



PIZZA TRADIZIONALE DI NAPOLI

PREZZI PER NAPOLI / PREZZI PER GRANDE

	M-F Until 3PM 9"	NAPOLI 12"	GRANDE 16"
* MARGHERITA D.O.P. San Marzano tomato sauce, garlic, scamorza, mozzarella di bufala, pecorino romano, fresh basil	\$11	\$15	\$21
* MARGHERITA CLASSIC VPN San Marzano tomato sauce, mozzarella di bufala, olive oil fresh basil	\$13	\$17	\$23
* AMERICANA (N.Y. STYLE) San Marzano tomato sauce, scamorza, oregano, garlic	\$10	\$13	\$19
* MARINARA San Marzano tomato olive oil, garlic, oregano, fresh basil	\$9	\$12	\$18
*TOPPINGS <i>add extra toppings to any above pizzas: limited to 3 toppings</i>	\$3	\$4	\$5
Sausage • Pepperoni • Mushrooms • Peppadews Prosciutto Crudo • Artichokes • Calabrian Peppers • Caramelized Cipollini Onions • Pomodorini Tomatoes • Anchovies • Pancetta Black Olives • Soppresata • Meatballs • Spinach • Arugula			
BIANCA Mozzarella di bufala, scamorza, ricotta, pecorino romano, garlic, fresh basil	\$12	\$16	\$23
POMODORINI Vesuvian cherry tomato, fresh basil, garlic, scamorza, mozzarella di bufala, pecorino romano	\$12	\$16	\$23
VERDURA Spinach, mushrooms, Vesuvian cherry tomatoes, garlic, scamorza, mozzarella di bufala, pecorino romano	\$12	\$16	\$23

PIZZA CARNEVALE 12" ARTISAN STUFFED CRUST WITH RICOTTA CHEESE

ORIGINAL CARNEVALE Ricotta stuffed crust, San Marzano tomato sauce, scamorza, mozzarella di bufala, fresh basil			\$25
MEATBALL MADNESS San Marzano tomato sauce, scamorza, meatballs pecorino romano, fresh basil			\$25

PIZZA SPECIALITÀ

PREZZI PER NAPOLI / PREZZI PER GRANDE

	M-F Until 3PM 9"	NAPOLI 12"	GRANDE 16"
SAN GENNARO San Marzano tomato sauce, garlic, sausage, peppadews, caramelized onions, scamorza, mozzarella di bufala, pecorino romano	\$14	\$19	\$27
DESANO San Marzano tomato, sausage, pepperoni, garlic, scamorza, mozzarella di bufala, pecorino romano	\$14	\$19	\$27
PEPPERONI DOPPIO San Marzano tomato sauce, garlic, pepperoni, nickel pepperoni, scamorza, mozzarella di bufala, pecorino romano	\$14	\$19	\$27
IL MAIALE "THE PIG" San Marzano tomato sauce, scamorza, mozzarella di bufala, prosciutto, pancetta, garlic, pecorino romano, fresh basil	\$14	\$19	\$27
LASAGNA San Marzano tomato sauce, fresh basil, meatballs, scamorza, mozzarella di bufala, garlic, pecorino romano	\$14	\$19	\$27
DIAVOLA San Marzano tomato sauce, garlic, soppressata, pepperoni, calabrian peppers, scamorza, mozzarella di bufala, pecorino romano	\$14	\$19	\$27
CAPRICCIOSA San Marzano tomato sauce, mushrooms, artichokes, prosciutto, garlic, scamorza, mozzarella di bufala, pecorino romano	\$14	\$19	\$27
SHRIMP PESTO PIZZA Scamorza, mozzarella di bufala, fontal, pesto, sautéed shrimp with white wine, lemon juice, lemon zest and garlic	\$17	\$25	\$32
HOT HONEY PEPPERONI DOPPIO San Marzano tomato sauce, pepperoni, nickel pepperoni, garlic, scamorza, mozzarella di bufala, pecorino, calabrese infused honey	\$15	\$22	\$29

• No substitutions • No half toppings • All pizzas slightly charred & well done



CALZONE NAPOLETANA SERVED WITH MARINARA SAUCE ON THE SIDE

FORMAGGIO Scamorza, mozzarella di bufala, ricotta, garlic, pecorino romano, fresh basil	\$17
AMANTI DELLA CARNE Meatball, sausage, scamorza, garlic, caramelized onions, marinara, pecorino romano, fresh basil	\$18
VESUVIO Soppresata, prosciutto, pepperoni, garlic, scamorza, mozzarella di bufala, pecorino romano, fresh basil	\$19

INSALATA & SIDES

SPINACH Spinach, onions, cranberries, mushrooms, artichokes, balsamic vinaigrette, pecorino romano w/focaccia	\$14	SPINACH WITH BUFALA Spinach, mozzarella di bufala, vesuvia cherry tomatoes, fresh basil, balsamic vinegar w/focaccia	\$17
ITALIAN CHOPPED Romaine, radicchio, fresh basil, soppresata, mozzarella, tomato, sunflower seeds, spice blend, olive oil, lemon & balsamic w/focaccia	\$18	INSALATA RUSTICA Arugula, artichoke hearts, kalamata olives, tomatoes, mushrooms, pine-nuts, balsamic vinaigrette, shaved pecorino romano w/focaccia	\$19
ANTI PASTO Pepperoni, salami, prosciutto, pecorino romano, mozzarella di bufala, peppadews, fresh basil w/focaccia	\$22	BRUSCHETTA Vesuvian cherry tomato, fresh chopped basil, minced garlic, extra virgin olive oil, red wine vinegar, sea salt, cracked black pepper, and balsamic glaze. Served with focaccia	\$15
CAPRESE Vine ripe beef steak tomatoes, mozzarella di bufala, fresh basil, olive oil, balsamic glaze w/focaccia (SERVES 2-3)	\$22	PESTO CAPRESE PANUOZZO House made bread, mozzarella di bufala, fresh sliced tomatoes, olive oil, pesto Served with side salad	\$15
MEATBALLS with Marinara, pecorino romano, fresh basil served with focaccia. <i>Ask for it baked with mozzarella.</i>	3 FOR \$12 5 FOR \$15 Baked Plus \$3	MEATBALL PANUOZZO House made bread, meatballs in Marinara, scamorza. Served with side salad	\$14
FOCACCIA Oil brushed dough, sea salt, black pepper, rosemary, thyme	\$9	PIZZA DOUGH BALL Our house made pizza dough. LIMIT TO 10 DOUGH BALLS PER VISIT	\$4 / \$5

DOLCI

NUTELLA DESSERT PIZZA Nocciola (CHOPPED HAZELNUTS)	\$12	CANNOLI	\$7 each
THE BROKEN CANNOLI Sweet ricotta stuffed pizza with Nutella	\$17	● Tradizionale	● Tre Cioccolati
GELATO	\$6	● Nocciola (CHOPPED HAZELNUTS)	● Pistacchio