



# PIZZA REPUBLICA

AUTHENTIC NEAPOLITAN PIZZA

## Lunch Menu

### Antipasti

- THE REPUBLICA MEATBALL** A Beef and Pork Masterpiece from my Mom. Simply the best ever! \$7  
**WOOD-FIRED FLATBREAD** EVOO, Oregano, Garlic, Pecorino Romano \$5. Add Fresh Mozzarella \$2  
**FRESH BURRATA** Fire Roasted Garlic & Peppadew, EVOO, Fresh Basil, Crostini \$14  
**BRUSCHETTA** EVOO, Organic Basil, Tomatoes, Garlic, Olive Tapenade, Shaved Parmesan \$9  
**MUSSELS ARRABIATA** PEI Mussels, Garlic, Shallot, White Wine, Spicy Tomato Broth, Grilled Ciabatta \$16  
**GRILLED ASPARAGUS** White Truffle Vinaigrette, Goat Cheese \$10  
**SOUP A LA REPUBLICA** From scratch soups made just like my Grandma's, seasonal and delicious \$6

### Insalata

- THE WEDGE** Iceberg Lettuce, Grape Tomato, Radish, Green Onion, Pancetta Lardon, Sunflower Seeds, House Made Gorgonzola Dressing \$11  
**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  
**BEET & KALE SALAD** Roasted Red Beets, Lacinato Kale, Candied Walnuts, Spiced Cranberries, Honey Coriander Vinaigrette, Ricotta Salata, Maldon Salt \$11  
**GRILLED SHRIMP\* MIXED GREENS** Marinated & Grilled Shrimp, Balsamic Roasted Tomato, Pickled Pearl Onion, Shaved Parmesan, Balsamic Vinaigrette \$15  
**CRISPY CHICKEN CAESAR SALAD** Parmesan Buttermilk Fried Chicken, Hearts Of Romaine, Pecorino Romano, White Anchovy, House-Made Dressing\* \$16  
**GRILLED CHICKEN & PEAR SALAD** Fire Grilled Chicken Breast, Wild Arugula, Fire-Roasted Pistachio, D'Anjou Pear Goat Cheese, Citrus Vinaigrette \$17  
**GRILLED SALMON\* SALAD** Fresh Spinach, Shallot, Toasted Almond, Sliced Strawberries Goat Cheese, Strawberry Vinaigrette \$18

### Sandwiches

*All sandwiches come with your choice of, Italian Potato Salad, or a Cup of Soup*

- THE MEATBALL** Fresh Mozzarella, Pomodoro Sauce, Organic Basil, Wild Arugula \$14  
**ANGRY SICILIAN** Salumi di Genoa, Prosciutto di Parma, Hot Capicola, Mortadella, Fresh Mozzarella, Tri-Colored Peppers, Wild Arugula, Aged Balsamic Reduction, EVOO \$14  
**CHICKEN CAPRESE** Grilled Chicken, Roasted Tomato, Fresh Mozzarella, Basil Pistachio Pesto, Peppadew Aioli \$14

### Pasta

- 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

### Authentic Wood-Fired Neapolitan Pizza

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

#### WHITE (OIL, GARLIC, OREGANO)

- GARDEN ZUCCHINI** Fire Roasted Zucchini, Gremolata, Ricotta Salata, Fresh Mozzarella \$10  
**CRISP PANCETTA** Italian Cured Bacon, Roasted Tomato, Wood-Fired Pearl Onion, Fresh Mozzarella \$10  
**GEORGIO** Fennel Sausage, Wood-Fired Pearl Onion, Fried Garlic, Fresh Mozzarella \$10  
**DUCK & FIG** Confit Duck, Fresh Fig, Wild Arugula, Port Pickled Red Onion, Fresh Mozzarella \$11  
**QUATTRO FORMAGGI** Smoked Mozzarella, Goat Cheese, Parmesan, Fresh Mozzarella \$10  
**CHICKEN & CALABRESE** Grilled Chicken, Calabrese Chilis, Fresh Basil, Ricotta Salata, Fig Jam, Fresh Mozzarella \$11

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

- MARGHERITA** Fresh Mozzarella, Fresh Basil, Sea Salt, EVOO \$9  
**CAMPAGNIA** Fresh Mozzarella, Sopresatta, Red Chili Flake (Spicy), Arugula, Shaved Montegrappa, \$11  
**GIACOMO** Fresh Mozzarella, Goat Cheese, Wild Mushroom, Wild Arugula, Fried Garlic, EVOO \$11  
**RUSTICA** Fresh Mozzarella, Salumi di Genoa, Prosciutto di Parma, Red Chili Flake (Spicy) \$11  
**DIABOLA** Smoked Bufala Mozzarella, Spicy Salumi, Hot Capicola, \$11

### Build Your Own Wood-Fired Neapolitan Pizza

Start with a Red, White, or Pesto Base and Fresh Mozzarella \$7

- FRESH VEGETABLES** | \$2ea  
 Roasted Wild Mushrooms  
 Wood-Fired Pearl Onions  
 Balsamic Roasted Tomatoes  
 Tri-Colored Peppers  
 Black Olives  
 Fresh Basil  
 Fresh Arugula  
 Calabrese Chilis (Spicy)

- MEATS & CHEESES** | \$2. ea  
 Pepperoni  
 Meatball  
 Pancetta  
 Polidori Fennel Sausage  
 Goat Cheese  
 Fresh Ricotta  
 Smoked Mozzarella

- ARTISAN MEATS** | \$3ea  
 Prosciutto di Parma\*  
 Sopressata  
 Spicy Salumi  
 Hot Capicola  
 Salumi di Genoa  
 Grilled Chicken  
 Maple Leaf Farms Duck

**SUBSTITUTE DAIYA VEGAN CHEESE \$2**

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

