



PIZZA REPUBLICA

AUTHENTIC NEAPOLITAN PIZZA

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 OCTOPUS	Rapini, Cannelini Bean, Baby Heirloom Tomato, Red Onion, Lemon Garlic Sauce, Herbs \$15
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
ITALIAN CRAB CAKES	Jumbo Lump Crab, Red & Yellow Peppers, Lemon, Peppadew Aioli, Micro Greens \$16

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

Pasta & Entrees

ZUCCHINI FETTUCINI	Fresh Zucchini Noodles, Garlic, Baby Heirlooms, Calabrese Chilis, Fines Herbs \$18
SPINACH & BASIL GNOCCHI	Baby Heirloom Tomato, Smoked Mozzarella, Basil, Balsamic Reduction \$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
SEARED AMALFI TUNA	Tomato, Fingerlings, Artichoke, Kalamata Olive, Red Onion, Green Bean, Dijon Vinaigrette \$25
GRILLED SALMON*	Sautéed Fresh Vegetables, Roasted Fingerlings, Red Pepper Glaze, Basil Oil \$26.
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)

DUCK & FIG	Confit Duck Leg, Port Pickled Red Onion, Fig, Arugula, Fresh Mozzarella \$23
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 \$23

RED (SAN MARZANO TOMATO, SEA SALT)

MARGHERITA	Fresh Mozzarella, Fresh Basil, Sea Salt, EVOO \$17
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 \$22
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 \$26

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
- 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

