



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 \$12
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 \$16
GRILLED ASPARAGUS	White Truffle Vinaigrette, Goat Cheese, Fines Herbs \$12
AMALFI COAST TUNA TARTAR*	Cucumber, Lemon, Sesame Oil, Fava Puree, Micro Greens, Crisp Olive Oil Sea Salt Crackers \$15
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

RADICCIO & ROASTED FENNEL	Wood Fired Fennel, Radicchio, Orange, Fennel Fronds, Italian Parsley, EVOO Salt & Pepper Toasted Walnuts \$14
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
PICI & PEA CARBONARRA	Pancetta, English Peas, Fresh Egg, Parmesan, Black Pepper \$22
QUATRO FORMAGI GNOCCHI	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
VEAL MARSALA	Pan Seared Veal, Roasted Wild Mushroom Marsala Sauce, Angel Hair Agliolio \$32
GRILLED SALMON*	Sautéed Fresh Vegetables, Roasted Fingerlings, Red Pepper Glaze, Basil Oil \$26
FIRE GRILLED CHICKEN*	Wild Mushroom Risotto, Roasted Tomato, Arugula, Burre Blanc \$25

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

