



# PIZZA REPUBLICA

AUTHENTIC NEAPOLITAN PIZZA

## Antipasti

- SMOKED & GRILLED WINGS** House Made Hot Calabrese Chili Buffalo Sauce, Garlic, Herbs, Blue Cheese Dressing \$15
- THE REPUBLICA MEATBALL** A Beef and Pork Masterpiece from my Mom. Simply the best ever! \$8
- FRESH BURRATA** Fire Roasted Garlic & Peppadew, EVOO, Fresh Basil, Crostini \$16
- BRUSCHETTA** Tomato, Garlic, Olive Tapenade, Basil, EVOO, Shaved Parmesan \$11
- MUSSELS ARRABIATA** PEI Mussels, Garlic, Shallot, White Wine, Spicy Tomato Broth, Grilled Ciabatta \$18
- FIRE ROASTED BRUSSELS** Fire Roasted, Balsamic Tamari Glaze, Pancetta, Candied Pumpkin Seed, Mint, Basil \$12
- GRILLED ASPARAGUS** White Truffle Vinaigrette, Goat Cheese \$14
- WOOD-FIRED FLATBREAD** EVOO, Oregano, Garlic, Pecorino Romano \$7. Add Fresh Mozzarella \$2
- FOCACCIA GARLIC BREAD** Rosemary Focaccia, Triple Garlic, Goat Cheese, Parmesan, Pomodoro \$9
- MARKET BOARD** Hot Coppa, Sopresatta, Ubriacone, Montegrappa, Fig Jam, Olives, Peppadews, Breadsticks \$22
- SPINACH ARTICHOKE DIP** Fresh Spinach, Roasted Artichoke, Fontina, Grilled Ciabiatta \$11

## Insalata

- BUFALA MOZZARELLA CAPRESE** Local Tomato, Organic Basil Leaf, Fresh Bufala Mozzarella, EVOO, Balsamic Reduction, Maldon Salt \$16
- BEET & KALE SALAD** Roasted Red Beets, Lacinato Kale, Candied Walnuts, Spiced Cranberries, Honey Coriander Vinaigrette, Ricotta Salata, Maldon Salt \$15
- 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 \$13
- GRILLED SALMON SALAD** Fresh Spinach, Shallot, Toasted Almonds, Sliced Strawberries, Goat Cheese, Strawberry Vinaigrette \$20

## Pasta & Entrees

- ZUCCHINI FETTUCINI** Fresh Zucchini Noodles, Garlic, Baby Heirlooms, Calabrese Chilis, Fines Herbs \$18
- SPINACH & HERB GNOCCHI** Baby Heirloom Tomato, Garlic, Herbs, Fresh Mozzarella, EVOO, Balsamic Reduction \$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 \$26
- 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 \$22.

## 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 \$20
- GEORGIO** Fennel Sausage, Wood-Fired Pearl Onion, Fried Garlic, Fresh Mozzarella \$20
- QUATTRO FORMAGGI** Smoked Mozzarella, Goat Cheese, Parmesan, Fresh Mozzarella \$21
- CHICKEN & CALABRESE** Grilled Chicken, Calabrese Chilis, Fresh Basil, Ricotta Salata, Fig Jam, Fresh Mozzarella \$22
- 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 \$18
- CAMPANIA** Fresh Mozzarella, Sopresatta, Red Chili Flake (Spicy), Wild Arugula, Shaved Montegrappa \$20
- GIACOMO** Fresh Mozzarella, Goat Cheese, Wild Mushroom, Wild Arugula, Fried Garlic, EVOO \$20
- RUSTICA** Fresh Mozzarella, Salumi di Genoa, Prosciutto di Parma, Red Chili Flake (Spicy) \$21
- DIAVOLA** Smoked Mozzarella, Spicy Salumi, Hot Capicola \$22
- ULTIMATE PEPPERONI** Fresh Mozzarella, Artisan 4" Pepperoni, Artisan Mini Pepperoni \$22
- 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 \$15

### 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 | \$4.00ea.

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

### ARTISAN MEATS | \$4.50ea

- Prosciutto di Parma
- Sopresatta
- 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**

**A 21% SERVICE FEE IS ADDED TO EVERY CHECK AND IS DITRIBUEED TO THE ENTIRE STAFF**

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

