

ANTIPASTI

Brussel Sprouts Agrodolce | \$14

Flash Fried Brussel Sprouts Pan Seared Pancetta with Hot Honey Agrodolce

Roasted Red Pepper & Spinach Arancini | \$10

Risotto, Spinach, Roasted Red Peppers, Goat Cheese Deep Fried with Red Pepper Cream

Scallop Caprese | \$14

Char Crust Scallops with Spinach, Mozzarella, Roasted Yellow and Red Peppers with a Balsamic Drizzle

Fritto Misto | \$14

Crispy Shrimp, Calamari, Olives, Zucchini, with Calabrian Chili Aioli

Focaccia with Blended Infused EVOO | \$8

Rosemary & Herb Focaccia with Infused Garlic Balsamic Dipping Oil

Meatball Al Forno | \$12

Angus Beef, San Marzano Tomato Sauce, Basil, Pecorino, Garlic Crostini

Bruschetta | \$9

Roma Tomato, Fresh Basil, Red Onion, Ricotta Con Latte, with a Basil Drizzle on Garlic Grilled Crostini

INSALATA

Add Chicken \$6 | Add Scallops \$10 | Add Salmon \$10 | Add Shrimp \$9

El Greco | \$12

Romaine, Pepperoncini, Heirloom Tomatoes, Feta Cheese, Pepperoni, Cucumber, Marinated Red Onion, with Greek Vinaigrette

Cesare La Grata | \$11

Chargrilled Romaine Hearts, Shaved Parmesan, Romano, and Herb Ciabatta Croutons with House-made Caesar Dressing

Classic Wedge | \$12

Iceberg Lettuce, Gorgonzola Dressing, Applewood Bacon, Heirloom Tomatoes, Marinated Red Onion

Insalatta Di Spinach | \$12

Pan-seared Applewood Bacon, Sautéed Cremini, Balsamic Drizzle, Pan Seared Goat Cheese, Baby Spinach, White Shallot Balsamic Vinaigrette

BRICK OVEN PIZZAS

All pizzas are 12"

*Vegan and Gluten Free Options Available Upon Request

The Italian | \$18

Crust's Tomato Sauce, Sun-dried Tomato, Olives, Peppers, Onion, Mushrooms, Pepperoni, Italian Sausage, Grande Mozzarella

Carbonara Pizza | \$17

Chicken, Bacon, Creamy Alfredo, Grande Mozzarella, Chives

Mediterranean Pizza | \$17

(V) Basil Pesto, Feta Cheese, Red Onion, Sundried Tomato, Kalamata Black Olives, Za'atar Spice

White Margarita | \$16

Roasted Garlic Olive Oil, Grande Mozzarella, Blended Ricotta, Roma Tomato, Basil, Spinach

Classic New Yorker | \$17

Crust's Tomato Sauce, Grande Mozzarella, Provolone, Fresh Oregano, Pepperoni

Burrata | \$16

Crust's Tomato Sauce, Fresh Basil, EVOO, Fresh Burrata

Arrabbiata | \$16

Crust's Tomato Sauce, Calabrian Chiles, Grande Mozzarella, Basil

Quattro Formaggi | \$16

San Marzano Tomato Sauce, Ricotta, Grande Mozzarella, Provolone, Parmesan-Romano

CREATE YOUR OWN PIZZA

Margarita Pizza | \$14

\$1.50 Per Topping

- Peppers
- Onion
- Mushrooms
- Black Olives
- Hot Fresno Peppers
- Spinach
- Arugula
- Extra Cheese

\$2.50 Per Topping

- Pepperoni
- Bacon
- Sausage
- Meatballs
- Goat Cheese
- Chicken
- Shrimp
- Feta

Consuming raw or undercooked meats, poultry, seafood, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions. Menu items may contain or come into contact with CRUSTACEAN SHELLFISH, EGGS, FISH, MILK, PEANUTS, SOYBEANS, TREE NUTS, AND WHEAT. For guests with special dietary requirements or allergies who may wish to know about the food ingredients used, please ask a member of the restaurant team.

PASTA

Add a Garden House Salad | \$3

*Vegan & Gluten Free Pasta Available Upon Request

Crema Di Fungi and White Tartufo | \$22

Fettuccine, Rich White Truffle Butter, Exotic Mushroom Blend, Al Burro, Chives

Cacio E Pepe | \$18

Bucatini Pasta, Telli Cherry Peppercorns, Grana Padano, Rich Butter, Pecorino

Tortellini Alla Crema | \$24

Cream Sauce of Caramelized Shallots, Prosciutto, Peas, Mushrooms, Cheese Tortellini

Rigatoni Ala Vodka | \$17

Absolut Vodka, Tomatoes, Shallots, Red Pepper Puree, Fresh Basil, Pecorino, Romano, Rigatoni Pasta

Spaghetti Campagnola | \$17

Grilled Zucchini, Roasted Tomatoes, Red Onion, Black Olives, Capers, EVOO

DOLCE DI GIORNO

Olive Oil Grand Marnier Cake | \$11

Olive Oil Citrus Cake, Blood Orange Cream, Shaved Candied Orange

Caramel Cookie Crunch Gelato | \$11

Crispy Sicilian Tulip Shell, Chocolate Ganache, Sea Salt Caramel Gelato, Fresh Cream

Limoncello Mascarpone | \$11

Limoncello Sponge Cake, Mascarpone Layers, Blueberry Coulis

Almond Cream Torte | \$11

Layers of Rich Vanilla Cake, Almond Cream, and Almond Nut Crunch

Mango Sorbetto | \$10

Mango Sorbetto, Fresh Summer Fruit Compote

CRUST & CORK

GOURMET PIZZA + WINE

BOTTLED BEERS

Bud Light	\$5	Stella Artois	\$6
Budweiser	\$5	Miller Light	\$5
Michelob Ultra	\$5	Corona Extra	\$6
Coors Light	\$5	Samuel Adams	\$6
Heineken 0.0	\$5	Heineken	\$6
Blue Moon Belgian White \$6			



We routinely rotate our draft beers to bring you the best in local, regional, and season drafts. Ask your server for what's on tap!

BEVERAGES

Coca-Cola, Diet Coke, Sprite | \$3

Iced Tea, Unsweet | \$3

Coffee | \$3

Hot Tea | \$3

Milk, 2% | \$3

HAND-CRAFTED COCKTAILS

Bloody Mary | \$11

Tito's Handmade Vodka, Tomato Juice, Lemon Juice, Worcestershire Hot Sauce, Fresh Lime, Olives

Modern Mule | \$11

Tito's Handmade Vodka, Ginger Beer, Pineapple Juice, Simple Syrup, Fresh Lime

Candied Apple | \$11

Fireball Cinnamon Whisky, Cranberry and Apple Juices, Club Soda, Salted Caramel

Old Fashioned | \$12

Wild Turkey 101 Rye Whiskey, Club Soda, Bitters, Cane Sugar, Maraschino Cheery, Fresh Orange

Cucumber Gin & Tonic | \$12

Hendrick's Gin, Tonic Water, Cucumber, Lime

Crust & Cork Lemonade | \$11

Tito's Vodka, Limoncello, Fresh Lemon Juice, Ginger Ale, Mint

Gin Basil Smash | \$11

Hendrick's Gin, Fresh Basil, Fresh Lemon Juice, Simple Syrup

Expresso Martini | \$11

Kahlúa, Simple Syrup, Tito's Vodka

Aperol Spritz | \$11

Aperol, Prosecco, Club Soda, Orange Slice