Contemporary Neapolitan Pizza Menu

Place your order at least 1 day in advance.
Pizzas are delivered or picked up at room temperature. They need to be reheated. Start with room temperature pizza. Preheat the oven to 350 F degrees. Wrap the pizza in aluminum foil (top and bottom). Reheat for 10-15 minutes. Cut the pizza in to 6 slices with scissors, add the toppings.

Traditional

- **Margherita –** San Marzano tomato sauce, basil, mozzarella, aged Pecorino Romano. ADD: **pepperoni or salami.**
- **4 Cheeses –** variety of gourmet cheeses. Example: Manchego, Mozzarella, Gorgonzola Dolce, and Taleggio. ADD: shrimps or prosciutto.
- **Anchovies –** San Marzano tomatoes, capers, oregano, mozzarella. ADD: black olives.
- **Zucchini –** San Marzano tomatoes, roasted zucchini, mozzarella, fresh basil.
- **Caprese Salad** – fresh mozzarella, cherry tomatoes, San Marzano tomatoes, fresh basil.
- **Mortadella and Pistachios –** pesto, red bell peppers, basil, goat cheese truffle, mozzarella.
- **Tuna Niçoise-** wild tuna, ricotta, mozzarella, capers, black olives. ADD: pepperoncini peppers.

Adventurous

- **Mushrooms and Truffle oil –** mozzarella, Parmesan, sauteed mushrooms. Drizzled with truffle oil. ADD: prosciutto di Parma.
- **Breakfast pizza -**pesto, turkey bacon, mozzarella, and egg.
- **Shrimps –** pesto, shrimps, roasted red bell peppers, mozzarella, Pecorino Romano, fresh basil, dried oregano.
- **Parma Burrata –** basil pesto, mozzarella, sun dried tomatoes, burrata, and prosciutto di Parma.
- **Spanish –** chorizo, shaved Manchego, and tomatoes.
- **Greek –** roasted eggplant, FETA, kalamata olives, pepperoncini, basil, oregano.
- **Mediterranean –** ricotta, mozzarella, taleggio, Castelvetrano olives, heirloom tomatoes.
- **Mexican –** beans puree, roasted Poblano greed bell peppers, mozzarella, pepperoncini, and oregano.

Signature

- **Nordic –** goat cheese, mozzarella, heirloom tomatoes, capers, smoked salmon, organic arugula, extra virgin olive oil.
- **"SICILY" –** arugula-pistachio pesto, mozzarella, SHAVED Pecorino Romano cheese, organic Castelvetrano olives from Sicily, organic arugula. ADD: Prosciutto di Parma.
- **"Ciliegine" –** cherry size baby mozzarella, grass fed sharp cheddar, mozzarella, sun-dried tomatoes, pesto, fresh basil.
- **"Artichokes" –** basil pesto, marinated artichokes, Monterey Jack, taleggio. ADD: Norwegian Smoked Salmon.
- **"CAPRI" –** basil pesto, heirloom tomatoes, fresh mozzarella slices, basil, sun-dried tomatoes, and organic arugula.
- **"FALL" –** roasted butternut squash, taleggio, gorgonzola dolce, mozzarella, Chebris (goat & sheep's milk).
- **"SUN-DRIED TOMATOES" –** Dubliner cheese, mozzarella, taleggio, sun dried tomatoes, arugula. ADD: Norwegian Smoked Salmon.
- **"Asparagus" –** pesto, asparagus, artichokes, cherry tomatoes. ADD: prosciutto crudo.

Desserts

- **Chocolate** – hazelnut spread with fresh strawberries