

WILLOW STREET

WOOD-FIRED PIZZA

MARGHERITA Tomato, basil, homemade fresh mozzarella **14.5**

ITALIAN Tomato, mozzarella, fontina, local Italian sausage, pepperoni, garlic, mushrooms, spicy Calabrian peppers, basil **16** Gluten free crust, add **3** GF

ROASTED BUTTERNUT SQUASH & GOAT CHEESE Garlic cream, parmesan, green apple, radicchio, fresh sage **15**

WILD MUSHROOM PANCETTA Homemade mozzarella, parmesan, thyme **16**

GARLIC CHICKEN Garlic cream, mozzarella, parmesan, bacon, spinach, local spring onions **16**

COMBINATION Tomato, mozzarella, local Italian sausage, salami, pepperoni, mushrooms, herbs **16.5** Gluten free crust, add **3** GF

SPRING VEGETABLE PESTO Homemade basil pesto, mozzarella, asparagus, shaved zucchini, slow roasted tomatoes, caramelized onions, hand packed ricotta **15**
Gluten free crust, add **3** GF

THAI CHICKEN Spicy peanut sauce, mozzarella, carrots, red onion, cilantro **16**

ARTISAN SALAMI & CHEESE Tomato, Sopressata salami, gouda, fontina, mozzarella, manchego, thyme **15** Gluten free crust, add **3** GF

BARBEQUE CHICKEN Barbeque sauce, mozzarella, smoked gouda, red onions, cilantro **16**

DOLCE PICCANTE Tomato, Sopressata salami, mozzarella, fontina, honey Calabrian chili oil, basil **16**

PROSCIUTTO DI PARMA Tomato, homemade mozzarella, baby arugula, Italian lemon oil **16.5**

PASTA

Gluten free pasta may be substituted for **1**

ANGEL HAIR, TOMATO, GARLIC & BASIL **14.5** GF

SHORT RIB RAGU & FRESH PAPPARDELLE Fresh herbs **18.5** GF

SALMON & FRESH RIGATONI Roasted zucchini, confit cherry tomatoes, caramelized onion, lemon cream, basil **17** GF

CHICKEN TEQUILA FETTUCCINE Red bell peppers, red onions, cream, cilantro **16**

SEAFOOD LINGUINI Prawns, calamari, salmon, clams, seafood marinara **18** GF

ARTICHOKE HEARTS, CHICKEN & FUSILLI
Slow roasted tomatoes, mushrooms, garlic, thyme, white wine **16.5** GF

VODKA PRAWN FETTUCCINE Spinach, sun-dried tomatoes, basil **17** GF

WILD MUSHROOM, PESTO & FRESH RIGATONI
Fresh asparagus, parmesan, cream, basil **16** GF

SPAGHETTI MARINARA With parmesan **12** Add meatballs, **3** each

WILLOW STREET

SHARED PLATES

CRISPY CHICKPEAS Smoked paprika, lime, and sea salt **4**

ANTIPASTO BOARD FOR TWO Assorted salumi, house-marinated olives, seasonal spread, goat cheese stuffed peppadew peppers, wood-fired flatbread **16**

MEATBALLS Marinara, fresh parmesan, basil **12**

HONEY CHIPOTLE WILLOW WINGS Creamy blue cheese **12**

SEMOLINA CRUSTED CALAMARI Meyer lemon aioli **13**

HOMEMADE SOUP OF THE DAY **7.5**

GREENS

Add herb roasted chicken **4**

LOCAL SPRING GREENS Red wine vinaigrette **6 GF**

CAESAR Romaine lettuce, croutons, parmesan **7**

ROMAINE GORGONZOLA Radicchio, toasted walnuts, dried cranberries, balsamic vinaigrette **7 GF**

LITTLE GEM COBB Herb chicken breast, bacon, cherry tomatoes, avocado, gorgonzola, hard boiled egg, balsamic vinaigrette **15 GF**

GRILLED SALMON & ITALIAN FARRO Roasted cauliflower, spring asparagus, red onion, torn herbs, baby arugula, lemon vinaigrette **18**

KALE, CHICKEN & ROASTED BUTTERNUT SQUASH Dried cranberries, candied pecans, Midnight Moon aged goat cheese, citrus vinaigrette **14**

LIME CHICKEN Romaine, cherry tomatoes, roasted corn, red bell peppers, black beans, cheddar, tortilla strips, avocado, lime vinaigrette **14**

MAINS

MARY'S NATURAL ROASTED HALF CHICKEN Warm balsamic reduction, caramelized onions, peppers, wood-fired oven roasted vegetables **20 GF**

GRILLED FLAT IRON STEAK Chimichurri butter, garlic fries, arugula salad **22**

WILLOWBURGER 9 oz. natural beef, bacon, caramelized onions, gorgonzola, lettuce, tomato, roasted garlic aioli on wood-fired flatbread, garlic fries **15**

CITRUS GLAZED SALMON Meyer lemon aioli, wood-fired oven roasted vegetables **18 GF**

GRILLED CHICKEN BREAST Wood-fired oven roasted vegetables **14 GF**

SIDES

WOOD-FIRED OVEN ROASTED VEGETABLES **7 GF**

ALMOND BROCCOLI **7 GF**

GARLIC MASHED POTATOES **7 GF**