



PIZZA REPUBLICA

AUTHENTIC NEAPOLITAN PIZZA

Antipasti

- POLENTA E FUNGHI** Herb and Goat Cheese Polenta, Seasonal Mushroom, Black Garlic Herb Butter \$11
- THE REPUBLICA MEATBALL** A Beef and Pork Masterpiece from my Mom. Simply the best ever! \$6
- FRESH BURRATA** Fire Roasted Garlic & Peppadew, EVOO, Fresh Basil, Crostini \$14
- BRUSCHETTA** Tomato, Garlic, Olive Tapenade, Basil, EVOO, Shaved Parmesan \$9
- MUSSELS ARRABIATA** PEI Mussels, Garlic, Shallot, White Wine, Spicy Tomato Broth, Grilled Ciabatta \$16
- FIRE ROASTED BRUSSELS** Fire Roasted, Balsamic Tamari Glaze, Pancetta, Candied Pumpkin Seed, Mint, Basil \$8
- CRISP WILD MUSHROOM RAVIOLI** Balsamic Reduction, Mushroom Demi Glace, Shaved Parmesan, Fines Herbs \$11
- GRILLED ASPARAGUS** White Truffle Vinaigrette, Goat Cheese \$9
- WOOD-FIRED FLATBREAD** EVOO, Oregano, Garlic, Pecorino Romano \$6. Add Fresh Mozzarella \$2
- FOCACCIA GARLIC BREAD** Rosemary Focaccia, Triple Garlic, Goat Cheese, Parmesan, Pomodoro \$7
- OLIVES & ALMONDS** Warm Spiced Marcona Almonds and Castelvetro Olives \$6
- CHARRED RAPINI** Fire Roasted Rapini, Lemon, Red Chili Flake, Shaved Parmesan \$8

Salads

- CALABRIAN CHOPPED SALAD** Iceberg Lettuce, Grape Tomato, Radish, Red Onion, Fava Bean, Candied Pumpkin Seed, Creamy Calabrese Smoked Chili & Herb Dressing, Focaccia \$9
- BUFALA MOZZARELLA CAPRESE** Seasonal Tomato, Organic Basil Leaf, Fresh Bufala Mozzarella, EVOO, Balsamic Reduction, Maldon Salt \$14
- BEET & KALE SALAD** Roasted Red Beets, Lacinato Kale, Candied Walnuts, Spiced Cranberries, Honey Coriander Vinaigrette, Ricotta Salata, Maldon Salt \$11
- MIXED GREENS** Balsamic Roasted Tomato, Pickled Pearl Onion, Shaved Parmesan, Balsamic Vinaigrette Full \$11 Half \$6
- CAESAR SALAD** Hearts Of Romaine, Pecorino Romano, White Anchovy, House-Made Dressing* Full \$11, Half \$6
- ARUGULA & PEAR SALAD** Wild Arugula, Fire-Roasted Pistachio, D'Anjou Pear, Goat Cheese, Citrus Vinaigrette Full \$13, Half \$7

Entrees

- BRAISED LAMB SHANK** Split Colorado Lamb Shank, Herb & Goat Cheese Polenta, Roasted Tomato, Milanese \$28
- GRILLED FLATIRON STEAK*** Smashed Fingerlings, Charred Rapini, Cherry Prosciutto Pan Sauce, Fried Green Onion \$24
- GRILLED SALMON*** Sautéed Fresh Vegetables, Roasted Fingerlings, Red Pepper Glaze, Basil Oil \$22.
- FIRE GRILLED CHICKEN** Wild Mushroom Risotto, Balsamic Roasted Tomatoes, Beurre Blanc, Arugula \$18.
- AQUA PAZZA** San Marzano Tomato Saffron Broth, Fresh Vegetables, Chili Flake, Tilapia \$20

Pastas

- PICI & PEA CARBONARA** Pancetta, Spring Pea, Fresh Egg, Parmesan, Black Pepper \$18
- QUATTRO FORMAGI GNOCCHI** English Peas, Fontina, Parmesan, Goat Cheese, Smoked Mozzarella, Herb Breadcrumbs \$15
- NONA'S STUFFED SHELLS** Ricotta, Mascarpone, Basil, Spicy Pomodoro Sauce \$16
- RIGATONI BOLOGNESE** Beef, Pork, and Lamb Bolognese Sauce, Grilled Fennel Sausage, Crostini \$20
- GRILLED SHRIMP FETTUCCINE** Sautéed Fresh Vegetables, Fines Herbs, Basil Pistachio Pesto, Beurre Blanc, Lemon \$24

Authentic Wood-Fired Neapolitan Pizza

Authentic Neapolitan Pizza Will Have A Slight Char To The Crust. Please, no substitutions.

WHITE (OLIVE OIL, ROASTED GARLIC, OREGANO)

- GARDEN ZUCCHINI** Fire Roasted Zucchini, Gremolata, Ricotta Salata, Fresh Mozzarella \$17
- CRISP PANCETTA** Italian Cured Bacon, Roasted Tomato, Wood-Fired Pearl Onion, Fresh Mozzarella \$17
- GEORGIO** Fennel Sausage, Wood-Fired Pearl Onion, Fried Garlic, Fresh Mozzarella \$17
- DUCK & FIG** Confit Duck, Fig, Wild Arugula, Port Pickled Red Onion, Fresh Mozzarella \$18
- QUATTRO FORMAGGI** Smoked Mozzarella, Goat Cheese, Parmesan, Fresh Mozzarella \$18
- CHICKEN & CALABRESE** Grilled Chicken, Calabrese Chilis, Fresh Basil, Ricotta Salata, Fig Jam, Fresh Mozzarella \$19

RED (SAN MARZANO TOMATO, SEA SALT)

- MARGHERITA** Fresh Mozzarella, Fresh Basil, Sea Salt, EVOO \$13
- CAMPANIA** Fresh Mozzarella, Sopresatta, Red Chili Flake (Spicy), Wild Arugula, Shaved Montegrappa, \$17
- GIACOMO** Fresh Mozzarella, Goat Cheese, Wild Mushroom, Wild Arugula, Fried Garlic, EVOO \$18
- RUSTICA** Fresh Mozzarella, Salumi di Genoa, Prosciutto di Parma, Red Chili Flake (Spicy) \$18
- DIAVOLA** Smoked Mozzarella, Spicy Salumi, Hot Capicola, \$18
- VESUVIUS** Fresh Mozzarella, Ricotta, Fresh Veggies, Artisan Meats (This is Half Pizza/Half Calzone) \$20

Build Your Own Wood-Fired Neapolitan Pizza

Start with a Red, White, or Pesto Base and Fresh Mozzarella \$13

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| FRESH VEGETABLES \$3. | MEATS & CHEESES \$3ea | ARTISAN MEATS \$3.50ea* |
| Roasted Wild Mushrooms | Pepperoni | Prosciutto di Parma |
| Wood-Fired Pearl Onions | Meatball | Sopressata |
| Balsamic Roasted Tomatoes | Pancetta | Spicy Salumi |
| Tri-Colored Peppers | Polidori Fennel Sausage | Hot Capicola |
| Black Olives | Goat Cheese | Salumi di Genoa |
| Fresh Basil | Fresh Ricotta | Grilled Chicken |
| Fresh Arugula | Smoked Mozzarella | Maple Leaf Farms Duck |
| Calabrese Chilis (Spicy)** | | |

SUBSTITUTE DAIYA VEGAN CHEESE \$3

Consuming raw/undercooked meat, poultry, seafood, shellfish, egg, may increase the risk of foodborn illness. * These items are cooked to order

