

## SHARED PLATES

### **BURRATA 13**

BALSAMIC CIPPOLINI ONIONS, EVOO,  
SERVED WITH HOUSE FOCACCIA

### **MORTADELLA PLATE 9**

EXTRA VIRGIN OLIVE OIL

### **SEASONAL PICKLED VEG 3**

### **CHIPS & PROSCIUTTO 7**

SALT + VINEGAR KETTLE CHIPS

### **LITTLE GEM SALAD 12**

SESAME PECORINO DRESSING, PARMESAN,  
SMOKED EGG YOLK

### **WARM CASTELVATRANO OLIVES 9**

CITRUS ZEST, CHILI FLAKE, 14 MO. AGED GOUDA  
SERVED WITH FOCACCIA

### **SKIN ON CHICKEN THIGHS 14**

SALSA VERDE

**ORDER AT COUNTER**

## PIZZAS (12 IN.)

### **MARGHERITA 15**

MOZZARELLA, SAN MARZANO TOMATOES, BASIL

### **JOHNNY'S SPECIAL 17**

RED SAUCE, MOZZARELLA, FENNEL POLLEN  
PEPPERONI, CARAMELIZED ONIONS

### **TOMATO PIE 12**

SAN MARZANO TOMATOES, SLICED GARLIC  
OREGANO BASIL

### **PISTACHIO + SAUSAGE 19**

GARLIC CREAM BASE, RED ONION

### **SPRING PIE 18**

GARLIC CREAM BASE, ASPARAGUS  
OYSTER MUSHROOMS

## SIDES

SPICY RANCH 1.5

DILLY RANCH 1.0

## DESSERT

### **CANNOLIS (3PC) 8**

TIRAMISU CANNOLIS

## HAPPY HOUR MENU

10-11P WEEKDAYS 10-12A WEEKENDS

MARGHERITA 10

JOHNNY'S SPECIAL 13

HAPPY HOUR OLIVES 6

CHIPS + PROSCIUTTO 5

*Little*

**JOHNNY B'S**

WOOD FIRED PIZZA

