



Terrace Drinks

Strawberry Lemonade Moscato
strawberry puree, lemonade and moscato served on the rocks | 10

Raspberry Julep
raspberry puree, bourbon and lemonade served on the rocks with a splash of soda, mint leaf garnish | 10

Summer Mule
mint and orange muddled in simple syrup with gin, ginger beer and a splash of orange juice over ice | 11

Strawberry Basil Bourbon Mash
muddled strawberries in a basil simple syrup with bourbon and a splash of soda, served over ice | 12

Paloma
simple syrup, tequila, fresh lime juice and grapefruit juice served in a pint glass with a splash of soda | 10

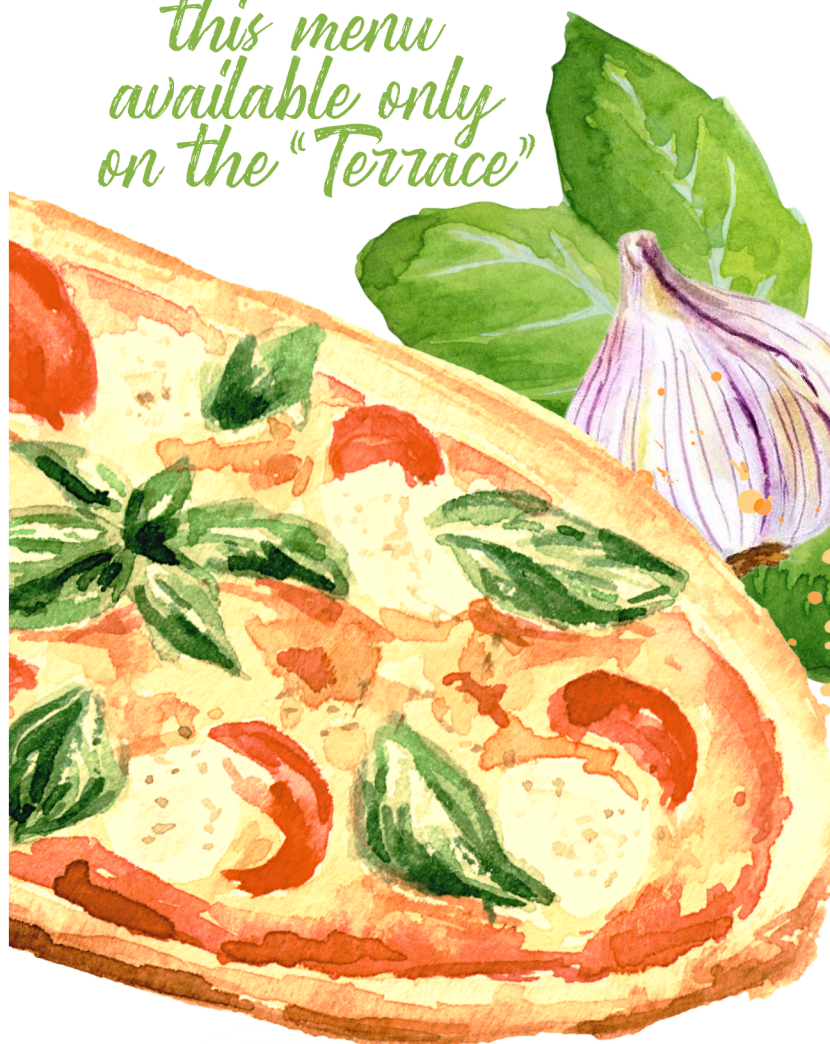


the "Terrace" is its own thing ...

*"the Terrace"
at Martell's*

Outdoor Bar & Pizza Oven
Hours of Operation (Weather Permitting)
Opens at 4PM Monday - Saturday
Lights on until after midnight

*this menu
available only
on the "Terrace"*



*look for
the Green chairs!*

Neapolitan Pizza

*Dating back to the 1600's,
the original was invented
in Naples, Italy*

personal sized, yeasty, tender crust, thin, crispy middle. simple & fresh ingredients, cooked in an outdoor oven.

classic to neapolitan style pizza, is a very simple uncooked tomato sauce that lets the natural flavor of the tomato shine.

*Made to Order
11" Pizzas - Select from
the combinations below:*

Margherita

san marzano tomato sauce with shaved garlic, fresh mozzarella, torn basil | 14

Four Cheese

san marzano tomato sauce, fontina mozzarella, provolone, parmesan, | 15

Pepperoni

san marzano tomato sauce, three cheese blend, pepperoni | 13

Sausage

san marzano tomato sauce, onion, banana peppers, three cheese blend, sausage | 12

Wild Mushroom

oregano bechamel sauce, wild mushroom blend, onion, truffle oil, white cheese blend | 16

Spinach & Artichoke

oregano bechamel, pesto, olive oil, spinach, artichoke, chicken, parmesan | 16

Prosciutto & Fig

oregano bechamel sauce, shaved prosciutto, fig jam, three cheese blend, arugula | 16

Credimi

(our fancy word for "feature")

translates to "trust me" in italian, chef's choice *no substitutions | MP

**Place and pay for your order
with the bartender, we will
bring it to your table when done*

Salads

perfectly sized for 2 people to share as a starter; or as a meal for 1 person

Classic Caesar

romaine lettuce, parmesan cheese, toasted croutons, caesar dressing | 11

Garden

chopped crisp greens, cucumber, tomato, red onion, ranch or golden italian dressing | 10

Roasted Artichoke

crisp greens, roasted artichokes, olives, red onion, roasted red pepper, tomatoes, feta cheese, torn basil leaves, white balsamic vinegar, olive oil, salt, coarse-ground pepper, topped with balsamic reduction | 14

Fresh Bruschetta & Mozzarella

romaine, ripe tomato, garlic, olive oil, fresh basil, red wine vinegar, and fresh mozzarella | 14

Arugula

arugula, parmesan, lemon vinaigrette, extra virgin olive oil, salt & coarse-ground pepper | 11

Gelato or Sorbetto

individual cup | \$5.00

sourced locally from Palazzolo's Artisan Dairy

Chocolate or Vanilla

always available

Rotating Flavors | two or more

whatever strikes the chef's fancy

Feature Sorbetto | GF

dairy free, fruit based & a little tart

**Add Espresso Liqueur +6*

**Make an Adult Float!*

