

DINNER MENU

Stone Oven Pizzas

All pizzas are 10-inch, and cooked in our custom-built, Italian-style stone-floor ovens. The circular high heat they generate gives the pizzas their distinctive lightness, bubbling, and crunch.

Gluten Free Pizza Crust Available-+\$3 Vegan Cheese Available- +\$3

Margarita Pizza (V) 18	Hawaiian Pizza 22	Shrimp Scampi Pie 23
Red Sauce, Fresh Mozzarella, Fresh Basil	Red Sauce, Prosciutto, Pineapple, Jalapenos, Mozzarella	White Sauce, Olive Oil Poached Shrimp, Roasted Garlic, Chili Flakes
Bianca Pie 18	Figgy Piggy Pie 22	Ala Vodka Pie 19
White Sauce, Shaved Garlic, Chili Flakes, EVOO	Prosciutto, Fig Agrodolce, Goat Cheese, Calabrian Chili, EVOO	House Vodka Sauce, Mozzarella, Calvino's Sausage, Fresh Basil
New-Yorker Down-South 18	Italiano Pizza 20	The Firetender 23
Red Sauce, Pepperoni, Mozzarella, Hot Honey	Red Sauce, Soppressata, Pepperoni, Mozzarella	Red Sauce, House Meatballs, Sausage, Pepperoni, Prosciutto, Caramelized Onions, Smoked Provolone, Mozzarella
Sausage Pizza 19	Veggie Pie (V) 20	Smash-Burger Pizza 21
Red Sauce, Calvino's Sausage, Mozzarella, Onion, Peppers, Fresh Oregano	Red Sauce, Black Olives, Onions, Sauteed Peppers, Mozzarella, Fresh Herbs	White Sauce, Seasoned Ground Beef, Cheddar, Diced Pickle, Shallots, House Made Burger Sauce
BBQ Chicken Pizza 19	Mushroom Pizza 22	
Roasted Chicken, Mozzarella, Caramelized Onions, BBQ Sauce	White Sauce, Wild Mushrooms, Thyme, Garlic, Gouda, Mozzarella, EVOO	

Salads

Firetender Wedge (GF) 14
Iceberg, Black Forest Bacon, Cherry Tomato, Buttermilk Bleu Dressing
Add: Chicken-\$9 Shrimp-\$13 Tuna-\$17
Real-Deal Caesar 12
Hearts of Romaine, Parmesan, Herbed Croutons, House Caesar Dressing
Add: Chicken-\$9 Shrimp-\$13 Tuna-\$17
Asian Pear Salad (GF) 14
Mixed Greens, Anise-Poached Pears, Fresh Burrata, Toasted Pecans, Sweet Drops, Shallot-Mustard Vinaigrette
Add: Chicken-\$9 Shrimp-\$13 Tuna-\$17

Small Plates

Blistered Brussel Sprouts (GF) SM 12 LG 16	Weeping Radish Pretzel 12
Flash-Fried Sprouts, Shoyu Ginger Sauce, Sesame Seed	Weeping Radish Beer Cheese & Stone Ground Mustard
Mexican Street Corn Dip 14	Fire Roasted Clams 24
Grilled Corn, Chili Butter, Cotija Cheese, Fresh Herbs	Cherrystone Little Necks, Kaffir Lime Leaf Coconut Brodo, Herbed Focaccia
Calamari 16	Oysters 23
Calabrian Chili, Basil Pepperoncini Tarter	On the half shell: Shallot Mignonette, Parmesan, Lemon or
Stone Oven Meatballs 16	Casino: Garlic Butter, Smoked Bacon, Asiago Cheese, Toasted Bread Crumb
House made Veal-Pork-Beef Blend, House Marinara, Parmesan	Ahi Nachos (GF) 26
Southern Charm 16	Seared Ahi Tuna, Wakame, Avocado & Pickled Ginger Aioli
Pimento Cheese Arancini, Calabrian Chili, Honey & Fried Green Tomatoes, Hot Honey Vinaigrette	

Entrees

Chicken Parm 27	Pesto Rosso Tortellini 25
Breaded Chicken Breast, House Vodka Sauce, Mozzarella, Fettuccini Alfredo	Chicken, 3 Cheese Tortellini, Sun Dried Tomato Pesto, & Fresh Herbs
Mahi Tacos 26	Firetender Mac 20
Blackened Local Mahi, Avocado Lime Slaw, Crispy Jalapeno & Chili Lime Creme	Cavatappi, House Cheese Blend, Roasted Chicken, & Fresh Herbs
Seared Local Tuna (GF) 38	Spaghetti Alle Vongole 30
Za'atar Spiced Tuna Steak, Whipped Cauliflower & Ricotta, Crispy Sweet Potato & Turmeric Coulis	Cherrystone Little Neck Clams, Confit Garlic, White Wine & Chili Flake
	*GF Pasta Available-\$3

Sandwiches

Firetender Double Smash Burger 18
Two 3-oz. Patties, American Cheese, Burger Sauce, Pickle on a Brioche Bun
*Choice of Fries or Side Salad *GF Bun Available-\$3
Fried Chicken Sammy 18
Buttermilk Fried Chicken, Hot Honey, Pickle, Tabasco Garlic Mayo on a Brioche Bun
*Choice of Fries or Side Salad

**Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.
*** Please let your server know if you have a food allergy. We will try our best to accommodate you.