

—BEER—

Drafts

Brooklyn Sorachi Ale (7.2%)
Saison

Lost Coast Tangerine Wheat (5.0%)
Fruit Beer

Anderson Valley Blood Orange Gose (4.2%)
Grodziskie/Gose

Founders Imperial Stout (10.5%)
Imperial Stout

Goose Island Fulton & Wood My Shout (5.0%)
American Pale Ale

Victory Prima Pils (5.3%)
Pilsener

B.O.M. Triporteur From Heaven (6.2%)
Belgian Ale

B.O.M. Triporteur From Hell (6.6%)
Belgian Ale

Solemn Oath Butterfly Flashmob (7.2%)
Belgian IPA

Pullman Brown Ale (6.0%)
American Brown Ale

Anthem Hop Cider (6.5%)
Cider

Moody Tongue Carmelized Chocolate Churro Porter (7.7%)
Baltic Porter

—COCKTAILS—

The Bourbon Babe

“That’ll do, pig.”

Prichard’s Double Chocolate Bourbon,
maple black pepper simple syrup, plum bitters, candied pork belly

Atom and Eve

Bison Grass Vodka,
ginger liqueur, apple caviar

The Daywalker

gin, yellow Chartreuse, Whisper Dry Vermouth,
barrel-aged orange bitters

El Cinema

butter-infused tequila, Mexican coke, salted popcorn foam

Floor and a Half

rum, house-made horchata, vanilla bean foam

The Back Scratcher

scotch, elderflower liqueur, egg white, Angostura bitters, orange bitters

Wine Thyme

thyme and ginger red wine-infused ice cubes, prosecco bath



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— SMALL PLATES —

“Meat Ballah, Shot Callah”

mozzarella-stuffed meatballs topped with oven-roasted tomato sauce, served with house-made French bread

“Dr. Octo[Pi]”

marinated and grilled octopus, served on a bed of spinach salad tossed in soy ginger sauce

“Them Bones”

roasted bone marrow on house-made French bread, topped with parsely salad

— SALADS —

“Garden the Interruption”

fresh tomato, fresh mozzarella, basil with balsamic vinegar pearls

“So Fresh and So Green... Green”

kale, oven-roasted red pepper, carrot, radish, fontina with mustard vinaigrette

“The Rocket”

arugula, apple, fennel, artichoke, grana padano with cirtus vinaigrette

“Let the Beet... mmm... DROP”

seasonal root vegetables, spinach, goat and ricotta blend, candied walnuts with walnut vinaigrette

— NEAPOLITAN-STYLE PIZZA —

SERVED FROM OUR WOOD-BURNING OVEN WITH HOUSE-MADE DOUGH

“The Wizard of Mozz”

thinly sliced tomato, fresh mozzarella, and fresh basil in an oven-roasted tomato sauce

“The √Pi”

fire-roasted, seasonal root vegetables, fresh mozzarella, and shaved grana padano in a pistachio and pesto-based sauce

“The Mac-elangelo”

Orecchiette pasta, pancetta, gouda, fontina, and shaved grana padano in an Italian cream sauce topped with crispy sage

“Oh, Dawn-a”

Italian sausage, onion, oven-roasted red pepper, gouda, and fontina in an Italian cream sauce, topped with a fried egg and crispy hash browns

“The Jersey Shore”

Italian sausage, prosciutto, and pancetta, with fresh grated cheese in an oven-roasted tomato sauce

“Notorious P.I.G.”

pork belly, apple, red onion with a goat and ricotta cheese blend, in a house-made sweet & spicy BBQ sauce

— DESSERTS —

“Chocolate & Cheese” :: Baked Brie

“Honey, Can You Fig It?” :: Figs & Honey

“Sweet Fruition” :: Seasonal Fruit Pi

Chef Donna Allers