasagne</td>
<td>23</td>
</tr>
<tr>
<td>Spaghetti in Marinara Sauce</td>
<td>20</td>
</tr>
<tr>
<td>Spaghetti in Meat Sauce</td>
<td>24</td>
</tr>
<tr>
<td>Baked Mostaccioli Genovese</td>
<td>26</td>
</tr>
<tr>
<td>Spaghetti in Marinara Sauce</td>
<td></td>
</tr>
<tr>
<td>Baked Mostaccioli Genovese</td>
<td></td>
</tr>
<tr>
<td>Baked Mostaccioli Alla Vodka</td>
<td>26</td>
</tr>
<tr>
<td>Pesto, garlic, ricotta, goat cheese, mozzarella, artichoke hearts,</td>
<td></td>
</tr>
<tr>
<td>Sun bathed tomatoes, romano</td>
<td></td>
</tr>
<tr>
<td>Mixed Greens &amp; Cherries</td>
<td>16.50</td>
</tr>
<tr>
<td>Gorgonzola, dried cherries, candied walnuts, red onions, cherry</td>
<td></td>
</tr>
<tr>
<td>Prosecco vinaigrette</td>
<td></td>
</tr>
<tr>
<td>Caesar w/White Anchovies</td>
<td>16</td>
</tr>
<tr>
<td>Caprese Salad</td>
<td>16</td>
</tr>
<tr>
<td>Mixed greens &amp; cherries</td>
<td></td>
</tr>
<tr>
<td>Caprese Salad</td>
<td></td>
</tr>
<tr>
<td>Add Chicken to any Salad</td>
<td>7</td>
</tr>
<tr>
<td>Meat Lasagne</td>
<td></td>
</tr>
<tr>
<td>Mediterranean Bella Vodka</td>
<td></td>
</tr>
<tr>
<td>Baked Meatballs</td>
<td></td>
</tr>
<tr>
<td>Gluten free pasta available upon request for an additional 4</td>
<td></td>
</tr>
<tr>
<td>Pasta serves up to 2</td>
<td></td>
</tr>
<tr>
<td>Meat Lasagne</td>
<td></td>
</tr>
<tr>
<td>Mixed greens &amp; cherries</td>
<td></td>
</tr>
<tr>
<td>Caprese Salad</td>
<td></td>
</tr>
<tr>
<td>Add Chicken to any Salad</td>
<td>7</td>
</tr>
</tbody>
</table>

Please inform your server of any dietary restrictions or allergies. Vegetarian salads available upon request.
We accept Visa & MasterCard. Maximum of four cards per table for split checks.
Our **Chicago Deep Dish**, Stuffed, & Cast Iron Pan are 13” and topped with mozzarella, provolone, white cheddar and tomato sauce finished with pecorino, oregano, garlic, & extra-virgin olive oil (please allow up to 45-50 minutes of bake time)

Our **Detroit pizzas** are cooked in 10” x 14” Detroit steel pans and topped with Wisconsin brick mozzarella cheese, white cheddar, tomato sauce and garlic butter toasted corners, finished with pecorino, oregano, garlic, & extra-virgin olive oil (please allow 25 minutes - serves 2 to 4 people)

Our **Chicago Cracker Thin** (vegetarian crust) are 13 inches (please allow up to 20 minutes for bake time) - gluten free crust available upon request for an additional 3

Our Vegetarian Deep Dish Crusts are 8 inches (please allow 45-50 minutes of bake time)

**Tony Jack**
Chicago Italian sausage, meatball, garlic, ricotta

Detroit 38 Cracker Thin 35

**Red Top Margherita**
garlic, basil, oregano, romano

√ Cracker Thin 28 √ 10” Cracker Thin 14 Deep Dish 31
√ 8” Deep Dish 20 Cast Iron Pan 33 Stuffed 34
√ Detroit 30

**Big Joe Zerilli**
garlic, pepperoni, Chicago Italian sausage, smoked ham, house honey Calabrese sausage, ricotta, meatball, mushrooms, red onions, roasted peppers, bacon

Detroit 41 Deep Dish 42 8” Deep Dish 32
Cast Iron Pan 44 Stuffed 45

**Deville**
hot red pepper oil, soppressata picante, ’nduja, local honey, arugula, mozzarella, parmigiano

Detroit 40 Cracker thin 37 Deep dish 40
8” Deep Dish 34 Cast Iron 42 Stuffed 43

**Michigan Ave**
double thick and thin pepperoni

Cracker Thin 29 10” Cracker Thin 15 Deep Dish 32
8” Deep Dish 21 Cast Iron Pan 34 Stuffed 35
Detroit 31

