

FOUNDATIONS

7.95

START BY CHOOSING ONE

ROSSO

San Marzano tomatoes, cold pressed olive oil, wild dried oregano, sea salt, fresh shredded or hand pulled mozzarella

BIANCA

White pizza (no tomato), olive oil, wild dried oregano, sea salt, fresh shredded or hand pulled mozzarella

PESTO

House made basil pesto, DOP parmigiano reggiano, cold pressed olive oil, fresh shredded or hand pulled mozzarella

GLUTEN FREE

House made gluten free crust, tomato or pesto, cold pressed olive oil, wild dried oregano, sea salt, fresh shredded or hand pulled mozzarella
(Note: Pizzas are cooked in ovens containing small amounts of flour/gluten)

ADDITIONS

1.00 /EA

OREGANO, SPICES, OLIVE OIL & BALSAMIC ARE COMPLIMENTARY

CHEESES

OUR CHEESES ARE OF THE HIGHEST QUALITY & LOCALLY-SOURCED WHEN POSSIBLE

SMOKED MOZZARELLA
100-hour hickory smoked

POINT REYES BLUE
Sonoma County

GOAT CHEESE
Laura Chenel Farms Sonoma County

BRIE
Triple cream

GOURMET CHEESE
**IL FORTETO BOSCHETTO
DI TARTUFO** \$2
Truffle pecorino, aged 45 days

PROTEINS

EVERYTHING IS ORGANICALLY SOURCED AND NITRATE FREE WHEN POSSIBLE

CHICKEN
Organic free range

PANCETTA
Smoked leoncini

PEPPERONI
Molinari San Francisco

MILAN PEPPERONI
Uncured, nitrate free

SOPRESSATA PICCANTE
Does this need a description?

SALAMI
Molinari San Francisco

ITALIAN SAUSAGE
Fire roasted Fontanini

EGG
Organic, cage free, Sonoma County

ANCHOVIES
White, marinated fillet

GOURMET PROTEIN
LAUGHING BIRD SHRIMP \$3
Sustainable, hormone free

GOURMET PROTEIN
PROSCIUTTO DI PARMA \$3
Italian, aged 18 months, sliced to order,
applied after baking

VEGGIES

MUCH OF OUR PRODUCE IS SOURCED FROM REGIONAL GROWERS

MUSHROOMS
Roasted, mixed

ONIONS

BROCCOLINI

MARINATED ARTICHOKE HEARTS

BABY ARUGULA

ITALIAN MIXED OLIVES

BELL PEPPERS
Red & yellow, oven roasted

ROASTED GARLIC

SLICED POTATO

EGGPLANT

JALAPEÑOS

CHERRY TOMATOES
Seasonal

SUNDRIED TOMATOES

ROASTED PINE NUTS

SWEET PIQUANTE PEPPERS

CALABRESE PEPPERS
Very spicy

TOASTED WALNUTS

BASIL PESTO DRIZZLE

SHAVED FENNEL

OVEN ROASTED RED ONION

ZUCCHINI

CAPER BERRIES

INDULGENCES

TRY THESE ULTRA-PREMIUM ADDITIONS FOR A TRULY UNIQUE EXPERIENCE

SHAVED TRUFFLE (MKT PRICE)
Seasonal, very rare, Italian

BALSAMIC LEONARDI RESERVA 100 YEAR \$20 /TSP
Modena, Italy, purchase 100 ml bottle for \$795

DON'T FORGET TO ADD A SIDE SALAD FOR 3.50

HOUSE RECIPES

MARGHERITA 8.95

Rosso foundation, hand pulled mozzarella, fresh basil, wild dried oregano, cold pressed olive oil, sea salt

QUATTRO FORMAGG 10.95

Rosso foundation, fresh basil, smoked mozzarella, Pt Reyes blue cheese, shaved dop parmigiana, oregano

CARNI 11.95

Rosso foundation, fresh shredded mozzarella, salami, Molinari pepperoni, Italian sausage, pancetta, oregano

MEDITERRANEAN 12.95

Rosso foundation, fresh shredded mozzarella, Laura Chenel goat cheese, sun-dried tomatoes, eggplant, artichoke hearts, Italian olives, oregano

