



# PIZZA REPUBLICA

AUTHENTIC NEAPOLITAN PIZZA

## Antipasti

- THE REPUBLICA MEATBALL** A Beef and Pork Masterpiece from my Mom. Simply the best ever! \$7
- 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 \$10
- CRISP WILD MUSHROOM RAVIOLI** Balsamic Reduction, Mushroom Demi Glace, Shaved Parmesan, Fines Herbs \$11
- GRILLED ASPARAGUS** White Truffle Vinaigrette, Goat Cheese \$10
- WOOD-FIRED FLATBREAD** EVOO, Oregano, Garlic, Pecorino Romano \$6. Add Fresh Mozzarella \$2
- FOCACCIA GARLIC BREAD** Rosemary Focaccia, Triple Garlic, Goat Cheese, Parmesan, Pomodoro \$8
- COBIA CRUDO\*** Thinly Sliced Fresh Cobia, EVOO, Maldon Salt, Seasonal Garnish \$11

## Insalata

- CALABRIAN CHOPPED SALAD** Iceberg Lettuce, Grape Tomato, Radish, Red Onion, Fava Bean, Sunflower Seeds, Matchstick Carrot, Creamy Calabrese Smoked Chili & Herb Dressing, Focaccia \$11
- BUFALA MOZZARELLA CAPRESE** Kumato Tomato, Organic Basil Leaf, Fresh Bufala Mozzarella, Tomato Jam, EVOO, Balsamic Reduction, Maldon Salt \$14
- BEEF & 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 \$12 Half \$6
- CAESAR SALAD** Hearts Of Romaine, Pecorino Romano, White Anchovy, Rosemary Garlic Crouton, House-Made Dressing\* Full \$12, Half \$6
- ARUGULA & PEAR SALAD** Wild Arugula, Fire-Roasted Pistachio, D'Anjou Pear, Goat Cheese, Citrus Vinaigrette Full \$14, Half \$7
- THE WEDGE** Iceberg Lettuce, Grape Tomato, Radish, Green Onion, Pancetta Lardon, Sunflower Seeds, House Made Gorgonzola Dressing \$11

## Pastas & Entrees

- ZUCCHINI FETTUCINI** Fresh Zucchini Noodles, Garlic, Baby Heirlooms, Calabrese Chillis, Fines Herbs, Parmesan \$18
- SPRING PEA & MINT RAVIOLI** San Marzano Tomato Saffron Broth, English Peas, Pea Shoots \$17
- PICI & PEA CARBONARA** Pancetta, Spring Pea, Fresh Egg, Parmesan, Black Pepper \$18
- SPINACH & BASIL GNOCCHI** Baby Heirlooms, Garlic, Basil, EVOO, Smoked Mozzarella, Balsamic Reduction \$17
- NONA'S STUFFED SHELLS** Ricotta, Mascarpone, Basil, Spicy Pomodoro Sauce, Focaccia \$16
- RIGATONI BOLOGNESE** Beef & Pork Bolognese Sauce, Grilled Fennel Sausage, Grilled Crostini \$20
- GRILLED SHRIMP FETTUCCINE** Sautéed Fresh Vegetables, Fines Herbs, Basil Pistachio Pesto, Beurre Blanc, Lemon \$24
- GRILLED SALMON\*** Sautéed Fresh Vegetables, Roasted Fingerlings, Red Pepper Glaze, Basil Oil \$22.
- FIRE GRILLED CHICKEN\*** Toasted Vegetable Farro, Fried Lemon Chili Kale, Brown Butter Sage Beurre Blanc \$18.
- PAN SEARED COBIA\*** Fennel Pollen, Parsley Pistou, Polenta Cake, Baby Heirloom Tomato Jam, Herbs \$26

Add protein to any Salad or Pasta. Grilled Salmon \$10, Grilled Shrimp \$8, Grilled Chicken \$7 Fennel Sausage \$6

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

### RED (SAN MARZANO TOMATO, SEA SALT)

- MARGHERITA** Fresh Mozzarella, Fresh Basil, Sea Salt, EVOO \$16
- CAMPANIA** Fresh Mozzarella, Sopresatta, Red Chili Flake (Spicy), Wild Arugula, Shaved Montegrappa, \$18
- GIACOMO** Fresh Mozzarella, Goat Cheese, Wild Mushroom, Wild Arugula, Fried Garlic, EVOO \$19
- RUSTICA** Fresh Mozzarella, Salumi di Genoa, Prosciutto di Parma, Red Chili Flake (Spicy) \$18
- DIAVOLA** Smoked Mozzarella, Spicy Salumi, Hot Capicola, \$19
- VESUVIUS** Fresh Mozzarella, Ricotta, Fresh Veggies, Artisan Meats (This is Half Pizza/Half Calzone) \$22

## Build Your Own Wood-Fired Neapolitan Pizza

Start with a Red, White, or Pesto Base and Fresh Mozzarella \$14

### FRESH VEGETABLES | \$2.50ea.

- Roasted Wild Mushrooms
- Wood-Fired Pearl Onions
- Balsamic Roasted Tomatoes
- Tri-Colored Peppers
- Black Olives
- Fresh Basil
- Fresh Arugula
- Calabrese Chillis (Spicy)\*\*

### MEATS & CHEESES | \$3.00ea.

- Pepperoni
- Meatball
- Pancetta
- Polidori Fennel Sausage
- Goat Cheese
- Fresh Ricotta
- Smoked Mozzarella

**SUBSTITUTE DAIYA VEGAN CHEESE \$3**

### ARTISAN MEATS | \$3.50ea

- Prosciutto di Parma
- Sopressata
- Spicy Salumi
- Hot Capicola
- Salumi di Genoa
- Grilled Chicken
- Maple Leaf Farms Duck

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

