Start With
CHEESY GARLIC FOCACCIA  Veg
Herb Crema  8
MOZZARELLA BALLS  Veg
Marinara Sauce  10
RICE BALLS
Filled with Mozzarella, ‘Nduja, Pink Sauce  11
BUFFALO CHICKEN BALLS
Mini Balls, Buffalo Sauce, House Ranch  12
POTATO GRATIN
Hot Soppressatta, Mozzarella, Béchamel  9
MEAT THE CHEESE BOARD
Chef’s Selection  19

Salads
Weather Local and Organic
CAESAR  Veg
Romaine, Kale, Parmigiano Crisp, Crouston, House Dressing  11
CAPRESE  Veg, GF
Vine Ripened Tomato, Fior di Latte, Balsamic Glaze, Basil, Extra Virgin Olive Oil  11
PANZANELLA  Veg
Spring Mix, Avocado, Red Onion, Cherry Tomato, Mozzarella, Cucumber, Crouston, Vinaigrette  12
CHOPPED  V, Veg, GF
Spring Mix, Organic Tofu, Avocado, Cherry Tomato, Carrot, Almond, Black Olive, Lemon Vinaigrette  12

Sandwiches
Fresh Baked French Baguette
MEATBALL HERO
Grass Fed Classic Meatballs, Prololone, Secret Tomato Sauce, Basil  13
FUN GUY
Prosciutto Crudo, Sautéed Mushroom, Mozzarella, Pink Sauce  12
SPICY FARMER
Mary’s Organic Chicken Balls, Spicy Tomato Marmalade, Prololone, Arugula  12
TUSCAN SON
Soppressatta, Prololone, Roma Tomato, Lettuce, Hot Italian Gardiniera, Parmesan 11
GREEN GIRL  V, Veg
Spicy Organic Tofu, Avocado, Roma Tomato, Carrots, Cucumber, Fresno Chili  10

Baller Plates
THE FLANKER
Grass Fed Beef Braised Overnight, Gravy, Creamy Polenta, Roasted Baby Carrots  19
THE FLOWER  Veg, GF
Roasted Cauliflower, Spiced Tomato Coconut Curry Sauce, Curried Broccoli Rice  13

Pasta with Balls
SPAGHETTI MEATBALL
Grass Fed Classic Balls, Secret Tomato Sauce, Basil, Parmesan  16
LINGUINE al PESTO
Mary’s Organic Chicken Balls, Pesto Sauce, Parmesan  15
RIGATONI MARINARA  Veg
Eggplant Balls, Marinara Sauce, Mozzarella, Parmesan, Basil  14

Pinsa Roma
Pasta in scratch-made 12 hour semolina flour

MEAT the Ball
We strive daily to give our guests the best tasting experience from our scratch kitchen and responsibly sourced food.

PINSAMERICAN
Marinara Sauce, Mozzarella, Parmesan, Oregano, Basil  13
PARADISO
Prosciutto Cotto, Cherry Tomato, Arugula, Stracchino Cream  15
INOFFERO
Hot Soppressatta, Tomato Sauce, Mozzarella, Black Olive, Fresno Chili  15
CACIO & PEPE  Veg
Mozzarella, Pecorino Romano, Black Pepper  13 / Add Pancetta  2

Sides
GRAMIGNA MAC & CHEESE  9
CREAMY POLENTA  6
SIMPLE SALAD  5
TUSCAN STYLE POTATO  6

Make A Flight
Choose 3 Balls & Save 3 Bucks

Draft Beer
Peroni Lager  - Italy  7
IPA “MoonJuice” - SanTan - AZ  8

Dessert
Made from scratch in-house, and our gelato is local from Luna Gelateria
DONUTS
Sicilian Pistachio & Nutella Mousse  6
TIJANISU’
Classic Italian Sponge Dessert, Served in a Jar  7
PROFITEROLS
Fluffy Pastry filled w/Vanilla Gelato, Chocolate Ganache  6

Food Integrity We are proud to source locally in partnership with ARCADIA MEAT MARKET using grass fed beef and pork, form Arizona Farm with no hormones and no antibiotics ever. Our chicken is organic, free range and air chilled from MARY’S FARM. We’re making choices with farmers, animals, the environment – and you – in mind.

Bubbly & Wine
RED
Cabernet Sauvignon, “B-Side” Sonoma, CA  13  50
Cabernet Sauvignon, “Trini” Mendocino, CA  9  34
Pinot Nero, “Sartori” Veneto, Italy  9  34
Pinot Noir, “Aquinas” North Coast, CA  11  42
Chianti Classico, “La Malain” Toscana  10  38
Sangiovese, “Terre di Trinci” Umbria, Italy  9  34
Montepulciano, “Carletto” Abruzzo, Italy  8  30
Malbec, “Patelli” Mendoza, Argentina  10  38
Super Tuscan, “Dogajolo” Carpineto, Italy  11  42
Barbera D’Alba, “Viberti” Piemonte, Italy  13  50
WHITE
Sauvignon Blanc “Hess, Shirtzal Ranches” CA  8  30
Sauvignon Blanc, “Totara” Marlborough, NZ  11  42
Pinot Gris, “Duck Pond” Willamette Valley, OR  9  34
Pinot Grigio, “Ca’Montini” Trentino, Italy  10  38
Chardonnay, “AZ Stronghold” Cottonwood, AZ  12  46
Chardonnay, “Franchi’s of Bardonario” Sicily, Italy  10  38
SPARKLING
Brut Cava, “True Colors” Spain  12  46
Moscato d’Asti, “Candoni” Italy  12  10

V = Vegan   •   Veg = Vegetarian   •   GF = Gluten Free