VEGGI 11.95

Pesto foundation, fresh shredded mozzarella, zucchini, fresh cherry tomatoes, red onion, roasted mushrooms, oregano

PICCANTE 11.95

Rosso foundation, fresh shredded mozzarella, smoked mozzarella, Molinari pepperoni, mushrooms, roasted garlic, calabrese peppers

PIZZA INSALATA 11.95

Bianca foundation, fresh shredded mozzarella, finished with prosciutto di Parma, baby arugula, shaved DOP parmigiano reggiano, cracked pepper and balsamic reduction

GENOVESE 11.95

Pesto foundation, fresh shredded mozzarella, roasted mushrooms, pancetta, caramelized red onion, toasted pine nuts, oregano, cold pressed olive oil

TARTUFO 13.95

Bianca foundation, fresh shredded mozzarella, roasted mushrooms, finished with baby arugula, Il Forteto truffle pecorino and truffle oil

SALADS

BUILD YOUR OWN OR CHOOSE FROM ONE OF OURS
(SIDE SALADS AVAILABLE FOR \$3 WITH ANY PIZZA)

BUILD SALAD 7.95

Organic and locally sourced greens with assorted seasonal vegetables and toppings. House vinaigrette, Caesar, olive oil and balsamic vinegar. Add organic, free range chicken \$3

CAESAR SALAD 7.95

Baby Gem greens, shaved parmesan, white anchovy fillets. House-made Caesar dressing. Add organic, free-range chicken \$3

CAPRESE SALAD 8.95

Fresh mozzarella, marinated seasonal tomatoes, fresh basil, olive oil, balsamic.

DOLCE

STRAUSS FAMILY ORGANIC SOFT SERVE 5.00

Vanilla / Chocolate / Swirl

HOUSE MADE TOPPING 1.00

Valrhona Fudge / Butterscotch / Giandua / Saba / Cold pressed olive oil and sea salt

BEVERAGES

FOUNTAIN SODAS 2.50

DEVIL'S CANYON DRAFT ROOT BEER 3.00

DAILY BREWED ICED TEA 2.50

VARIOUS BOTTLED AND ITALIAN SODAS 3.00 - 5.00

BOTTLED ITALIAN SPARKLING AND STILL WATER S 3.00 L 4.00

BEERS 5.50

A collection of locally crafted, interesting brews on tap

VINO 7.00 - 9.00

Carefully curated regional wines on tap

ILLY ESPRESSO 2.75

DOUBLE 3.00

AMERICANO 3.00

CAPPUCCINO 3.25

LATTE 3.25

BUILD PIZZERIA ROMA

2286 SHATTUCK AVENUE / BERKELEY / CALIFORNIA

WWW.BUILDPIZZERIA.COM

BUILD

M E N U

ROMA

PIZZERIA

BUILD BAR

BUILD FRIES \$4

Lemon-garlic aioli, parsley

OLIVOS \$5

Warmed garlic, chili flakes, orange, rosemary

BRUSCHETTA \$7

Toasted crostini, tomato confit, micro greens, basil, parmesan crumbs

CAESAR SALAD \$8

Baby gem lettuce, house caesar dressing

(ORGANIC CHICKEN ADD \$3)

INSALATA MISTA \$8

Organic local baby lettuces, seasonal vegetables, house vinaigrette

BURATTA \$8

Oven-roasted Romas, olive oil, balsamic, toasted crostini

TRUFFLE ARANCINI \$9

Truffle risotto, smoked mozzarella, house-made tomato sauce

VEGGIE PANINI \$9

Roasted organic market vegetables, smoked mozzarella, sun-dried tomato, pesto

PROSCIUTTO PANINI \$11

Prosciutto, mozzarella, sun-dried tomato, pesto, house pickles

BUILD BURGER \$12

*Marinated portobello, baby gem lettuce, balsamic-roasted onion,
sun-dried tomato, pesto, seeded bun, fries*

