

COASTAL CRUST TRAVELERS REST

Lunch

available Thursday & Friday • 11am - 4pm

ANTIPASTO

WHIPPED RICOTTA 14
rotating offering • house-made with fresh milk from Southern Oaks Creamery • served warm with toasted house focaccia

BREAD SERVICE 11
house focaccia, pistachio pesto, fig butter

BRUSSELS SPROUTS 12
smoked pork belly, shallots, sherry vinegar, hot honey

POLPETTA AL FORNO 13
house-made meatballs, crushed tomato sauce, mozzarella, basil, house focaccia

ARANCINI 12
cacio e pepe, calabrian chili aioli, grana padano, gremolata

MEAT + CHEESE BOARD 19
artisanal cheeses, salumi, house pickles, condimento

BURRATA CAPONATA 15
sicilian eggplant relish, agrodolce, castelvetrano olives, herbs, house focaccia

INSALATA

ITALIANO 14
mixed greens, heirloom tomatoes, red onion, castelvetrano olives, pepperoncini, provolone piccante, crispy pepperoni, red wine vinaigrette

COASTAL CAESAR 14
little gem lettuce, house caesar dressing, croutons, grana padano

ARUGULA 15
baby arugula, pesto, fig vincotto, heirloom tomatoes, pickled red onions, pine nuts, ricotta

BABY KALE 15
shaved brussels sprouts, dried cranberries, toasted walnuts, smoked bleu, honey lemon vinaigrette

• ADD CHICKEN OR SHRIMP | \$6

DOLCI

GELATO 5
rotating selection • per scoop

CANNOLI 10
chef's daily flavor

TIRAMISU 10
kaluha, espresso, cocoa

IL PANINO

served with a small house salad

CHICKEN PARMIGIANA 15
crispy cutlet, fresh mozzarella, marinara, hoagie roll

THE GODFATHER 15
italian ham, pepperoni, salami, provolone, marinated cherry tomatoes, shaved onion, arugula, red wine vinaigrette, hoagie roll

CAPRESE 14
marinated tomatoes, fresh mozzarella, basil, aged balsamic, focaccia

BLT 14
smokey bacon, tomato, gem lettuce, black pepper aioli, hoagie roll

WOOD-FIRED PIZZA

CHEESE 15
crushed tomato sauce

PEPPERONI 16
crushed tomato sauce, cup & char pepperoni

GRANDMA 17
olive oil, crushed tomato sauce, mozzarella, basil

MEATBALL RICOTTA 17
crushed tomato sauce, house-made meatballs, whipped ricotta

FIG & PROSCIUTTO 19
truffle oil, smoked bleu, house hot honey

TOASTED PISTACHIO & SPECK 20
olive oil, smoked Italian ham, burrata, pesto, crushed pistachios

SUPREMO 20
crushed tomato sauce, pepperoni, fennel sausage, caramelized onions, calabrian peppers

SAUSAGE MARINARA 18
mozzarella, sauce on top, fennel sausage, garlic, red onion, castelvetrano olives, basil, breadcrumbs

MUSHROOM 17
truffle oil, provolone piccante, wild mushrooms, garlic confit, fresh oregano

CHARRED BROCCOLINI 17
provolone piccante, pepperoncini, shaved garlic, chili flake, lemon oil

• 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.