



WOOD – FIRED PIZZA

Please note, our pizza oven selections are prepared in a separate outdoor kitchen and may not arrive to your table at the same time as your selections from our main kitchen.

MARADONA'S MARGHERITA

(v) Pomodoro, mozzarella,
fresh basil, evoo
18.

THE DEAN

Mozzarella, fig, arugula,
DOP speck, stracciatella, vincotto
25.

MICHELANGELO

(v) Pomodoro, mozzarella,
eggplant, zucchini, bell peppers
18.

PESTO PICASSO

(v) Mozzarella, stracciatella,
pignoli, zucchini,
cherry tomato
22.

MARGARONI

Dry aged cup & char pepperoni,
pomodoro, mozzarella, fresh basil
22.

THE MARILYN

(v) Mozzarella, gorgonzola, ricotta,
pecorino romano, hot honey
21.

ENHANCEMENTS

Stracciatella +5 | Buffalo Mozzarella Campania +10 | Speck +7

PANUOZZO

Pizza panini, speck, pepperoni, stracciatella,
arugula, tomato, vincotto, evoo
25.

PORTNOY'S

Specialty pizza
chosen by our pizza chef
MKT.

SHAREABLES FROM THE OVEN

ROASTED DATES

Gorgonzola, jamón serrano,
vincotto
11.

STRACCIATELLA E PANE

(v) Rustic focaccia, evoo,
hot honey, salt
14.

FOCACCIA NUTELLA

(v) Pistachio, strawberry,
chantilly
10.



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PIZZAIOLO: HANDRO

Please inform your server of any allergies.

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