PIATTO DEL GIORNO

Market Price

FOOD

BUDINO \$8

House-made butterscotch, sea-salt, mascarpone cream

CROSTATA DI FRUTTA \$8

Seasonal fruit tart, mascarpone cream, balsamic caramel

SOFT SERVE \$4

Locally-sourced, Strauss organic ice cream

HOUSE-MADE TOPPINGS \$1/EA

Butterscotch / Gianduja / Hot fudge

BEER FLOATS \$8

VANILLA BEER FLOAT

*Allagash belgian-style witbier, vanilla ice cream,
locally made honey-basil syrup, sea salt*

CHOCOLATE BEER FLOAT

*Bison organic chocolate stout, chocolate ice cream,
house-made valrhona fudge drizzle*

I DOLCI

*Our spiritous libations have a high concentration of flavors,
are often on the bitter side, and are served up in a coupe glass.*

*If you prefer yours over ice, we offer a crystal-clear,
hand-cut, slow melting ice cube that can be re-used 2-3 times.*

SFERA GRANDE ICE \$1.50

BITTER OLD MAN

AMARO VECCHIO \$10.50

Bourbon, rye, blend of vermouths, bitters

SWEET OLD MAN

SDOLCINATO VECCHIO \$9.50

Bourbon, vermouth, averna, maraschino, bitters

THE DRUNK MONK

MONACO BEVUTO \$10.50

Rye, vermouth, benedictine, absinthe, bitters

SMOKE & LEATHER

FUMO E PELLE \$10.50

Bourbon, vermouth, smoked black tea liqueur, bitters

ORANGE & WALNUTS

ARANCI E NOCI \$9.00

Bourbon, black walnut liqueur, cointreau, barrel-aged bitters

CARDAMOM OLD FASHIONED

CARDAMOMO ANTIQUATO \$9.00

Bourbon, orange, bitters, cardamom

UBIQUITOUS BUT DELICIOUS NEVERTHELESS... OUR NEGRONI

OMNIPRESENTE PERO SQUISITO TUTTAVIA \$10.50

Gin, blend of vermouths, Campari, Gran Classico bitter

SPIRITOUS LIBATIONS

Our cocktails are made with small production craft spirits, freshly-squeezed citrus, bitters, and a little spice—refreshing and exciting to both the eyes and the mouth.

CARIBBEAN COCKTAIL

BEBITA CARAIBI \$10

Blend of aged rums, allspice, clove, lime, ginger, bitters, nutmeg, fizz

ANGRY RUSSIAN MULE

MULO RUSSO ARRABBIATO \$9

Vodka, fresh lime and ginger juices, allspice, clove, bitters, fizz

OUR PALOMA

JALISCO-OAXACA POMPELMO \$9

Tequila, Mescal, lime, grapefruit, elderflower, fizz

OUR PIMM'S CUP

TAZZA DI ALLORO E ZENZERO \$10

Pimm's #1, gin, bay laurel, Douglas fir, Amaro, lemon, ginger, fizz

A SHORT AND BEAUTIFUL CUBAN WOMAN WITH A BIG MOUTH (OUR MOJITO)

CUBANA BELLA E BREVE CON UNA BOCA GRANDE \$9

Blend of white rums, lime, vanilla, mint, fizz

APRICOT-PLUMB PISCO SOUR

ALBICOCCA-PRUGNA SOUR \$11

Pisco, plum and apricot brandies, lime, egg white, stenciled bitters

APPLE, PEAR, ALMOND, FOAM!

MELE, PERE, MANDORLO, SPUMA! \$12

Bourbon, pear, apple, aged rum, amaretto, lemon, Thai-coconut foam

MOROCCAN EVENING (A COSMO, SORT OF)

SERATA MAROCCHINA \$9

Vodka, mandarin orange blossom, lime, pomegranate, cardamom

AUTUMN ON THE AMALFI COAST

AUTUNNO A COSTIERA AMALFITANA \$10

Vodka, Buddha's hand citron, Campari, lemon, grapefruit, basil, prosecco

REFRESHING COCKTAILS

Like “thieving” directly from the original oak barrels, kegged wines retain the integrity and quality of the winemakers’ intention. By eliminating bottles and sourcing locally, our tap wines help preserve our environment. They’re also an exceptional value.

