

BOARDS

Pick your meats and cheese. All charcuterie boards served with fresh baked bread and Chef's Choice accompaniments.

MEATS

Prosciutto, Bresaola, Soppressata, Chorizo, Capocollo, Smoked Uncured Pancetta.

CHEESES

Sharp cheddar, Smoked Gouda, Brie, Goat cheese, Manchego, Blue cheese.

Pick 3 15 • Pick 5 20

EXTRAS: Chef's Choice of hummus, olives, seasonal fruit, seasonal vegetables, honeycomb. 5 each

OTHER APPETIZERS

TOASTED RAVIOLI

Served with marinara sauce. 8

CORK'S MEATBALLS

House made meatballs with roasted tomato sauce topped with blend of mozzarella and provolone cheese. 9

CHEF'S FAMOUS MOZZARELLA

Basil infused mozzarella, Roma tomatoes, fresh basil and balsamic glaze served with fresh baked bread. 8.25

THE CORK SCREWS

Our twist on breadsticks served with a side of marinara. 7

SMOKED WINGS

Wings smoked in house, low and slow for two hours seasoned with our secret rub then flash fried for your enjoyment. Choice of sauce: Barbecue, Hot, Mild, Garlic Parmesan.

5pcs 7 • 10pcs 14 • 20pcs 25

SALADS

HOUSE SALAD

Mixed greens, apples, goat cheese, golden raisins and toasted almonds served with our House Made Balsamic Vinaigrette. 5.25 • 7.25

CAPRESE SALAD

Mixed greens, house made mozzarella slices infused with basil pesto, sundried tomatoes and shallots, served with our House Made Basil Garlic Vinaigrette. 6.25 • 8.25

SPINACH SALAD

Spinach, toasted almonds, fresh cut strawberries and Gorgonzola cheese, served with our House Made Poppy Seed Dressing. 5.25 • 7.25

CLASSIC CAESAR

Romaine, shredded Parmesan cheese and croutons, served with a Caesar Dressing. 5.25 • 7.25

GARBANZO BEAN (V)

Arugula, garbanzo beans, roasted mixed red and green peppers, roasted mushrooms and tomatoes served with our House Made Basil Garlic Vinaigrette. 7.25 • 9.25

Add smoked chicken to any salad. 2 • 3.25



FLATBREADS

THE FIG JAM

Fig jam, Italian blend of mozzarella and provolone, prosciutto and arugula, finished off with a balsamic glaze. 15

THE BALSAMIC CHICKEN

Basil pesto, balsamic chicken, artichokes, Peppadews, an Italian blend of mozzarella and provolone, and goat cheese. 15

SPECIALTY PIZZAS

THE BELLEVUE

Red sauce, pepperoni, capicola, Nueske Applewood Smoked Bacon and an Italian blend of mozzarella and provolone. 10" 15 • 15" 24

Pairing: DeLoach Vineyards Pinot Noir Central Coast Glass 8

SPIRAL MARGHERITA

Red sauce, house made basil-infused mozzarella, finished with garlic infused olive oil. 10" 15 • 15" 24

Pairing: Spinelli Montepulciano d'Abruzzo Estate Bottled (2019) Glass 7

SMOKED BBQ CHICKEN

Pulled smoked chicken soaked in BBQ sauce, Italian blend of mozzarella and provolone, finished with cilantro. 10" 15 • 15" 24

Pairing: Cultusboni, Chianti Cetamura (2019) Glass 9

VEGGIE

Red sauce, spinach, roasted mushrooms, roasted mixed red and green peppers, roasted garlic, kalamata olives and a blend of mozzarella and provolone. 10" 14 • 15" 23

Pairing: Georges Duboeuf, Beaujolais - Villages Glass 10

SQUAWKING BUFFALO

Apple smoked chicken, mild buffalo sauce, gorgonzola and an Italian blend of mozzarella and provolone, finished with diced celery and house made ranch dressing. 10" 15 • 15" 23

Pairing: Long Meadow Ranch, Sauvignon Blanc Rutherford (2018) Glass 15

FOUR CHEESE MEATBALL

House made San Marzano meat sauce, sliced meatballs, ricotta, Parmesan, an Italian blend of mozzarella and provolone, finished with Italian seasonings. 10" 15 • 15" 24

Pairing: Cantine Colosi, Sicilia Nero d'Avola (2018) Glass 12

MEDITERRANEAN

Basil pesto, spinach, Kalamata olives, artichokes, sundried tomatoes, an Italian blend of mozzarella and provolone, Feta, and finished with a balsamic glaze. 10" 15 • 15" 24

Pairing: Riff, Pinot Grigio delle Venezie (2020) Glass 8

THE CHARDONNAY

Garlic infused olive oil, roasted garlic, roasted mushrooms, sun dried tomatoes, an Italian blend of mozzarella and provolone, and finished with rosemary. 10" 15 • 15" 23

Pairing: Henri Perrusset, Macon-Villages (2018) Glass 15

BUILD YOUR OWN PIZZAS

Top our Traditional Thin crust (V) • Cauliflower crust (GF) • Gluten Free crust (GF/V)

CLASSICO SAUCE

Red sauce made from San Marzano tomatoes, topped with an Italian blend of mozzarella and provolone.

BIANCA SAUCE

Garlic infused olive oil base, topped with an Italian blend of mozzarella and provolone.

BASIL PESTO SAUCE

House made basil pesto sauce topped with an Italian blend of mozzarella and provolone.

VEGAN (V)

Choose Classico or Bianca sauce topped with vegan cheese.

10" 10 • 15" 15 • 10" Cauliflower 12 • 10" GF 10

MEATS PER ITEM

Pepperoni, sausage, capicola. 10" 1.75 • 15" 2.50

PREMIUM MEATS PER ITEM

Nueske's Applewood Smoked Bacon, House Made meatballs, Applewood Smoked Chicken, Sopressata, Prosciutto. 10" 2.25 • 15" 3

VEGETABLES PER ITEM

Roasted mushrooms, roasted garlic, artichokes, roasted mixed peppers, spinach, Kalamata olives, roasted Onions, Peppadews, banana peppers, Roma tomatoes, fresh pineapple, jalapenos.

10" 1.75 • 15" 2.50

SPECIALTY CHEESES

Goat cheese, Feta cheese, Ricotta, shaved Parmesan, Gorgonzola. 10" 2 • 15" 2.50

CHEF'S MOZZARELLA

Basil infused. 10" 2 • 15" 3