



PIZZA REPUBLICA

AUTHENTIC NEAPOLITAN PIZZA

DTC Lunch Menu 11am -2pm

Antipasti

- 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 \$15
- BRUSCHETTA** Tomato, Garlic, Olive Tapenade, Basil, EVOO, Shaved Parmesan \$11
- 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 \$13
- GRILLED ASPARAGUS** White Truffle Vinaigrette, Goat Cheese \$12
- FRIED WILD MUSHROOM RAVIOLI** Crisp Ravioli, Wild Mushroom Demi, Shaved Parmesan, Balsamic Reduction, Fines Herbs \$14
- FOCACCIA GARLIC BREAD** Rosemary Focaccia, Triple Garlic, Goat Cheese, Parmesan, Pomodoro \$9
- SPINACH ARTICHOKE DIP** House Made Spinach & Artichoke Dip, Cast Iron Baked served with Grilled Ciabiatta \$12
- SMOKED & GRILLED WINGS** House Made Hot Calabrese Chili Buffalo Sauce, Garlic, Herbs, Blue Cheese Dressing \$15

Insalata

- CRISPY DUCK LEG & ORANGE** Crispy Confit Duck Leg, Cucumber, Orange, Mixed Greens, Ricotta Salata, Spiced Kumquat & Orange Vinaigrette \$22
- BUFALA MOZZARELLA CAPRESE** Local Tomato, Organic Basil Leaf, Fresh Bufala Mozzarella, EVOO, Balsamic Reduction, Maldon Salt \$15
- 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 \$13
- GRILLED SALMON SALAD** Fresh Spinach, Shallot, Toasted Almonds, Sliced Strawberries, Goat Cheese, Strawberry Vinaigrette \$19

Add protein to any Salad or Pasta. Grilled Salmon* \$12, Grilled Shrimp* \$8, Grilled Chicken* \$7 Fennel Sausage \$6

Sandwich & Pasta

- THE MEATBALL SANDWICH** Meatball, Fresh Mozzarella, Pomodoro Sauce, Organic Basil, Wild Arugula \$17
- CHICKEN CAPRESE SANDWICH** Grilled Chicken, Roasted Tomato, Fresh Mozzarella, Basil Pistachio Pesto, Peppadew Aioli \$17
- ANGRY SICILIAN SANDWICH** Salumi Rossa, Prosciutto di Parma, Hot Capicola, Mortadella, Fresh Mozzarella \$17
- PICI & PEA CARBONARRA** Pancetta, English Peas, Fresh Egg, Parmesan, Black Pepper \$22
- ZUCCHINI FETTUCIN** Fresh Zucchini Noodles, Garlic, Baby Heirlooms, Calabrese Chillis, Fines Herbs \$18
- QUATRRRO FORMAGI GNOOCCHI** Smoked Mozzarella, Fontina, Goat Cheese, Parmesan, Herb Breadcrumbs \$20
- 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

All sandwiches come with your choice of, Small Mixed Greens Salad, or a Cup of Soup

Authentic Wood-Fired Neapolitan Pizza 9"

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 \$12
- CRISP PANCETTA** Italian Cured Bacon, Roasted Tomato, Wood-Fired Pearl Onion, Fresh Mozzarella \$12
- GEORGIO** Fennel Sausage, Wood-Fired Pearl Onion, Fried Garlic, Fresh Mozzarella \$12
- QUATTRO FORMAGGI** Smoked Mozzarella, Goat Cheese, Parmesan, Fresh Mozzarella \$12
- CHICKEN & CALABRESE** Grilled Chicken, Calabrese Chillis, Fresh Basil, Ricotta Salata, Fig Jam, Fresh Mozzarella \$13
- TUSCAN FUNGHI** The Ultimate Mushroom Pizza, Oyster, Shitake, Portabella, Porcini, Smoked Mozzarella \$14

RED (SAN MARZANO TOMATO, SEA SALT)

- MARGHERITA** Fresh Mozzarella, Fresh Basil, Sea Salt, EVOO \$11
- CAMPANIA** Fresh Mozzarella, Sopresatta, Red Chili Flake (Spicy), Wild Arugula, Shaved Montegrappa \$12
- GIACOMO** Fresh Mozzarella, Goat Cheese, Wild Mushroom, Wild Arugula, Fried Garlic, EVOO \$13
- RUSTICA** Fresh Mozzarella, Salumi di Genoa, Prosciutto di Parma, Red Chili Flake (Spicy) \$13
- DIAVOLA** Smoked Mozzarella, Spicy Salumi, Hot Capicola \$13
- ULTIMATE PEPPERONI** Fresh Mozzarella, Artisan 4" Pepperoni, Artisan Mini Pepperoni \$13
- SICILIAN MEAT LOVERS** Fresh Mozzarella, Spicy Salumi, Polidori Sausage, House Made Meatball, River Bear Bacon \$14

Build Your Own Wood-Fired Neapolitan Pizza 9"

Start with a Red, White, or Pesto Base and Fresh Mozzarella \$9

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

- MEATS & CHEESES** | \$2.50ea
- Pepperoni
- Meatball
- Pancetta
- Polidori Fennel Sausage
- Goat Cheese
- Fresh Ricotta

- ARTISAN MEATS** | \$3ea
- Prosciutto di Parma
- Sopressata
- Spicy Salumi
- Hot Capicola
- Salumi di Genoa
- Grilled Chicken
- River Bear Bacon

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

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

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

