

# PIZZA

OUR DOUGH IS CRAFTED IN THE NEAPOLITAN TRADITION THEN FERMENTED AND PROOFED FOR TWO DAYS. WE USE ORGANIC STONE GROUND FLOUR AND SAN MARZANO TOMATOES THAT ARE GROWN EXCLUSIVELY FOR PIZZANA IN THE NAPLES COUNTRYSIDE.

OUR MOZZARELLA, OR "FIOR DI LATTE," IS SHIPPED FRESH FROM ITALY.

## MARGHERITA

san marzano dop, fior di latte, parmigiano, basil

## MARGHERITA AL CRUDO

san marzano dop, fior di latte, prosciutto di parma, arugula, shaved parmigiano, basil

## DIAVOLA

spicy salami, fior di latte, charred shallot, nduja walnut romesco, honey

## FUNGHI

seasonal mushroom, fontina, caramelized onion

## TARTUFO

norcia black truffle, fior di latte, fontina

## CORBARINA

san marzano dop, squash blossom, burrata, cherry tomato, gremolata

## PIGNATIELLO

braised short rib, fior di latte, parmigiano crema, basil

## SPINACI

spinach, fior di latte, basil pesto, roasted garlic, parmigiano crema

## NEO MARGHERITA

san marzano dop "polpa," fior di latte, basil crumb, parmigiano, basil

## CACIO E PEPE

provoloncino d'agerola, fior di latte, parmigiano crema, cracked black pepper

## PEPPERONI

san marzano dop, fior di latte, pepperoni, basil

## VODKA

housemade vodka sauce, smoked fior di latte, smoked coppa, salsa verde, calabrian chile, oregano, pecorino

## BIANCA

berkshire fennel sausage, fior di latte, shaved fennel, red onion

## CARNIVORO

san marzano dop, fior di latte, pepperoni, berkshire fennel sausage, prosciutto cotto, parmigiano, basil

## VEGAN MARGHERITA

san marzano dop, vegan mozzarella, basil

## VEGAN FUNGHI

seasonal mushroom, cauliflower besciamella, caramelized onion

gluten free crust  
shaved cremini mushroom  
berkshire fennel sausage  
cetara anchovy  
prosciutto di parma  
norcia black truffle

# PIZZANA

## ANTIPASTI

### POLPETTE AL FORNO

wood fired meatball, san marzano dop,  
wood fired bread

### CAPRESE DI BUFALA

mozzarella di bufala, heirloom tomato,  
basil, oregano, garlic, olive oil

### BROCCOLINI

wood fired broccolini, whipped ricotta, roasted garlic,  
parmigiano, honey, calabrian chile oil

### CARCIOFI ARROSTITI

charred artichoke heart, crispy baby artichoke,  
toasted pine nut, parmigiano, lemon, olive oil

### CAVOLFIORE

crispy panko cauliflower, calabrian  
lemon aioli, parmigiano, parsley

## INSALATE

### CAVOLETTI DI BRUXELLES

shaved brussels sprout, lolita rossa, apple, toasted  
pistachio, caramelized shallot vinaigrette

### TRICOLORE

arugula, treviso, endive, cherry tomato,  
candied walnut, red wine vinaigrette,  
parmigiano reggiano

### CESARE

little gem, fried caper, pizza crouton,  
parmigiano, calabrian chile caesar dressing

### CHOP

kale, green leaf lettuce, frisee, cucumber,  
chickpea, avocado, gaeta olive, salami, provolone  
d'agerola, calabrian chile vinaigrette

add wood fired jidori chicken

SUBSTITUTIONS RESPECTFULLY DECLINED.  
PAYMENT BY CREDIT OR DEBIT CARD ONLY.  
OUR FOOD MAY CONTAIN OR COME INTO CONTACT  
WITH PEANUTS, TREE NUTS, DAIRY, SOY AND WHEAT.

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