



PIZZA REPUBLICA

AUTHENTIC NEAPOLITAN PIZZA

Antipasti

SMOKED & GRILLED WINGS	House Made Hot Calabrese Chili Buffalo Sauce, Garlic, Herbs, Blue Cheese Dressing \$10
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 \$15
BRUSCHETTA	Tomato, Garlic, Olive Tapenade, Basil, EVOO, Shaved Parmesan \$10
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 \$11
CRISP WILD MUSHROOM RAVIOLI	Balsamic Reduction, Mushroom Demi Glace, Shaved Parmesan, Fines Herbs \$12
GRILLED ASPARAGUS	White Truffle Vinaigrette, Goat Cheese \$11
WOOD-FIRED FLATBREAD	EVOO, Oregano, Garlic, Pecorino Romano \$6. Add Fresh Mozzarella \$2
FOCACCIA GARLIC BREAD	Rosemary Focaccia, Triple Garlic, Goat Cheese, Parmesan, Pomodoro \$9

Insalata

CALABRIAN CHOPPED SALAD	Iceberg Lettuce, Grape Tomato, Radish, Red Onion, Fava Bean, Sunflower Seeds, Matchstick Carrot, Creamy Calabrese Smoked Chili & Herb Dressing, Focaccia \$12
BUFALA MOZZARELLA CAPRESE	Kumato 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 \$14 Half \$7
CAESAR SALAD	Hearts Of Romaine, Pecorino Romano, White Anchovy, Rosemary Garlic Crouton, House-Made Dressing* Full \$15, Half \$7.50
ARUGULA & PEAR SALAD	Wild Arugula, Fire-Roasted Pistachio, D'Anjou Pear, Goat Cheese, Citrus Vinaigrette Full \$15, Half \$7.50
THE WEDGE	Iceberg Lettuce, Baby Heirloom Tomato, Radish, Green Onion, River Bear Bacon, Sunflower Seeds, House Made Gorgonzola Dressing \$12
GRILLED SALMON SALAD	Fresh Spinach, Shallot, Toasted Almonds, Sliced Strawberries, Goat Cheese, Strawberry Vinaigrette \$18

Pasta & Entrees

ZUCCHINI FETTUCINI	Fresh Zucchini Noodles, Garlic, Baby Heirlooms, Calabrese Chillis, Fines Herbs, \$16
QUATTRO FORMAGI GNOCCHI	Baked in a Cast Iron Skillet with four Cheeses and Herbed Breadcrumbs \$18
PICI & PEA CARBONARA	Pancetta, English Peas, Fresh Egg, Parmesan, Black Pepper \$18
NONA'S STUFFED SHELLS	Ricotta, Mascarpone, Basil, Spicy Pomodoro Sauce, Focaccia \$18
RIGATONI BOLOGNESE	Beef & Pork Bolognese Sauce, Grilled Fennel Sausage, Grilled Crostini \$22
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 \$20.
Add protein to any Salad or Pasta. Grilled Salmon \$12, 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
QUATTRO FORMAGGI	Smoked Mozzarella, Goat Cheese, Parmesan, Fresh Mozzarella \$19
CHICKEN & CALABRESE	Grilled Chicken, Calabrese Chillis, Fresh Basil, Ricotta Salata, Fig Jam, Fresh Mozzarella \$20
TUSCAN FUNGHI	The Ultimate Mushroom Pizza, Crimini, Shitake, Portabella, Porcini, Smoked Mozzarella \$22

RED (SAN MARZANO TOMATO, SEA SALT)

MARGHERITA	Fresh Mozzarella, Fresh Basil, Sea Salt, EVOO \$16
CAMPANIA	Fresh Mozzarella, Sopressata, Red Chili Flake (Spicy), Wild Arugula, Shaved Montegrappa, \$19
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) \$19
DIAVOLA	Smoked Mozzarella, Spicy Salumi, Hot Capicola, \$20
ULTIMATE PEPPERONI	Fresh Mozzarella, Artisan 4" Pepperoni, Artisan Mini Pepperoni \$20
SICILIAN MEAT LOVERS	Fresh Mozzarella, Spicy Salumi, Polidori Sausage, House Made Meatball, River Bear Bacon \$24

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
Calabrese Chillis (Spicy)**

MEATS & CHEESES | \$3.00ea.

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

ARTISAN MEATS | \$3.50ea

Prosciutto di Parma
Sopressata
Spicy Salumi
Hot Capicola
Salumi di Genoa
Grilled Chicken
River Bear Bacon

GLUTEN FREE ** SUBSTITUTE SWEET ESCAPES GLUTEN FREE 9" PIZZA CRUST OR RIGATONI PASTA FOR \$5

VEGAN ** SUBSTITUTE DAIYA VEGAN CHEESE \$3 **ASK YOUR SERVER FOR OTHER OPTIONS

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