PRICING: GLASS / HALF LITER / LITER

WHITES

TANGENT \$7 / \$15 / \$29

SAUVIGNON BLANC 2011

Bright and zesty with a grassy undertone

ACROBAT \$7 / \$14 / \$28

PINOT GRIS, 2012

Fruit forward with a refreshing citrus finish

TREFETHEN \$8 / \$17 / \$33

DRY RIESLING, 2012

Balanced minerals and acidity, finishes with flavors of grapefruit

J VINEYARDS \$9 / \$19 / \$37

CHARDONNAY, 2009

Blend of fruit, with a creamy, citrus finish

WINES ON TAP

Like “thieving” directly from the original oak barrels, kegged wines retain the integrity and quality of the winemakers’ intention. By eliminating bottles and sourcing locally, our tap wines help preserve our environment. They’re also an exceptional value.

PRICING: GLASS / HALF LITER / LITER

REDS

VINUM CELLARS \$7 / \$15 / \$29

PINOT NOIR, 2010

Rich, sweet cherry and soft tannins

SMITH & HOOK \$8 / \$17 / \$33

CABERNET, 2011

Full bodied, bold, dark fruit flavors

COPPOLA ‘ROSSO Y BIANCO’ \$7 / \$15 / \$29

ROSSO BLEND, 2010

Red table wine, light and fruity

SHOOTING STAR \$8 / \$17 / \$33

ZINFANDEL, 2009

Fresh, fruit style with soft tannins

SILVER TAP \$8 / \$17 / \$33

MERLOT, 2009

Approachable, with flavors of plum and berries

QUPE ‘SAWYER LINDQUIST’ \$10 / \$20 / \$40

GRENACHE, 2009

Aged in neutral French oak, savory fruit tones

AU BON CLIMAT \$11 / \$23 / \$45

PINOT NOIR, 2010

Balanced, nicely textured, brightly fruity

ROTH ESTATE \$14 / \$29 / \$57

HERITAGE BLEND, 2010

Rich wine, bold flavors, beautifully balanced

WINES ON TAP CONT.

BOTTLED WHITE

LAGARIA \$24

PINOT GRIGIO, DELLE VENEZIE, 2011

Crisp, clean, versatile

TERREDORA DIPAOLO \$28

FALANGHINA, CAMPANIA, 2011

Fresh and clean, hint of apple and citrus

ALLEGRINI \$28

SOAVE, VENETO 2011

Supple and elegant, light mineral flavors, aromatic finish

BASTIANICH \$30

ADRIATICO FRIULANO, FRIULI, 2010

Refreshing mineral flavor, zesty acidity

LA MARCA \$24

PROSECCO DI CONEGLIANO NV

Crisp and dry

ROEDERER ESTATE \$42

BRUT, ANDERSON VALLEY, CA

Balanced and sleek

BOTTLED RED

CASTELVERO \$24

BARBERA, PIEMONTE, 2010

Simple and warm, fruit aroma, great to enjoy with food

GIUSEPPE \$24

VALPOLICELLA, CAMPAGNOLA, 2010

Fragrant nose, hint of spice

POGGIOTONDO \$28

CHIANTI, TUSCANY, 2009

Medium bodied, ripe tannins and subtle oak

LEONE DE CASTRIS \$30

SALICE SALENTINO RISERVA, PUGLIA, 2008

Medium tannins and dark berry flavors

FRESCOBALDI "NIPOZZANO" \$35

CHIANTI RUFINA, TUSCANY, 2008

Abundant, aromatic fruit, endless finish

PRODUTTORI DEL BARBARESCO \$54

PIEMONTE, 2008

Scent of bold fruit and spices, firm and elegant

QUERCIABELLA \$58

CHIANTI CLASSICO, 2009

Rich fruited, seamless flow, gorgeous scent

FOR SHARING

BUZZERKELEY \$22

BELGIAN GOLDEN ALE 7.5% 750ML, CALICRAFT BREWING CO, WALNUT CREEK, CA
*Champagne-like carbonation with a lush malt profile,
notes of honey, stone fruit and fresh-baked bread*

MISCHIEF \$22

BELGIAN GOLDEN ALE 7.5% 750ML, THE BRUERY, PLACENTIA, CA
*Hazy golden with vibrant fruit, lemongrass,
orange bananas, astringent and lightly tart*

