



## APPETIZERS

**ARTICHOKE DIP** artichoke, onion, parmesan cheese 8

**PANE BIANCO** with olive oil 4    **PANE BIANCO BAMBINI** 2    **PANE GARLIC & MOZZARELLA** 5

**WHITE BEAN BRUSCHETTE** white navy beans a la toscana, extra virgin olive oil 8

**TRADITIONAL BRUSCHETTE** tomato, extra virgin olive oil, balsamic vinegar, capers, basil 7

**ROASTED CAPRI VEGETABLES** grilled seasonal vegetables with smoked mozzarella 10

**CAULIFLOWER GRATINEE** cauliflower florets, grated asiago cheese, extra virgin olive oil 8

## SALADS

**ARUGULA & PROSCIUTTO** prosciutto di parma, arugula, shaved parmesan, extra virgin olive oil 9

**CAPRESE SALAD** tomatoes, fresh mozzarella, basil, balsamic dressing 9

**INSALATE MISTI** mixed greens, caramelized pecans, pears, goat cheese, balsamic dressing 8

**IZZA SALAD** mixed greens, lemon red wine vinegar dressing 6

**CAESAR SALAD** traditional Caesar salad 7    Add chicken 10

**KRISTINA SALAD** mixed greens, fresh grilled vegetables, goat cheese, lemon red wine vinegar dressing 9

## SANDWICHES

**VERDURA** roasted vegetables, basil, fresh mozzarella, extra virgin olive oil 8

**BOCA** salami, Canadian ham, roasted peppers, pepperoncini, fresh mozzarella 10

**POLLO** grilled chicken, arugula, tomato, red onion, fontina, pesto mayonnaise 10

## PIZZA (Try it crispy)

**MARGHERITA** tomato sauce, basil, fresh mozzarella 10

**MARINARA NAPOLETANA** tomato sauce, garlic, oregano, extra virgin olive oil (no cheese) 10

**MARGHERITA EXTRA** sliced tomato, mozzarella di bufala, basil (no tomato sauce) 13

**PUTTANESCA** tomato sauce, fresh mozzarella, fresh garlic, anchovy, hot pepper 13

**BRUNI** tomato sauce, fresh mozzarella, sausage, salami, onion, oregano 14

**NORCIA** tomato sauce, fresh mozzarella, grana padana, pepperoni, grilled peppers 14

**BBQ POLLO** grilled chicken, bbq sauce, mozzarella, red onion, cilantro 13

**RUGULA** romano, arugula, prosciutto di parma (no tomato sauce) 13

**VEGAN** tomato sauce, vegan mozzarella, seasonal vegetables 10

## WHITE PIZZA (Try it crispy)

**BIANCO** crème fraiche, taleggio, fontina, pecorino parmesan 14

**FORMAGGIO BLANCA** mushrooms, fontina, taleggio, thyme 13

## PIZZA EXTRAS

**ARUGULA, BASIL, CAPERS, MUSHROOMS, OLIVES, ONIONS, PEPPERS, PINEAPPLE** 1.5

**CANADIAN HAM, PANCETTA, PEPPERONI, SALAMI, SAUSAGE, ANCHOVIES** 2.5

**GOAT CHEESE, FONTINA, MOZZARELLA, RICOTTA, VEGAN MOZZARELLA** 2.5

**MOZZARELLA DI BUFALA, TALEGGIO** 3    **PROSCIUTTO DI PARMA, MEATBALL, CHICKEN** 3

## CALZONE

**RIPIENO** tomato sauce, fresh mozzarella, salami, ricotta 13

**RIPIENO EXTRA** tomato sauce, fresh mozzarella, ricotta, grana padana, salami, prosciutto 15

## PASTA

**SPAGHETTI BOLOGNESE** traditional meat sauce, pecorino romano, ricotta 12

**SPAGHETTI AND MEATBALLS** spicy tomato sauce, grana padana 12

**ROASTED VEGETABLE LASAGNA** grilled fresh vegetables, tomato sauce, mozzarella 11

**CHICKEN FETTUCCINE ALFREDO** grilled chicken, spinach, mushrooms, alfredo sauce 12



## CHARDONNAY

LA TERRE	6.5	19
RAVENSWOOD	8	22
GEYSER PEAK	9	26
COPPOLA	10	29
MARKHAM		30
RUTHERFORD HILL		38

## PINOT GRIGIO

MEZZACORONA	7	19
ANTINORI SANTA CRISTINA	10	30

## SAUVIGNON BLANC

MONKEY BAY	9	25
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## WHITE ZINFANDEL

BERINGER	9	19
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## CHAMPAGNE

FREIXNET BRUT, 187	7	
DOMAINE ST MICHELLE, BRUT		20

## CHAMPAGNE COCKTAILS

MIMOSA	8	
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## BEVERAGES

COFFEE, TEA, ICE TEA	2.5	
ESPRESSO	2.5	
CAPPUCCINO, LATTE	3	
COKE, DIET COKE, SPRITE, CHERRY COKE	2.5	
SPARKLING ORANGE	3	
SPARKLING LEMONADE	3	
SPARKLING PELLEGRINO	3.5	

## CABERNET SAUVIGNON

LA TERRE	6.5	19
BERINGER FOUNDERS	8	20
RODNEY STRONG	10	26
SIMI		40

## MERLOT

LA TERRE	6.5	19
ROBERT MONDAVI, PRIVATE SELECT	8	22
WILD HORSE		36

## PINOT NOIR

WYNDHAM ESTATE	7	19
GREG NORMAN	10	29
OYSTER BAY		36

## MERITAGE

ESTANCIA		49
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## CHIANTI

STRACCALI	7	19
AZIANO BY RUFFINO, CLASSICO	10	30
BANFI, CLASSICO RISERVA		38

## BIG REDS

LINDEMANS, SHIRAZ	7	19
ROSEMOUNT, CABERNET MERLOT	7	19
SANTA CRISTINA SANGIOVESE	10	30

## BEER

PERONI, MORETTI LT & DK, SIERRA NEVADA	5
NEW CASTLE, CORONA, WIDMER	5
BUDWEISER, BUD LITE	4
MICHELOB ULTRA, COORS LITE	4
ST PAULI NON-ALCOHOLIC	4

The Italian government formally recognized Neapolitan pizza as an artisan traditional food worthy of preservation and granted it D.O.C. (Denominazione di Origin Controllata) status in 1998. This recognition specifies the legally permitted ingredients and methods used in the preparation necessary to produce authentic Neapolitan pizza. The strict standards require using only soft-grain flour, fresh yeast, water and sea salt for the dough, Italian San Marzano plum tomatoes, all natural bufala di mozzarella or fior di latte, extra-virgin olive oil and fresh basil. Neapolitan pizzas must be hand stretched on a marble or stainless steel surface and cooked in a wood-burning oven at a temperature of 800° F. The Verace Pizza Napoletana Association (VPN) was established to protect and promote authentic Neapolitan pizza and defend its Neapolitan origins and traditions.

We adhere to these strict requirements to serve authentic thin crust Neapolitan style pizza. Enjoy!

*For more information, visit the association web site at [www.verapizzanapoletana.org](http://www.verapizzanapoletana.org).*