/refire bar/

BAR SNACKS

	ROASTED GARLIC FLATBREAD, SIDE OF CAMBOZOLA CHEESE & CHOPPED OLIVES	13	CANNED SARDINES	CANNED WILD SARDINES, CREME FRAICHE, CHOPPED OLIVES, DIJON MUSTARD, HOUSE MADE PICKLES & CRACKERS	18
	FRIES TOSSED IN PARMESAN, GARLIC, ROSEMARY, SALT & PEPPER. SERVED WITH CALABRIAN CHILE AIOLI	10		3 WOOD-FIRED OYSTERS WITH LEMON, GARLIC & CALABRIAN CHILE BUTTER. FINISHED WITH BREADCRUMBS & BASIL	14
	WOOD-FIRED BRUSHED WITH GARLIC OLIVE OIL & PARMESAN. SERVED WITH ITALIAN SALSA VERDE	8	CALAMARI	RINGS & TENTACLES LIGHTLY DREGED IN RICE FLOUR & FLASH FRIED WITH PICKLED ONIONS & CALABRIAN CHILIES TOPPED WITH SHREDDED PARMESAN & SERVED WITH MARINARA SAUCE & LEMON AIOLI	16
	PIZZA			SANDWICHES	
	24-HR FERMENTATION DOUGH N THE STYLE OF NAPOLI.				
	A RED SAUCE, ROASTED GARLIC, STRACIATELLA CHEESE, TOMATO SLICES,	20	VEAL PARMESAN	CRISPY FRIED VEAL CUTLET, SMOTHERED IN TOMATO SAUCE & MOZZARELLA. PESTO SPREAD ON A TOASTED ITALIAN ROLL	18
	FRESH BASIL		CHOPPED CHEESE	GROUND BEEF PATTIE, CARAMALIZED ONIONS, PICKLED ONIONS, RED BELL	15
PORK BELLY	WHITE SAUCE, CALABRIAN CHILES, HOUSE BRAISED PORK BELLY, ASPARAGUS, SHAVED ONIONS. FINISHED WITH A PESTO DRIZZLE	22		PEPPER & JALAPENOS SEARED HARD & CHOPPED TOGETHER. TOPPED WITH AMERICAN CHEESE. SERVED ON AN ITALIA	N
BURRATA	RED SAUCE, ROASTED GARLIC, CHERRY TOMATOES & SHAVED ONIONS BAKED IN THE WOOD-FIRED OVEN. FINISHED WITH AN IMPORTED BURRATA BALL, FRESH BASIL & OLIVE OIL	24		ROLL WITH CALABRIAN CHILE AIOLI & SHAVED LETTUCE	
		-	CLASSIC BURGER	6 OZ BURGER PATTIE, AMERICAN CHEESE, ICEBERG LETTUCE, SLICED TOMATO, THIN SLICED RAW ONION, PICKLES, HOUSE	15
HOUSE MADE	RED SAUCE, CUPPING PEPPERONI, HOUSE MADE ITALIAN SAUSAGE, FRESH GARLIC,	21	HALIRUT	MADE BURGER SAUCE, ON A POTATO BUN SEARED HALIBUT, REMOULADE, SLICED	20
ITALIAN SAUSAGI	PEPPEROCINI & BASIL			TOMATO & ARUGULA. ON A POTATO BUN	
	SALADS			ENTREES	
	BEETS, HERBED RICOTTA, HAZELNUT CRUMBLE, OLIVE OIL & AGED BALSAMIC	16		SERVED WITH CRISPY POTATOES, GREEN BEANS, GARLIC & ITALIAN HERB	35
	CROUTONS, ROASTED GARLIC & ANCHOVIES TOSSED WITH ROMAINE & TRADITIONAL CAESAR DRESSING. TOPPED WITH PARMESAN & CRACKED PEPPER.	16	PAN SEARED	GREMOLATA CREAMY ORZO, ROASTED CAULIFLOWER,	36
			HALIBUT	ROMESCO SAUCE, SHAVED FENNEL & APPLE SALAD	
	BABY LETTUCES TOSSED IN ITALIAN VINAGRETTE WITH LOCAL STRAWBERRIES, GRILLED & MARINATED ASPARAGUS, ROASTED HAZELNUTS & PARMESAN CHEESE	15	FUSILI PRIMAVERA	PEAS, ROASTED RAINBOW CARROTS & SNAP PEAS TOSSED IN A WHITE WINE & MASCARPONE CREAM SAUCE WITH FUSILI PASTA. FINISHED WITH BREAD CRUMBS, PARMESAN & BASIL	27
			RIGATONI BOLOGNESE	BEEF & PORK BOLOGNESE, TOSSED WITH RIGATONI & FINISHED WITH BREAD CRUMBS, PARMESAN & PARSLEY.	28