



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
- ZUCCHINI FETTUCIN Fresh Zucchini Noodles, Garlic, Baby Heirlooms, Calabrese Chillis, 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 FETTUCINE 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

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 Suasage, 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

