



pizze rosse (red pizza)
san marzano tomato sauce

Margherita v

fresh mozzarella, grana padano,
basil, sea salt, e.v.o.o.

Polpette

sliced meatballs, oregano,
ricotta cheese, grana padano

Napoletana v

mozzarella di bufala, roasted plum tomatoes,
basil, e.v.o.o.

Pepperoni Classico

pepperoni, fresh mozzarella, grana padano

Salsiccia

fennel sausage, fresh mozzarella,
grana padano, fennel pollen

Bufala e Crudo

prosciutto, mozzarella di bufala,
basil, grana padano

Carciofi

roasted artichoke hearts, basil,
fresh mozzarella, grana padano

Gluten-Free Pizza Crust

Pinsa Romana 4

roman style flatbread

pizze bianche (white pizza)
besciamella sauce

19

Funghi v

wild mushrooms, taleggio, fontina,
white truffle oil, parsley

21

24

Pancetta Affumicata

pancetta, red onion, fresh mozzarella,
basil, grana padano

23

21

Prosciutto e Rucola

prosciutto san danielle, mozzarella di bufala,
grana padano, basil, arugula

25

24

Quattro Formaggi v

mozzarella di bufala, grana padano,
ricotta, fontina

22

24

Asiago

hot soppressata, asiago cheese,
hot honey, oregano

22

25

Cacio e Pepe

toasted black pepper, mozzarella di bufala,
pecorino, grana padano

22

23

Additional Toppings

pepperoni

6

arugula

5

mushrooms

4

anchovies

4

kalamata olives

3

*please no half pizza/toppings requests

Chef di Cucina | Joseph Andrews

v This item is prepared ovo-lacto vegetarian.

Not all ingredients are listed. Fried items share common cooking oil. Please inform your server if a person in your party has a food allergy.
Please, no substitutions or modifications to the menu. 20% gratuity will be added to parties of 6 or more.