

COASTAL CRUST TRAVELERS REST

lunch

available daily • 11am - 4pm

ANTIPASTO

WHIPPED RICOTTA	14
<i>rotating offering • house-made with fresh milk • served warm with toasted house focaccia</i>	
BREAD SERVICE	11
<i>house focaccia, olive oil, herbs, balsamic, sicilian sea salt, honey walnut butter</i>	
BRUSSELS SPROUTS	12
<i>crispy fried sprouts, calabrian aioli, moody bleu cheese, pickled red onion</i>	
POLPETTA AL FORNO	13
<i>house-made meatballs, crushed tomato sauce, mozzarella, basil, house focaccia</i>	
PATATAS BRAVAS	12
<i>crispy fried potatoes, house bravas sauce, black pepper aioli</i>	
MEAT + CHEESE BOARD	19
<i>artisanal cheeses, salumi, house pickles, condimento, house focaccia</i>	
BURRATA	14
<i>caramelized apple, prosciutto, arugula, walnuts, toasted focaccia</i>	

INSALATA

ITALIANO	14
<i>romaine lettuce, heirloom tomatoes, red onion, castelvetrano olives, pepperoncini, provolone piccante, crispy pepperoni, red wine vinaigrette</i>	
COASTAL CAESAR	14
<i>little gem lettuce, house caesar dressing, croutons, grana padano</i>	
ARUGULA	15
<i>baby arugula, pesto, fig vincotto, heirloom tomatoes, cipollini onions, pine nuts, ricotta</i>	
APPLE & PANCETTA	14
<i>romaine, arugula, sliced apples, pancetta, goat cheese, granola, honey dijon vinaigrette</i>	
• ADD CHICKEN \$6	

DOLCI

GELATO	5
<i>rotating selection • per scoop</i>	
CANNOLI	10
<i>chef's daily flavor</i>	
CAST IRON COOKIE	12
<i>vanilla gelato, chocolate drizzle</i>	
NIGHTINGALE ICE CREAM SANDWICH	6.5
<i>chocolate, vanilla, cookies & cream</i>	

IL PANINO

served with a small house salad

CHICKEN PARMIGIANA	15
<i>crispy cutlet, fresh mozzarella, provolone, marinara, hoagie roll</i>	
THE GODFATHER	15
<i>italian ham, pepperoni, salami, provolone, marinated cherry tomatoes, shaved onion, arugula, red wine vinaigrette, hoagie roll</i>	
CAPRESE	14
<i>marinated tomatoes, fresh mozzarella, basil, aged balsamic, focaccia</i>	
BLT	14
<i>smokey bacon, tomato, gem lettuce, black pepper aioli, hoagie roll</i>	

WOOD-FIRED PIZZA

CHEESE	15
<i>crushed tomato sauce</i>	
PEPPERONI	16
<i>crushed tomato sauce, cup & char pepperoni</i>	
GRANDMA	17
<i>olive oil, crushed tomato sauce, mozzarella, basil</i>	
MUSHROOM BIANCA	18
<i>truffle oil, house-made ricotta, roasted garlic, cremini, oyster + shiitake mushroom, basil</i>	
MEATBALL RICOTTA	17
<i>crushed tomato sauce, house-made meatballs, whipped ricotta</i>	
FIG & PROSCIUTTO	19
<i>truffle oil, smoked bleu, house hot honey</i>	
BRUSSELS & BACON	18
<i>ricotta, mozzarella, shaved apples, fig vincotto</i>	
TOASTED PISTACHIO & SPECK	20
<i>olive oil, smoked Italian ham, burrata, pesto, crushed pistachios</i>	
VEGGIE SUPREMO	18
<i>olive oil, mozzarella, wild mushrooms, shaved brussels sprouts, calabrian peppers, caramelized onions, garlic, lemon oil</i>	
SUPREMO	20
<i>crushed tomato sauce, pepperoni, fennel sausage, caramelized onions, calabrian peppers</i>	
SAUSAGE MARINARA	18
<i>mozzarella, sauce on top, fennel sausage, garlic, red onion, castelvetrano olives, basil, breadcrumbs</i>	
• HOUSE-MADE GLUTEN-FREE CRUST \$5	
• VEGAN CHEESE \$4	

We proudly use locally sourced ingredients whenever possible, including products from our friends at Naked Pasta.

MENU ITEMS MAY CHANGE DUE TO SEASONAL AVAILABILITY AND TO CONTINUALLY PROVIDE YOU WITH NEW AND DIVERSE DISHES

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

if you use a credit card, we will charge an additional 2.5% to help offset processing costs. this amount is not more than what we pay in fees. we do not surcharge debit cards.