RED BARN \$19.50

FARMHOUSE ALE 7.7% 750ML, LOST ABBEY, SAN MARCOS, CA
*Farmhouse-style ale with spice, pepper
and coriander, some earthy undertones*

ENJOY ON YOUR OWN

TRIPEL KARMELIET \$12.50

BELGIAN TRIPEL 9.0% 330ML, BROUWERIJ BOSTEELS, BUGGENHOUT, BELGIUM
*Fruity, floral, crackers, fresh grain,
and malty sweetness. Complex with sharp carbonation.*

CUVEE DE JACOBINS ROUGE \$14.00

FLANDERS RED ALE 6.0% 330ML, BOCKOR BREWERY, BELLEGEM, BELGIUM
Sour red cherry, strong earthy aroma, oaky, sweet and crisply acidic.

ST. BERNARDUS ABT 12 \$14.00

BELGIAN STRONG DARK ALE 330ML, BROUWERIJ ST. BERNARDUS, WATOU, BELGIUM
*Massively complex strong Belgian ale, dark fruits, earthy spice, dark
molasses and candied fig.*

AVENTINUS \$9.50

WEIZENBOCK 8.2% 16.9OZ, SCHNEIDER WEISSE, KELHEIM, GERMANY
*A dark wheat beer, sweet banana bread, clove, raisin and vanilla.
Very complex.*

OLD RASPUTIN \$6.00

RUSSIAN IMPERIAL STOUT 9.0% 12OZ, NORTH COAST BREWING CO, FT BRAGG, CA
*Impossibly black with massive bittersweet chocolate and coffee.
A beer to be sipped.*

MOOSE DROOL \$4.50

BROWN ALE 5.2% 12OZ, BIG SKY BREWING CO, MISSOULA, MT
Sessionable brown ale, with flavors of chocolate, nuts and caramel.

CANNED & BOTTLED BEER

ENJOY ON YOUR OWN CONT.

SESSION LAGER \$3.50

AMERICAN PALE LAGER 5.1% 12OZ, FULL SAIL BREWING CO, HOOD RIVER, OR
A lawnmower-friendly American lager with a crisp aroma and dry malty finish.

KONIG PILSNER \$5.50

GERMAN PILSNER 4.9% 16OZ CAN, KONIG BRAUEREI, DUISBURG, GERMANY
Beautiful pilsner-style with a lemon,herbal aroma and crisp flavorful finish.

NEGRA MODELO \$4.50

DUNKEL LAGER 5.0% 12OZ, CERVEZERIA MODELO, MEXICO CITY, MEXICO
Full-bodied Mexican lager, with notes of caramel and roasted toffee. Minimal bitterness.

STELLA ARTOIS \$6.00

LAGER 5.2% 14.9OZ CAN, LEUVEN, BELGIUM
Belgium's best-selling lager in a pretty can.

SCHLITZ "GUSTO" \$3.50

AMERICAN PALE LAGER 4.7% 12OZ, JOSEPH SCHLITZ BREWING CO, MILWAUKEE, WI
The classic, all-malt 1960's recipe. Don Draper would drink this tasty American lager.

PABST BLUE RIBBON \$3.50

AMERICAN PALE LAGER 4.7% 16OZ CAN, PABST BREWING CO, MILWAUKEE, WI
All-American fizzy yellow lager. That's it.

PACIFIC PEAR \$6.00

PERRY CIDER 5.0% 12OZ BOTTLE, FOX BARREL CIDERS, COLFAX, CA
For the gluten-free drinker, a great locally-made pear cider.

CANNED & BOTTLED BEER CONT.

