



PIZZA REPUBLICA

AUTHENTIC NEAPOLITAN PIZZA

Antipasti

- PASTUCCIA DI ABRUZZO** Herb and Goat Cheese Polenta, Golden Raisins, Pancetta, Grilled Fennel Sausage \$15
- SMOKED & GRILLED WINGS** House Made Hot Calabrese Chili Buffalo Sauce, Garlic, Herbs, Blue Cheese Dressing \$14
- 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 \$12
- GRILLED OCTOPUS** Rapini, Cannelini Bean, Baby Heirloom Tomato, Red Onion, Lemon Garlic Sauce, Herbs \$15
- GRILLED ASPARAGUS** White Truffle Vinaigrette, Goat Cheese \$12
- 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

- TUSCAN MUSHROOM SALAD** Giant Oyster Mushroom, Blue Oyster Mushroom, Mixed Greens, Kalamata Olive, Artichoke, Peppadew, Romesco Dressing, Shaved Montegrappa \$16
- 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** Local 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 \$14
- MIXED GREENS** Balsamic Roasted Tomato, Pickled Pearl Onion, Shaved Parmesan, Balsamic Vinaigrette Full \$15, Half \$7.50
- 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 Chilis, Fines Herbs \$16
- BUTTERNUT SQUASH RAVIOLI** Winter Squash Succotash, Sage Brown Butter, Ricota, Candied Pumpkin Seed, Fried Sage \$18
- CHESTNUT MUSHROOM GNOCCHI** Roasted Chestnut Mushrooms, Baby Heirloom Tomato, Pancetta, Garlic, Herbs \$22
- 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
- PICI & PEA CARBONARA** Pancetta, English Peas, Fresh Egg, Parmesan, Black Pepper \$18
- GRILLED SALMON*** Sautéed Fresh Vegetables, Roasted Fingerlings, Red Pepper Glaze, Basil Oil \$24.
- FIRE GRILLED CHICKEN** Toasted Vegetable Farro, Fried Lemon Chili Kale, Brown Butter Sage Beurre Blanc \$20.

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 \$19
- CRISP PANCETTA** Italian Cured Bacon, Roasted Tomato, Wood-Fired Pearl Onion, Fresh Mozzarella \$19
- GEORGIO** Fennel Sausage, Wood-Fired Pearl Onion, Fried Garlic, Fresh Mozzarella \$19
- QUATTRO FORMAGGI** Smoked Mozzarella, Goat Cheese, Parmesan, Fresh Mozzarella \$20
- CHICKEN & CALABRESE** Grilled Chicken, Calabrese Chilis, Fresh Basil, Ricotta Salata, Fig Jam, Fresh Mozzarella \$20
- TUSCAN FUNGHI** The Ultimate Mushroom Pizza, Oyster, 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 | \$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

