

HUGO

& SONS

RED KALE CAESAR SALAD \$13
with Crispy Prosciutto and Parmesan

PIZZA

GLUTEN FREE DOUGH ADD \$2

RED \$10
Tomato, Garlic, Olives, Red Onion

THE MOZZ \$12
Tomato, Mozzarella, Basil, Olive Oil

QUEEN BEE \$15
Tomato, Mozzarella, Pepperoni, Mama Lil's Peppers, Honey

SAUSAGE AND PEPPERS \$15
Tomato, Mozzarella, Fennel Sausage, Fire Roasted Peppers

FUNKY FUNGHI \$16
Roasted Garlic, Tallegio, Portobello, Ndjua, Oregano

DI PARMA \$17
Tomato, Mozzarella, Prosciutto, Arugula, Parmesan, Olive Oil

HAWAIIAN VOLCANO \$16
Tomato, Mozzarella, Pineapple,
Applewood Smoked Bacon, Jalapeno

JAM SESSION \$17
Fig Jam, Point Reyes Blue Cheese, Pecorino,
Caramelized Onions, Fresh Thyme

CREATE YOUR OWN

**START WITH OUR RED OR MOZZ PIE
AND ADD ANY OF OUR TOPPINGS
FOR AN ADDITIONAL CHARGE**

NO CHARGE Basil Oregano Thyme Olive Oil

\$1 Roasted Garlic Sliced Garlic Honey

Mozzarella Parmesan Pecorino Sausage Pepperoni
\$2 Mama Lil's Peppers Roasted Peppers Olives Red Onion
Caramelized Onion Jalapeno Pineapple Arugula

\$3 Blue Cheese Tallegio Prosciutto Bacon
Ndjua Portobello

CHOCOLATE POT DE CRÈME \$9
with Whipped Cream and Rolled Wafer

BEER

CAN BEER

Coney Island, Pilsner **\$7**
Jai Alai, IPA **\$7**
Pilsner Urquell **\$7**
Genesee Cream Ale **\$6**

DRAFT BEER

Montauk, IPA **\$8**
Braven, Pilsner **\$7**
UFO, Wheat **\$7**

BOTTLED BEER

Workers Farmhouse Ale **\$7**
Session Full Sail, Lager **\$6**

WINES

SPARKLING

PROSECCO DI CONTESSE Glass **\$9** | $\frac{1}{3}$ **\$14** | Bottle **\$36**
Le Contesse, Vazzola, Italy, NV

LAMBRUSCO Glass **\$9** | $\frac{1}{3}$ **\$14** | Bottle **\$36**
Cantina de Carpi, Emilia-Romagna, Italy

ROSE

PINOT NOIR Glass **\$9** | $\frac{1}{3}$ **\$14** | Bottle **\$37**
Borne, Anderson Valley, California, 2017

WHITE

HOUSE WHITE Glass **\$8**

MELON DE BOURGOGNE Glass **\$9** | $\frac{1}{3}$ **\$14** | Bottle **\$36**
Gaddis Pere & Fils, Loire Valley, France, 2016

FALANGHINA Glass **\$12** | $\frac{1}{3}$ **\$17** | Bottle **\$48**
La Capranera, Salerno, Italy, 2016

CHARDONNAY Glass **\$11** | $\frac{1}{3}$ **\$16** | Bottle **\$48**
Louis Max, Languedoc, France, 2016

RED

HOUSE RED Glass **\$8**

TEMPRANILLO Glass **\$10** | $\frac{1}{3}$ **\$16** | Bottle **\$46**
Franco-Espanolas, Rioja, Spain, 2013

CABERNET FRANC Glass **\$9** | $\frac{1}{3}$ **\$14** | Bottle **\$36**
D'Orsaria, Friuli, Italy, 2016

MALBEC Glass **\$9** | $\frac{1}{3}$ **\$14** | Bottle **\$36**
Pie de Palo, Mendoza, Argentina, 2018

CANNONAU Glass **\$12** | $\frac{1}{3}$ **\$17** | Bottle **\$48**
Paula, Sardinia, Italy, 2017

COCKTAILS

STARRY NIGHT **\$12**
Chamomile Infused Gin, Dolin Blanc, Orange Bitters

LONG MAY SHE RAIN **\$12**
Bourbon, Rainwater Madeira, Campari, Bitters

GRAND TORINO **\$12**
Cognac, Bourbon, Amaretto, Lemon, Bitters

AVIATION **\$12**
Gin, Crème de Violet, Maraschino, Lemon

QUE PASÓ **\$12**
Mezcal, Lime, Coco Lopez, Orgeat, Orange Blossom, Nutmeg

CHERRY CHERRY QUITE CONTRARY **\$12**
Aged Rum, Lime, Cherry Tomatoes, Agave