FLIGHTS \$8

*A curated selection of four distinctive flavor profiles
for you to experiment with, discover and enjoy*

CRISP

Trumer Pils, Urban People's Common Lager, Bitter American, Genesis

FRUITY

Allagash White, Kellerweis, Almanac Honey Saison, Prangster

HOPPY

Big Daddy IPA, Union Jack IPA, Hop Rod Rye, Denogginizer

MALTY

Evil Twin, Oaktown Brown, Payback Porter, Bison Chocolate Stout

ON TAP

TRUMER PILS \$5.50

PILSNER 4.9%, TRUMER BRAUEREI, BERKELEY, CA

*Crisp, refreshing pilsner with a light golden color and
pronounced lemon, herbal hop note.*

URBAN PEOPLE'S \$5.50

COMMON LAGER 5.4%, LINDEN STREET BREWING CO, OAKLAND, CA

*A take on the classic "steam" style beer unique to California.
Earthy, grassy aroma with a crisp, malty backbone.*

ALLAGASH WHITE \$5.50

BELGIAN-STYLE WITBIER 5.0%, ALLAGASH BREWING CO, PORTLAND, ME

*A classic Belgian-style white, cloudy with a frothy white foam
and spiced with coriander and orange peel.*

SIERRA NEVADA KELLERWEIS \$5.50

HEFEWEIZEN 4.8%, SIERRA NEVADA BREWING CO, CHICO, CA

*Medium bodied hefeweizen, cloudy with a refreshing tartness
and notes of citrus, banana and clove.*

ALAMANAC HONEY SAISON \$6.50

FARMHOUSE ALE 4.6%, ALAMANAC BREWING CO, SAN FRANCISCO, CA

*Brewed with local honey and ginger, some earthy, floral
and spicy notes balanced with a lingering sweetness.*

PRANQSTER \$5.50

BELGIAN STRONG PALE ALE 7.6%, NORTH COAST BREWING CO, FT BRAGG, CA

*A strong Belgian-style pale ale, earthy, citrus-spiced aroma,
with a bright, dry effervescence.*

BITTER AMERICAN \$5.50

PALE ALE 4.4%, 21ST AMENDMENT BREWING CO, SAN FRANCISCO, CA

*A "session" IPA... big, juicy citrus aroma, a touch of
caramel sweetness and a lingering bitter finish.*

DRAFT BEER

ON TAP CONT.

GENESIS \$5.50

PALE ALE 5.5%, SHMALTZ BREWING CO. SAN FRANCISCO, CA
*Classic dry-hopped West Coast style pale ale with grassy,
piney nose balanced with a malty backbone.*

BIG DADDY IPA \$6.50

INDIA PALE ALE 6.5%, SPEAKEASY ALES & LAGERS, SAN FRANCISCO, CA
*Extremely dry, with big aromas of grapefruit, pine and
bready malt and crisp refreshing bitterness.*

UNION JACK IPA \$5.50

INDIA PALE ALE 7.6%, FIRESTONE WALKER BREWING CO. PASO ROBLES, CA
*Massive pineapple and grapefruit aroma with a chewy malt
sweetness and sharp citric bitterness.*

HOP ROD RYE \$6.50

DOUBLE RYE IPA 8.0%, BEAR REPUBLIC BREWING CO. CLOVERDALE, CA
*Deep amber color, aroma of citrus peel, wildflowers and pine
with a heavy caramel and tangy rye spice.*

DENOGGINIZER \$6.50

IMPERIAL IPA 9.75%, DRAKE'S BREWING CO. SAN LEANDRO, CA
*Huge double IPA, some tropical notes of mango,
pineapple and grapefruit, resinous, oily and massively hopped.*

EVIL TWIN \$5.50

AMBER / RED ALE 6.8%, HERETIC BREWING CO. FAIRFIELD, CA
*Well-balanced amber ale with a hoppy apricot aroma
balanced with creamy roasty, biscuity flavors.*

OAKTOWN BROWN \$5.50

BROWN ALE 6.2%, CALICRAFT BREWING CO. WALNUT CREEK, CA
*Nutty aroma, light hop presence, full-bodied,
flavors of chocolate and a light smokiness.*

PAYBACK PORTER \$5.50

ROBUST PORTER 7.5%, SPEAKEASY ALES & LAGERS, SAN FRANCISCO, CA
*Brown black with a medium body, bitter cocoa and espresso,
with a delicate citrus hop presence.*

ORGANIC CHOCOLATE STOUT \$5.50

STOUT 5.0%, BISON BREWING CO. BERKELEY, CA
*Deep black, explosion of dark chocolate and roasted barley,
full-bodied, chewy and satisfying.*

DRAFT BEER CONT.