**Johnny Torrio**
Italian beef, Chicago Italian sausage, hot giardiniera & peppedaw peppers

Detroit 34 Cracker Thin 32 Deep Dish 36
8” Deep Dish 25 Cast Iron Pan 38 Stuffed 39

**Detroit Rock City**
(white pie) pesto, feta, onions, mushrooms, artichoke hearts, broccoli, toasted red peppers, garlic

√ Detroit 38 √ Cracker Thin 35

**Cal Italia**
(white pie) gorgonzola, asiago, parmigiano, imported fig preserve, Prosciutto di Parma, balsamic reduction

Detroit 41 Cracker Thin 38

**Italian Beef Sandwich**
traditional Italian beef in "au jus" w/giardiniera peppers & mozzarella

16 served w/ fries!

w/Calabrese sausage link 18

**Old Chicago**
Chicago Italian sausage, meatball, garlic, ricotta

**Tony Jack**

Detroit 38 Cracker Thin 35

**Red Top Margherita**
garlic, basil, oregano, romano

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√ 8” Deep Dish 20 Cast Iron Pan 33 Stuffed 34
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8” Deep Dish 34 Cast Iron 42 Stuffed 43

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8” Deep Dish 25 Cast Iron Pan 38 Stuffed 39

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√ Detroit 38 √ Cracker Thin 35

**Cal Italia**
(white pie) gorgonzola, asiago, parmigiano, imported fig preserve, Prosciutto di Parma, balsamic reduction

Detroit 41 Cracker Thin 38

**The Italian Stallion**
(white pie) horseradish cream sauce, Italian beef,
Chicago Italian sausage, chives, oregano, peppedaw peppers

Detroit 35 Cracker Thin 34

**Frank Nitti**
spinach, ricotta & garlic

Detroit 38 Cracker Thin 37 Deep Dish 40
8” Deep Dish 34 Cast Iron 42 Stuffed 43

**The Dillinger**
World’s Best Pan Pizza, International Pizza Challenge, Las Vegas, 2014

(white pie) smoked Vodka cream sauce, marinated chicken, bacon, broccoli, artichoke hearts, red onions, red bell peppers, garlic, crushed red pepper, fresh lemon, parsley

Detroit 43 Cast Iron Pan 43

**Motorhead**
pepperoni, salami, mushroom, bacon, sausage, ricotta, basil

Detroit 40 Cracker thin 37 Deep Dish 40
8” Deep Dish 34 Cast Iron 42 Stuffed 43

**Sam Giancana**
provolone, house honey Calabrese sausage,
Chicago Italian sausage, garlic

Detroit 33 Cracker Thin 30 Deep Dish 35
8” Deep Dish 24 Cast Iron Pan 36 Stuffed 38

**Little Italy**
pepperoni, mushrooms, red onion, Chicago Italian sausage

Detroit 38 Cracker Thin 35 Deep Dish 40
8” Deep Dish 30 Cast Iron Pan 42 Stuffed 43

**Hawaiian Hit Man**
pineapple rings, smoked ham, honey, bacon, Prosciutto di Parma

add bbq sauce 3 add serrano peppers 4

Detroit 38 Cracker Thin 35 Deep Dish 40
8” Deep Dish 30 Cast Iron Pan 42 Stuffed 43

**Tony Jack**
Chicago Italian sausage, meatball, garlic, ricotta

Detroit 38 Cracker Thin 35

**Red Top Margherita**
garlic, basil, oregano, romano

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√ 8” Deep Dish 20 Cast Iron Pan 33 Stuffed 34
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Italian beef, Chicago Italian sausage, hot giardiniera & peppedaw peppers

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(white pie) pesto, feta, onions, mushrooms, artichoke hearts, broccoli, roasted red peppers, garlic

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(white pie) gorgonzola, asiago, parmigiano, imported fig preserve, Prosciutto di Parma, balsamic reduction

Detroit 41 Cracker Thin 38

**Italian Beef Sandwich**
traditional Italian beef in “au jus” w/giardiniera peppers & mozzarella

16

**Meatball Sub**
meatballs, mozzarella, parmigiano, garlic oil, tomato sauce

15.50

served w/ fries!
DOLCI

S’Mores Panna Cotta
Chocolate panna cotta with graham cracker crumbs, salted caramel and house made marshmallow fluff
$9

