



OUR SIGNATURE DOUGHS

Special

Ambrogio 15 Secret Wheat Flour Blend, Paper Thin Crust

Whole Wheat

Stone Ground in Purity, Easy to Digest and Ideal for Healthy Diet
+ \$1

Gluten Free

White and Brown Rice Flour Blend, Enriched with a Herb Seasoning
+ \$2

OUR GRAINS

Stone Ground Petra® Flours
100% Italian
Organic, Non GMO Wheat
Nycotoxins, Pesticides and Preservatives Free

PIZZE ROSSE

With San Marzano DOP* Tomato Sauce

Marinara (Vegan) \$ 11

Garlic EVOO, Sicilian Capers, Oregano

Margherita \$ 15

Mozzarella Fiordilatte, Fresh Basil, EVOO
~ Sub Mozzarella di Bufala Campana DOP* \$ 5
~ Add Prosciutto Crudo di Parma Aged 20M \$ 4

Burrata e Prosciutto Crudo \$ 21

Mozzarella Fiordilatte, Burrata Cheese from Puglia, Prosciutto Crudo di Parma Aged 20M

Salsiccia, Asiago e Porcini \$ 20

Mozzarella Fiordilatte, Italian Sausage, Porcini Mushrooms, Asiago Cheese

Verdure Grigliate \$ 16

Mozzarella Fiordilatte, Grilled Veggies
~ Sub Mozzarella di Bufala Campana DOP* \$ 5

Salamino Piccante \$ 17

Mozzarella Fiordilatte, Spicy Spianata Calabra (Salame), Rosemary, Garlic EVOO, Grated Parmigiano

Vegana \$ 16

Grilled Veggies, Mixed Greens, Cherry Tomatoes
~ Add Fresh Burrata Cheese \$ 5
~ Add Vegan Mozzarella Cheese \$ 4

Cotto e Funghi \$ 17

Mozzarella Fiordilatte, Cremini Mushrooms, Prosciutto Cotto

Hannibal Lecter \$ 20

Mozzarella Fiordilatte, Grated Parmigiano, Spicy Spianata Calabra (Salame), Italian Sausage, Porchetta (Pork Roast), Red Bell Pepper

Bresaola, Rucola e Parmigiano \$ 19

Mozzarella Fiordilatte, Bresaola (Cured Italian Beef), Shaved Parmigiano-Reggiano Aged 24M, Arugula, EVOO

Capricciosa \$ 20

Mozzarella Fiordilatte, Cremini Mushrooms, Artichokes, Prosciutto Cotto, Spicy Spianata Calabra (Salame), Oregano

Parmigiana \$ 17

Mozzarella Fiordilatte, Grilled Eggplants, Smoked Provola di Agerola, Grated Parmigiano, Garlic EVOO, Fresh Basil

PIZZE BIANCHE

No Tomato Sauce

Cinque Formaggi \$ 19

Mozzarella Fiordilatte, Asiago, Gorgonzola Dolce, Smoked Provola di Agerola, Grated Parmigiano-Reggiano Aged 24M

Patate e Speck \$ 19

Mozzarella Fiordilatte, Roasted Potatoes, Grated Parmigiano-Reggiano Aged 24M, White Truffle EVOO, Speck (Smoked Prosciutto)

Carciofi, Pancetta e Asiago \$ 19

Mozzarella Fiordilatte, Asiago, Artichokes, Pancetta (Italian Bacon)

Salsiccia, Gorgonzola e Cipolla \$ 17

Mozzarella Fiordilatte, Italian Sausage, Gorgonzola Dolce, Red Onions

PIZZE GOURMET

Pesto e Mortadella \$ 19

Homemade Pesto, Mozzarella Fiordilatte, Cherry Tomatoes, Mortadella

Nduja, Mozzarella di Bufala, Porchetta e Cipolle \$ 23

Nduja (Spicy Spreadable Salame) Sauce, Mozzarella di Bufala Campana DOP* Served Raw, Italian Porchetta, Red Onions, Arugula

Crema di Peperoni, Burrata e Salamino Piccante \$ 23

Spicy Bell Pepper Cream, Mozzarella Fiordilatte, Burrata Cheese from Puglia, Spianata Calabra (Salame), Italian Olives

Pizza Mediterranea \$ 21

Yellow Whole Peeled Tomato Sauce, Mozzarella di Bufala Campana DOP Served Raw, Organic Cherry Tomatoes, Italian Olives, Fresh Basil, EVOO

ADD ON



\$ 2

~ Garlic EVOO
~ Spicy EVOO
~ Onions
~ Capers
~ Arugula

\$ 3

~ Italian Olives
~ White Truffle EVOO
~ Shaved Parmigiano
~ Seasonal Grilled Veggies
~ Prosciutto Cotto
~ Cremini Mushrooms
~ Italian Sausage
~ Sicilian Anchovies

\$ 4

~ Prosciutto crudo
~ Porchetta
~ Salame
~ Spicy Salame Calabrese
~ Vegan Mozzarella Cheese
~ Artichokes
~ Speck
~ Italian Pancetta

\$ 5

~ Italian Porcini Mushrooms
~ Fresh Burrata Pugliese
~ Mozzarella di Bufala Campana DOP*