

COASTAL CRUST TRAVELERS REST

Lunch

available Thursday & Friday • 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</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 BRUSCHETTA	14
<i>wood-fired roasted tomato bruschetta, anchovy, burrata, pistachio pesto, pine nuts, house 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, pickled red onions, pine nuts, ricotta</i>	
BABY KALE	15
<i>shaved brussels sprouts, dried cranberries, toasted walnuts, smoked bleu, honey lemon 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>	

IL PANINO

served with a small house salad

CHICKEN PARMIGIANA	15
<i>crispy cutlet, fresh mozzarella, 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>	
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>	
TOASTED PISTACHIO & SPECK	20
<i>olive oil, smoked Italian ham, burrata, pesto, crushed pistachios</i>	
SUPREMO	20
<i>crushed tomato sauce, pepperoni, fennel sausage, caramelized onions, calabrian peppers</i>	
VEGGIE SUPREMO	18
<i>olive oil, mozzarella, wild mushrooms, roasted broccolini, calabrian peppers, caramelized onions, garlic, lemon oil</i>	
SAUSAGE MARINARA	18
<i>mozzarella, sauce on top, fennel sausage, garlic, red onion, castelvetrano olives, basil, breadcrumbs</i>	
MUSHROOM	17
<i>truffle oil, provolone piccante, wild mushrooms, garlic confit, fresh oregano</i>	
CHARRED BROCCOLINI	17
<i>provolone piccante, pepperoncini, shaved garlic, chili flake, lemon oil</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.