Cannoli
Plain
$6.50
Pistachio, Chocolate Chip, or Sprinkles
$6.75
Any 2 for $12

Spumoni or Vanilla Gelato
$6

Affogato
Tahitian vanilla gelato topped w/a single espresso
$7

Tiramisu
Savoiardi dipped in espresso w/a hint of rum and Frangelico, layered with mascarpone & whipped cream
$8
Pair with Montenegro Amaro $7
## After Dinner Libations

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Sandeman 20 year tawny</td>
<td>$12</td>
</tr>
<tr>
<td>Damilano Barolo Chinato</td>
<td>$12</td>
</tr>
<tr>
<td>Grand Marnier</td>
<td>$10</td>
</tr>
<tr>
<td>Banfi Grappa</td>
<td>$10</td>
</tr>
<tr>
<td>Fernet Branca</td>
<td>$8</td>
</tr>
<tr>
<td>Montenegro Amaro</td>
<td>$9</td>
</tr>
<tr>
<td>Averna Amaro</td>
<td>$8</td>
</tr>
<tr>
<td>Nonino Amaro</td>
<td>$10</td>
</tr>
<tr>
<td>Villa Massa Limoncello</td>
<td>$10</td>
</tr>
</tbody>
</table>

## Coffee Drinks

*We proudly serve Caffe Trieste Italian Roast Espresso*

<table>
<thead>
<tr>
<th>Drink</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Irish Coffee</td>
<td>$14</td>
</tr>
<tr>
<td>Espresso</td>
<td>$2.5</td>
</tr>
<tr>
<td>Americano</td>
<td>$3</td>
</tr>
<tr>
<td>Macchiato</td>
<td>$3</td>
</tr>
<tr>
<td>Cappuccino</td>
<td>$3.5</td>
</tr>
<tr>
<td>Latte</td>
<td>$4</td>
</tr>
</tbody>
</table>

*Make it a double espresso for $1.50*

## Hot Tea

*Numi Organic Tea: Orange Spice, Aged Earl Grey, Chamomile Lemon, Gunpowder Green*

<table>
<thead>
<tr>
<th>Drink</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Hot Toddy</td>
<td>$14</td>
</tr>
<tr>
<td>Pot of hot tea</td>
<td>$4</td>
</tr>
</tbody>
</table>
**BEER**

**TAP $9**
- Barebottle Hazy IPA, SF, CA
- CaliCraft Oaktown Brown Ale, Walnut Creek, CA
- Faction IPA, Alameda, CA
- Port Point KSA Kolsch, SF, CA
- Golden State Cider, Sonoma, CA
- Harmonic (rotating- ask server), SF, CA
- Laughing Monk Holy Ghost Pilsner, SF, CA
- Standard Deviant Hefeweizen, SF, CA
- 21st Amendment (rotating- ask server), SF, CA

**BOTTLES**
- Modelo, MX $6
- Peroni, Italy $7
- Heineken, NL $6

**CANS**
- PBR, Milwaukee, WI $6
- Sierra Nevada Hazy Little Thing, Chico, CA $7
- Best Day Brewing N/A Kolsch, CA $6

**COCKTAILS $14**

- **PEARSECO**
  - Gin, pear liqueur, lemon juice, prosecco

- **BOTANICAL BEAUTY**
  - Bourbon, Averna, Aperol, lemon juice

- **VINO LIMPIDO**
  - Madre Mezcal, pomegranate juice, ginger liqueur, lime juice, green chili bitters

- **MIDNIGHT SPECIAL**
  - Vodka, cold brew, Creme de Mocha, Irish Cream

- **CAPO’S COLLINS**
  - Lo Siento Tequila, lychee liqueur, lemon juice

- **MADE MAN**
  - Bourbon, Cognac, Benedictine, Sweet Vermouth

- **LUCKY LUCIANO**
  - Rye, cocoa powder, milk, whipped cream (served hot)

- **DEVIL’S DISCIPLE**
  - Lo Siento Tequila, limoncello, lemon juice, maple syrup, cloves (served hot)

- **COSA NOSTRA**
  - Red wine, brandy, lemon juice, rhubarb liqueur, orange bitters, ginger ale

