

PIZZA VINOTECA MENU

GRILLED PIZZA – 13” x 5” – featuring a whole wheat, red wine-leavened dough and American ingredients. Grilled to order.

SIMPLE AND CLASSIC – Showcasing our superior ingredients, these pizzas are anything but ordinary

HOUSE - tomato, fontina, mozzarella, basil	\$9
PEPPERONI – tomato, fontina, mozzarella, spicy calabrese salumi	\$10.5
MARINARA – tomato, anchovies, garlic, capers	\$8
CHEESE – fontina, provolone, ricotta, blue	\$9.75

VEGETABLE AND GREENS – Earthy, rich, creamy and complex, we let delicious veggies take center stage

SHRIMP –green zucchini, yellow squash, tomato, capers, lemon

\$11.5

MUSHROOM -goat cheese, arugula \$13.5

SPICY AND SHARP- We add some salsa to our steps with the piquant pizzas that are feisty yet refined

SAUSAGE– broccoli rabe, tomato, fontina, provolone \$13

HAWAIIAN – fontina, mozzarella, prosciutto, pineapple, peppers \$14.5

NDUJA MEATBALL – kale pesto, fontina, tomato \$12.5

JOWLCIALE – spicy chili pesto, fontina, pistachios, honey \$14

RICH AND ROBUST – These hearty pizzas verge on the delightfully decadent

TARTE FLAMBEE – crème fraîche, fromage blanc, bacon, onions \$12

SALADS AND SIDES – Fresh and bright, tasty alternatives(or additions) to our pizzas

HOUSE SALAD- mixed greens, grilled savoy cabbage, snap peas, cucumber \$5

BURRATA AND BEETS – burrata, beets, orange segments, grapefruit vinaigrette \$9

CUCUMBER CAPONATA – persian cucumber, raisins, white wine and rice vinegar \$5

PROSCIUTTO WRAPPED BROCCOLI RABE- garlic sautéed and grilled \$5

RADISH AND OLIVES – roasted radish, spicy olive, radish puree & lemon juice \$5

BOMBOLONI – Tuscan style doughnuts served warm – 5 unique fillings and sugar toppings

MILK CHOCOLATE – vanilla sugar \$2

MEXICAN CHOCOLATE –pepper, saigon cinnamon sugar \$2

LEMON – lemon curd, pistachio sugar \$2

RASPBERRY – raspberry jam, raspberry sugar \$2

COCONUT – white chocolate dulce de leche, coconut sugar \$2

GELATO PANINI – Hand held sundaes wrapped in vanilla cake and served warm

BUTTERSCOTCH – pretzel, popcorn, peanut butter crunch \$4.5

TIRAMISU – mascarpone, zabaglione, espresso crunch \$4.5

PISTACHIO– cherry sorbet, pistachio brittle \$4.5

BANANA – strawberry, dark chocolate \$4.5

DRINKS- a perfect complement to our menu, our beverages are unique, high quality, and delicious

GELATO FLOATS- hand made gelato paired with our own PVT sodas

ROOT BEER – vanilla gelato, ROOT	\$4.5
BUTTER BEER – butterscotch gelato, ROOT	\$4.5
BROWN COW – chocolate gelato, ROOT	\$4.5
CREAMSICLE – fior di latte gelato, PEEL	\$4.5
CHERRY KOLA – cherry gelato, KOLA	

SODA – hand crafted and bottles exclusively for us

KOLA – chinotto, maraschino, cassia	\$2.5
ROOT – vanilla, sarsaparilla, hops, burdock	\$2.5
PEEL – blood orange, kumquat, yuzu, ginger, mint	\$2.5

JUICE – from red jacket orchards in ny and natalies orchid island from florida

COFFEE –hot or iced, from nespresso

TEA –hot or iced, from in pursuit of tea

DINE WITH US UPSTAIRS TO ENJOY OUR 36 WINES BY THE GLASS (ALL\$10 OR LESS), 4 OAK BARREL-AGED COCKTAILS, AND 5 AMERICAN CRAFT BEERS

COCKTAILS – oak barrel-aged to mellow the flavor and add a layer of complexity

NEGRONI BIANCO – gin, cocchi americano, vermouth-a float of sparkling finezza	\$9
BOULEVARDIER- bourbon, aperol, carpano, orange bitters – a float of moscato	\$9
RUM MANHATTAN – dark rum, maraschino, punte e mes - a float of lambrusco	\$9
TEQUILA SLING – tequila, cherry liqueur, campari, grapefruit, lime –a float of finezza	\$9
FROZEN SGROPPINO JULIUS – vodka, blood orange, vanilla, mint – a float of finezza	\$7

BEER – local craft beers which demonstrate the diversity of the American brewer

TWO BROTHERS -EBEL'S WEISS	\$5
OMMEGANG- RARE VOS	\$5
OSKAR BLUES – MAMA'S LITTLE YELLA PILS	\$5
PEEKISILL BREWERY – IPA	\$5
BRONX BREWERY – PALE ALE	\$5