



# PIZZA REPUBLICA

AUTHENTIC NEAPOLITAN PIZZA

## Antipasti

<b>GRILLED SUMMER OCTOPUS</b>	Rapini, Cannelini Bean, Baby Heirloom Tomato, Red Onion, Lemon Garlic Sauce, Herbs \$15
<b>SMOKED &amp; GRILLED WINGS</b>	House Made Hot Calabrese Chili Buffalo Sauce, Garlic, Herbs, Blue Cheese Dressing \$14
<b>THE REPUBLICA MEATBALL</b>	A Beef and Pork Masterpiece from my Mom. Simply the best ever! \$7
<b>FRESH BURRATA</b>	Fire Roasted Garlic & Peppadew, EVOO, Fresh Basil, Crostini \$15
<b>BRUSCHETTA</b>	Tomato, Garlic, Olive Tapenade, Basil, EVOO, Shaved Parmesan \$10
<b>MUSSELS ARRABIATA</b>	PEI Mussels, Garlic, Shallot, White Wine, Spicy Tomato Broth, Grilled Ciabatta \$16
<b>FIRE ROASTED BRUSSELS</b>	Fire Roasted, Balsamic Tamari Glaze, Pancetta, Candied Pumpkin Seed, Mint, Basil \$12
<b>ITALIAN CRAB CAKES</b>	Jumbo Lump Crab, Red Peppers, Yellow Peppers, Lemon, Peppadew Aioli, Micro Greens \$15
<b>GRILLED ASPARAGUS</b>	White Truffle Vinaigrette, Goat Cheese \$12
<b>WOOD-FIRED FLATBREAD</b>	EVOO, Oregano, Garlic, Pecorino Romano \$6. Add Fresh Mozzarella \$2
<b>FOCACCIA GARLIC BREAD</b>	Rosemary Focaccia, Triple Garlic, Goat Cheese, Parmesan, Pomodoro \$9

## Insalata

<b>TUSCAN MUSHROOM SALAD</b>	Giant Oyster Mushroom, Blue Oyster Mushroom, Mixed Greens, Kalamata Olive, Artichoke, Peppadew, Romesco Dressing, Shaved Montegrappa \$16
<b>CALABRIAN CHOPPED SALAD</b>	Iceberg Lettuce, Grape Tomato, Radish, Red Onion, Fava Bean, Sunflower Seeds, Matchstick Carrot, Creamy Calabrese Smoked Chili & Herb Dressing, Focaccia \$12
<b>BUFALA MOZZARELLA CAPRESE</b>	Local Tomato, Organic Basil Leaf, Fresh Bufala Mozzarella, EVOO, Balsamic Reduction, Maldon Salt \$14
<b>BEET &amp; KALE SALAD</b>	Roasted Red Beets, Lacinato Kale, Candied Walnuts, Spiced Cranberries, Honey Coriander Vinaigrette, Ricotta Salata, Maldon Salt \$14
<b>MIXED GREENS</b>	Balsamic Roasted Tomato, Pickled Pearl Onion, Shaved Parmesan, Balsamic Vinaigrette Full \$15, Half \$7.50
<b>CAESAR SALAD</b>	Hearts Of Romaine, Pecorino Romano, White Anchovy, Rosemary Garlic Crouton, House-Made Dressing* Full \$15, Half \$7.50
<b>ARUGULA &amp; PEAR SALAD</b>	Wild Arugula, Fire-Roasted Pistachio, D'Anjou Pear, Goat Cheese, Citrus Vinaigrette Full \$15, Half \$7.50
<b>THE WEDGE</b>	Iceberg Lettuce, Baby Heirloom Tomato, Radish, Green Onion, River Bear Bacon, Sunflower Seeds, House Made Gorgonzola Dressing \$12
<b>GRILLED SALMON SALAD</b>	Fresh Spinach, Shallot, Toasted Almonds, Sliced Strawberries, Goat Cheese, Strawberry Vinaigrette \$18

## Pasta & Entrees

<b>ZUCCHINI FETTUCINI</b>	Fresh Zucchini Noodles, Garlic, Baby Heirlooms, Calabrese Chilis, Fines Herbs \$16
<b>SPRING PEA &amp; MINT RAVIOLI</b>	White Wine Tomato Saffron Broth, English Peas, Fresh Pea Shoots \$18
<b>SPINACH &amp; HERB GNOCCHI</b>	Baby Heirloom Tomato, Garlic, Herbs, Fresh Mozzarella, EVOO, Balsamic Reduction \$18
<b>NONA'S STUFFED SHELLS</b>	Ricotta, Mascarpone, Basil, Spicy Pomodoro Sauce, Focaccia \$18
<b>RIGATONI BOLOGNESE</b>	Beef & Pork Bolognese Sauce, Grilled Fennel Sausage, Grilled Crostini \$22
<b>GRILLED SHRIMP FETTUCCINE</b>	Sautéed Fresh Vegetables, Fines Herbs, Basil Pistachio Pesto, Beurre Blanc, Lemon \$24
<b>GRILLED SALMON*</b>	Sautéed Fresh Vegetables, Roasted Fingerlings, Red Pepper Glaze, Basil Oil \$24.
<b>FIRE GRILLED CHICKEN</b>	Toasted Vegetable Farro, Fried Lemon Chili Kale, Brown Butter Sage Beurre Blanc \$20.
<b>BUCCATINI DI MARE*</b>	Mussels, Shrimp, Octopus, White Wine Tomato Saffron Broth, Shaved Botarga \$28

## 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)

<b>GARDEN ZUCCHINI</b>	Fire Roasted Zucchini, Gremolata, Ricotta Salata, Fresh Mozzarella \$19
<b>CRISP PANCETTA</b>	Italian Cured Bacon, Roasted Tomato, Wood-Fired Pearl Onion, Fresh Mozzarella \$19
<b>GEORGIO</b>	Fennel Sausage, Wood-Fired Pearl Onion, Fried Garlic, Fresh Mozzarella \$19
<b>QUATTRO FORMAGGI</b>	Smoked Mozzarella, Goat Cheese, Parmesan, Fresh Mozzarella \$20
<b>CHICKEN &amp; CALABRESE</b>	Grilled Chicken, Calabrese Chilis, Fresh Basil, Ricotta Salata, Fig Jam, Fresh Mozzarella \$20
<b>TUSCAN FUNGHI</b>	The Ultimate Mushroom Pizza, Oyster, Shitake, Portabella, Porcini, Smoked Mozzarella \$22

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

<b>MARGHERITA</b>	Fresh Mozzarella, Fresh Basil, Sea Salt, EVOO \$16
<b>CAMPANIA</b>	Fresh Mozzarella, Sopressata, Red Chili Flake (Spicy), Wild Arugula, Shaved Montegrappa \$19
<b>GIACOMO</b>	Fresh Mozzarella, Goat Cheese, Wild Mushroom, Wild Arugula, Fried Garlic, EVOO \$19
<b>RUSTICA</b>	Fresh Mozzarella, Salumi di Genoa, Prosciutto di Parma, Red Chili Flake (Spicy) \$19
<b>DIAVOLA</b>	Smoked Mozzarella, Spicy Salumi, Hot Capicola \$20
<b>ULTIMATE PEPPERONI</b>	Fresh Mozzarella, Artisan 4" Pepperoni, Artisan Mini Pepperoni \$20
<b>SICILIAN MEAT LOVERS</b>	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 | \$3.00ea.

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

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

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

### ARTISAN MEATS | \$4.00ea

- 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