**REFRESHMENTS**

**ITALIAN SODAS $5**
- Cherry, Lemon, Lime, Vanilla

**FOUNTAIN DRINKS $3.75**
- Pepsi, Diet Pepsi, Sierra Mist
- Iced Tea, Lemonade, Shirley Temple

**BOTTLES $5**
- Ferrarelle sparkling water, Ginger Beer
- Boylans Grape, Root Beer
- Mexican Coke, Ginger Ale

**MOCKTAILS $10**

- **MASTER OF DISGUISE**
  - Tamarind, Lime, Ginger Beer

- **RAD RED LEMONADE**
  - Strawberry, Blood Orange, Lemonade
## Whiskeys & Bourbons

### Kentucky
- Angel’s Envy ........................................ $14
- Basil Hayden’s ....................................... $13
- Buffalo Trace ........................................ $10
- Bulleit Straight ........................................ $11
- Elijah Craig 12 ....................................... $10
- Four Roses Yellow Label ........................ $12
- Kentucky Owl “Confiscated” .................. $30
- Knob Creek ........................................... $10
- Maker’s Mark .......................................... $12
- Russell’s Reserve 10 Year ...................... $10
- Woodford Reserve .................................. $13
- Wild Turkey Rare Breed ......................... $18

### Beyond Bluegrass
- Crown Royal, Canada $11
- Jack Daniel’s $10
- Jameson, Ireland $10
- Old Potrero 18th Century, SF, CA $12
- Tullamore Dew, Ireland $11

### Beyond Bluegrass
- Bulleit, Kentucky $12
- High West Campfire, Utah $14
- Knob Creek, Kentucky $12
- Mitchers Rye, Kentucky $13
- Rittenhouse, Kentucky $12
- Templeton, Iowa $12
- Whistle Pig, Vermont $11

### Tequila & Mezcal
- Casamigos, Jalisco, MX $13/14
- Don Julio, Jalisco, MX $11/12
- 7 Leguas, Jalisco, MX $13
- Lalo, Jalisco, MX $12
- Madre Mezcal, Oaxaca $12

### Scotch & Single Malts

#### Scotland
- Compass Box Peat Monster .......................... $13
- Glenfiddich .......................................... $12
- Glenlivet 12 yr ...................................... $13
- The Dalmore 12 yr .................................. $15
- Lagavulin 16 yr ...................................... $16
- Laphroaig 10 yr ...................................... $12
- JW Black ..................................................... $13
- JW Red .................................................... $12
- Macallan 12 yr ........................................ $13
- Oban 14 yr .............................................. $14

#### Beyond Bluegrass
- Crown Royal, Canada $11
- Jack Daniel’s $10
- Jameson, Ireland $10
- Old Potrero 18th Century, SF, CA $12
- Tullamore Dew, Ireland $11

#### Rye
- Bulleit, Kentucky $12
- High West Campfire, Utah $14
- Knob Creek, Kentucky $12
- Mitchers Rye, Kentucky $13
- Rittenhouse, Kentucky $12
- Templeton, Iowa $12
- Whistle Pig, Vermont $11

### Cognac & Brandy
- Courvoisier VS $11
- Hennessy VSOP $12
- Remy Martin V, VSOP $11

### Cognac & Brandy
- Courvoisier VS $11
- Hennessy VSOP $12
- Remy Martin V, VSOP $11

### Rye
- Bulleit, Kentucky $12
- High West Campfire, Utah $14
- Knob Creek, Kentucky $12
- Mitchers Rye, Kentucky $13
- Rittenhouse, Kentucky $12
- Templeton, Iowa $12
- Whistle Pig, Vermont $11

### Gin
- Barr Hill, Vermont $11
- Beefeater, London
- Benham’s Sonoma Dry, CA
- Bombay Sapphire, England
- Hendricks, Scotland
- Junipero, San Francisco
- Plymouth, England
- Tanqueray, London

### Vodka
- Absolut, Sweden $12
- Chopin, Poland
- Belvedere, Poland
- Grey Goose, France
- Hangar 1, Alameda
- Ketel One, NL
- Tito’s, Austin, TX
Happy Hour

Cocktails
Pink Panther $12
Queen of the Underworld $12

All Wines on Tap by the Glass
$8

Draft Beers
$6

PBR or Hamms
Bucket $12  Single $3

White Claw
Bucket $15 Single $4

Surprise Variety Beer Bucket
$15

$5 Shots
Jameson, Fernet, Lunazul blanco
Snacks

citrus chili olives $5
spiced maple glazed nuts $5
sea salt waffle fries $5
truffle parmesan waffle fries $7