

Take Out & DELIVERY 970-923-APIE(2743) Open 11am - 10pm Monday - Sunday Delivery 5pm - 9pm

## APPETIZERS

**Calamari Fritte** hand breaded and served crispy with a garlic aioli 13

**Sautéed P.E.I. Mussels** sautéed in a white wine garlic sauce or traditional Italian marinara with garlic bread 16

**Fried Avocado with Goat Cheese** hand breaded and deep fried served with chipotle goat cheese cream sauce 12

**Antipasto Italiano** thin sliced prosciutto, salami, and buffalo mozzarella with roasted red peppers, artichoke hearts, kalamata olives and garlic bread 12

**Shrimp Scampi** sautéed in butter, wine and garlic sauce, served with italian baguette 16

**Spinach and Artichoke Dip** with parmesan and olive oil flat bread chips 10

**Crispy Mozzarella** with homemade marinara 9

**Cheesy Garlic Bread** on Italian bread with homemade marinara 9

**Bread Sticks** toasty bread sticks with marinara 7

## SOUPS & SALADS

*Add Grilled Chicken 5, Sautéed Shrimp 7*  
**House Made Dressings:** Bacon Ranch, Basil Vinaigrette, Balsamic, and House Italian.

**Signature Slice Salad** mixed greens, baby spinach, fresh mozzarella, roma tomatoes, red onion, black olives and toasted pine nuts topped with shaved grana padano parmesan and fresh basil vinaigrette 14

**The Greek** romaine, fresh basil, with kalamata olives, fennel, roma tomatoes, red onion, cucumber and feta cheese 14

**Hail Caesar!** fresh romaine, homemade croutons with shaved grana padano parmesan and house made caesar 11

**Capri Caprese** fresh mozzarella, sliced roma tomatoes, and fresh basil drizzled with extra virgin olive oil and a balsamic reduction 12

**House/Side Salad** mixed greens, tomatoes, mushrooms, cucumber and onion 7

**Spinach and the Goat** baby spinach, crumbled goat cheese, toasted pine nuts, roma tomato, artichoke hearts, red onion 14

**Soup of Today** hot and house made, served with fresh Italian bread bowl 7 cup 5

**Soup and Salad** house salad and bowl of hot soup 12

## SIGNATURE PIZZAS AND FLATBREADS

*Make any 12' Pizza a Calzone*

**'HOW 'BOUT A MARGHERITA?'** premium mozzarella, fresh basil, roma tomatoes  
12" - \$15.95 ★ 18" - \$22.95 ★ flatbread \$9

**DOUBLE DIAMOND FIVE CHEESE** mozzarella, provolone, ricotta, white cheddar and parmesan  
12" - \$14.95 ★ 18" - \$21.95 ★ flatbread \$8

**MAMMOTH** homemade italian sausage, pepperoni, canadian bacon, meatballs, and crispy prosciutto  
12" - \$16.95 ★ 18" - \$25.95 ★ flatbread \$9

**HULA HULA** grilled pineapple, canadian bacon and red onion with toasted coconut  
12" - \$15.95 ★ 18" - \$23.95 ★ flatbread \$9

**GREEK PEAK** grilled chicken breast, greek olives, sun-dried tomatoes, artichoke hearts and feta cheese with spinach pesto sauce  
12" - \$15.95 ★ 18" - \$24.95 ★ flatbread \$9

**WHITE OUT** homemade alfredo sauce, mozzarella, fresh spinach, artichoke hearts and grilled chicken  
12" - \$15.95 ★ 18" - \$23.95 ★ flatbread \$9

**BUFFALO "KICKIN" CHICKEN** deep fried golden brown chicken with fresh mozzarella, buffalo sauce and a "kick" of pepperonchinis  
12" - \$15.95 ★ 18" - \$23.95 ★ flatbread \$9

**BARN BURNER** Italian sausage, jalepenos, sliced pepperoncinis, red onion, mozzarella on a fresh garlic and olive oil crust  
12" - \$15.95 ★ 18" - \$23.95 ★ flatbread \$9

**EASY GREEN VEGGIE** *no cheese - no meat* baby spinach, fresh basil, sun-ried tomatoes, bell peppers, mushrooms and red onions with a fresh garlic and olive oil crust  
12" - \$14.95 ★ 18" - \$21.95 ★ flatbread \$9

**ANDERSON RANCH-HAND BBQ** BBQ chicken breast, red bell peppers, and red onions with chipotle BBQ sauce  
12" - \$15.95 ★ 18" - \$23.95 ★ flatbread \$9

**RAGIN CAJUN** inspired mix of New Orleans spiced shrimp, homemade Italian sausage, fresh mozzarella, red onion, and a blend of cajun seasonings  
12" - \$16.95 ★ 18" - \$24.95 ★ flatbread \$8

*Gluten free crust available on 12" Pizza only for additional \$2.  
Due to the nature of our business, all gluten free products may have come in contact with small amounts of flour*

## BUILD YOUR OWN PIZZA

12" Cheese \$12.95 ★ 18" Cheese \$16.9 ★ Flat Bread Cheese \$6.95

### SAUCES

Traditional Italian  
Roasted Garlic Alfredo  
Spinach Pesto

Garlic Butter & Olive Oil  
BBQ  
Buffalo

### TOPPINGS

12" - \$1 ★ 18" - \$2

Mushrooms  
Bell Peppers  
Extra Cheese  
Red Onion  
Baby Spinach  
Fresh Basil  
Black Olives  
Banana Peppers  
Jalapenos  
Pineapple  
Coconut Flakes  
Fresh Tomatoes

12" - \$2 ★ 18" - \$3

Artichoke Hearts  
Pepperoni  
Meatballs  
Sun-Dried Tomatoes  
Italian Sausage  
Grilled Chicken  
Prosciutto  
Canadian Bacon  
Bacon  
Goat Cheese  
Feta Cheese  
Kalamata Olives

## SANDWICHES

**Ultimate Italian** salami, prosciutto, pepperoni, romaine, roma tomatoes, red onion with roasted red pepper aioli and a side of banana peppers, topped with provolone cheese drizzled with basil vinaigrette 14

**Chicken Parmesan** hand tendered and breaded chicken breast topped with melted provolone and marinara 13

**Spicy Meatball Sub** our traditional recipe meatballs topped with provolone and marinara 13

**The Vegetarian** marinated artichoke hearts, mushrooms, roma tomatoes, romaine and roasted red pepper over an eggplant hummus spread 13

## PASTAS

**Sicilian Seafood Pasta** sautéed shrimp, mussels, and calamari over linguini served with a traditional marinara, or a white wine and garlic cream sauce 24

**Carbonara di Parma** prosciutto, bacon, and green peas over angel hair pasta with a velvety parmesan butter sauce 18

**Tomato Basil Fresco** fresh tomatoes, roasted red peppers, eggplant, mushrooms, onion, kalamata olives over angel hair pasta in an olive oil garlic sauce, with shaved parmesan and basil 16

**Meatball Marinara** our secret recipe house made meatballs with authentic italian marinara over linguini 16

**Fettuccini Alfredo** creamy garlic and parmesan sauce 14

**Ravioli a la Vodka** four cheese ravioli in a creamy rose vodka sauce finished with shaved parmesan and fresh basil 16

**Pesto Primavera** fresh vegetables in a creamy pesto sauce over angel hair pasta 16