

# Pisa Pizza

## *Pizza (by the slice / pie)\**

MARINARA - Tomato Sauce, Garlic, Oregano, EVOO	2.75 / 18.00
MARGHERITA - Tomato Sauce, Mozzarella Cheese	3.50 / 22.00
PEPPERONI - Tomato Sauce, Mozzarella Cheese, Spicy Salami	3.50 / 22.00
MUSHROOM - Tomato Sauce, Mozzarella Cheese, Mushroom	3.50 / 22.00
SAUSAGE - Tomato Sauce, Mozzarella Cheese, Sausage	3.50 / 22.00
FOUR CHEESE - Mozzarella, Swiss, Blue Cheese, Ricotta Cheese	3.50 / 22.00

*\*gluten-free crust available + 1.00 per slice / + 5.00 per pie*

## *Beverages and desserts*

Organic coffee (sm / lg)	1.50 / 2.00
Fresh bottled juices	4.00
Naturally sweetened sodas	3.00
Shaved ice with natural flavoring	4.00
Selection of house-made naturally flavored desserts	5.00

# VISANA

## COCKTAILS

THE POMISCUOUS BUCK	13
Vodka, ginger syrup, pomegranate juice, fresh lime, club soda	
EASTSIDE ROSE	13
Gin, rose syrup, fresh lime, organic cucumber, mint	
CARRIBEAN SAP	13
Rum, coconut water, smoked maple syrup, fresh lime, orange bitters	
SWEET NECTAR	13
Tequila, pineapple, fresh lime, raw coconut nectar	
TRES NOCHES CALIENTES	13
Mezcal, three chiles syrup, fresh lime, tangerine, chipotle salt rim	
NYC GOLD RUSH	13
Bourbon, locally sourced honey, fresh lemon, orange	
STUYTOWN SINNER	13
Rye, raspberry syrup, fresh lemon, maraschino cherries, aromatic bitters	
COPACABANA BREEZE	13
Prosecco, açai juice, fresh lime	

## BEER & WINE

(Seasonal selection including locally produced and organic options)

Craft beers	8
Red Wine, White Wine, and Prosecco	11

## BEVERAGES

Fresh bottled juices

4.00

Naturally sweetened sodas

3.00

Sparkling water

2.00

## ARTISINAL FLATBREADS & DESSERTS

MARINARA

12

Tomato sauce, four cheeses, garlic, oregano, extra virgin olive oil

TRUFFLE

14

White truffle sauce, portobello mushroom, speck, mozzarella

PROSCIUTTO

14

Prosciutto, tomato sauce, arugula, parmigiano-reggiano, sweet balsamic glaze

PANCETTA

14

Pancetta, spicy salami, tomato sauce, onion, basil, ricotta

Selection of house-made naturally flavored desserts

8