## EXPERIENCE The real deal

### SALADS

**GREENS \$4/\$7** Parmigiano, lemon, olive oil.

GORGONZOLA \$4/\$7 Butter lettuce, walnuts, dried cranberries,

CAESAR \$4/\$7 Perfect.

**CHOPPED \$5/\$9** Assorted vegetables, cheese and meats in an oregano vinaigrette.

"CREATE YOUR OWN" \$4/\$6 Your choice of lettuces, dressings, plus any ADD ONS at \$1/each. Please ask for a clipboard to create and order your customizable salad.

### BURRATA \$6

BEETS + BALSAMIC CHERRY TOMATOES + PESTO ARTICHOKE TAPENADE + OLIVES PROSCIUTTO + MELON (\$11)



MEATBALLS \$6 Wood-oven baked with tomato, oregano and Parmigiano.

TRUFFLE CHEESE BREAD \$11 Boschetto di tartufo, mozzarella, garlic and Parmigiano.

BRDCCDLINI \$5 Wood-roasted with garlic, Calabrian chiles and olive oil.

ANTIPASTI \$11 Only the best meats, cheeses and vegetables we have.

# THE CLASSICS

**MARGHERITA \$6.65** Crushed tomato, fresh mozzarella, Parmigiano Reggiano, olive oil, basil.

BIANCA \$5.85 White pie (no sauce), fresh mozzarella, Parmigiano Reggiano, garlic, oregano, olive oil.

MARINARA \$5.35 Crushed tomato, garlic, oregano, olive oil (no cheese).

**VERDE \$7.35** Green pie (pinenut-basil pesto), fresh mozzarella, Parmigiano Reggiano.



Select any combination of proteins, cheeses and vegetables to achieve your perfect pie. All ADD DNS are \$1 except as noted.

### PROTEINS \$1

BACON Applewood-smoked bacon, diced and rendered crispy.

BACON MARMALADE (\$3) Bacon "jam" made with balsamic, onions and brown sugar.

ANCHOVIES Olive oil-packed Sicilian anchovies.

PEPPERONI Pork, spices and fennel pollen. Classic.

RDCK SHRIMP (\$3) Wild Florida rock shrimp. Marinated in olive oil, basil and garlic.

CHICKEN Whole natural chicken rubbed with spices and wood oven-roasted.

SOPPRESSATA SPICY. Air-dried salami with Calabrian chiles.

PROSCILITTO DI PARMA (\$3) Sliced to order and applied AFTER baking, never cooked.

ROSEMARY HAM Uncured from Fra' Mani.

SALAMI Fra' Mani from San Francisco.

SAUSAGE Molinari sweet Italian salsiccia.

MEATBALLS Seasoned grass-fed beef roasted in our wood oven.

EGG From organic, free range chickens.

CLAMS (\$6) Fresh manila clams from Washington.

### CHEESES \$1

 $\label{eq:relation} \begin{array}{l} \mbox{RICDTTA} & \mbox{Presented 'incarcerato' style - rolled into the edge of the crust or spread on top. \end{array}$ 

SMOKED PROVOLONE (SCAMORZA) Classic cow's milk cheese from Italy.

GORGONZOLA Blue cheese from Italy.

FETA Made in France with creamy sheep's milk.

BOSCHETTO DI TARTUFO (\$3) Truffle cheese from Italy.

FONTINA Creamy, tangy, rich and earthy.

GOAT CHEESE (\$3) Laura Chenel goat cheese from Sonoma.

PECORINO ROMANO DOC Hard sheep's milk cheese from Lazio.

MDZZARELLA DI BLIFALA (\$6) Creamy, rich and moist. Made from the milk of grass-fed water buffalo.

#### VEGETABLES \$1

BROCCOLINI Charred in the wood burning oven.

PEPPADEWS Small pickled peppers. Sweet and a little spicy.

TOMATOES Heirloom organic cherry tomatoes. Cut and marinated with olive oil and basil.

KALAMATA DLIVES

EGGPLANT Baby eggplants – sliced, marinated and wood oven-roasted.

ARTICHOKES Marinated Italian artichokes.

**ARUGULA** Wild and peppery. Always applied AFTER the pizza is baked.

PINE NUTS Toasted and golden.

MUSHROOMS Mixed mushrooms marinated and wood oven-roasted.

ROASTED GARLIC Roasted in olive oil until soft and caramelized.

CARAMELIZED DNIDNS Cooked slowly until sweet and smoky.

RED ONIONS Thinly sliced and raw.

CAPERS Salt-packed then rinsed.

BASIL PESTO Pinenuts, Parmigiano, basil and garlic.

JALAPEÑOS Thinly sliced and spicy!

SPINACH Lightly steamed.

Imported from Italy.

**PINEAPPLE** Fresh, ripe Hawaiian pineapples. Sweet and salty.

BUTTERNUT SQUASH Diced and roasted.



TARTLIFO \$11.85 Truffle cheese, mushrooms, roasted garlic, arugula (no sauce).

SAUSAGE & PEPPERS \$9.65 Italian sausage, peppadews, caramelized onions.

**QUATTRO FORMAGGI \$9.85** Scamorza, parmigiano, gorgonzola, fontina (no sauce).

**PICCANTE \$7.65** Soppressata, garlic, Calabrian chiles.

**CARNI \$10.65** Salsiccia, pepperoni, meatballs, rosemary ham.

VEGE **\$9.65** Mushrooms, artichokes, broccolini.

POLLO \$8.85 Chicken, gorgonzola, caramelized onions (no sauce).

CAPRICCIOSA \$10.65 Artichokes, mushrooms, olives, ham.

**NAPOLETANA \$10.35** Anchovies, shrimp, capers, garlic, oregano (no cheese).

FILETTI \$9.35 Basil pesto, fresh mozzarella, double cherry tomatoes (no sauce).

VONGOLE \$12.85 Fresh clams, pecorino, garlic, cracked black pepper, parsley (no sauce).

**TROPICALE \$9.65** Roasted pineapple, ham, jalapenos.

BLT \$10.85 Bacon marmalade, arugula, cherry tomatoes (no sauce).

MARGHERITA DDC \$12.85 Mozzarella di bufala, double cherry tomatoes, shredded basil (no sauce).

ZUCCA \$8.85 Butternut squash, caramelized onions, bacon, rosemary oil (no sauce).