



# PIZZA REPUBLICA

AUTHENTIC NEAPOLITAN PIZZA

## Antipasti

THE REPUBLICA MEATBALL	A Beef and Pork Masterpiece from my Mom. Simply the best ever! \$9
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 \$18
FIRE ROASTED BRUSSELS	Fire Roasted, Balsamic Tamari Glaze, Pancetta, Candied Pumpkin Seed, Mint, Basil \$14
GRILLED OCTOPUS	Rapini, Cannelini Bean, Baby Heirloom Tomato, Red Onion, Lemon Garlic Sauce, Herbs \$16
GRILLED ASPARAGUS	White Truffle Vinaigrette, Goat Cheese, Fines Herbs \$14
AMALFI COAST TUNA TARTAR*	Cucumber, Lemon, Sesame Oil, Fava Puree, Micro Greens, Crisp Olive Oil Sea Salt Crackers \$16
FOCACCIA GARLIC BREAD	Rosemary Focaccia, Triple Garlic, Goat Cheese, Parmesan, Pomodoro \$12
SPINACH ARTICHOKE DIP	House Made Spinach & Artichoke Dip, Cast Iron Baked served with Grilled Ciabiatta \$14
SMOKED & GRILLED WINGS	House Made Hot Calabrese Chili Buffalo Sauce, Garlic, Herbs, Blue Cheese Dressing \$16

## 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 \$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 \$16, Half \$8
CAESAR SALAD	Hearts Of Romaine, Pecorino Romano, White Anchovy, Rosemary Garlic Crouton, House-Made Dressing* Full \$16, Half \$8
ARUGULA & PEAR SALAD	Wild Arugula, Fire-Roasted Pistachio, D'Anjou Pear, Goat Cheese, Citrus Vinaigrette Full \$16, Half \$8
THE WEDGE	Iceberg Lettuce, Baby Heirloom Tomato, Radish, Green Onion, River Bear Bacon, Sunflower Seeds, House Made Gorgonzola Dressing \$14
GRILLED SALMON SALAD*	Fresh Spinach, Shallot, Toasted Almonds, Sliced Strawberries Goat Cheese, Strawberry Vinaigrette \$20

## Pasta & Entrees

PASTA NURANO	Fresh Roasted Zucchini, Garlic, Strozzapreti Pasta, Fontina Crema, Zucchini Basil Velouté, Lemon Gremolata \$22
SPINACH & BASIL GNOCCHI	Spinach Gnocchi, Baby Heirloom Tomato, Basil, Garlic, Smoked Mozzarella, Balsamic Reduction \$22
ZUCCHINI FETTUCINI	Fresh Zucchini Noodles, Garlic, Baby Heirlooms, Calabrese Chilis, Fines Herbs \$18
NONA'S STUFFED SHELLS	Ricotta, Mascarpone, Basil, Spicy Pomodoro Sauce, Focaccia \$20
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 \$26
FIRE GRILLED CHICKEN	Wild Mushroom Risotto, Roasted Tomato, Arugula, Burre Blanc \$25
TUNA CAPONATA*	Seared Amalfi Tuna, Sicilian Caponata, Lemon, Basil Oil, Fresh Herbs \$32

## 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)

SICILIAN STREET CORN	Sweet Corn, Green Onion, Cruschi Peppers, Peppadew Aioli, Ricotta Salata, Goat Cheese, Smoked Mozzarella \$22
GARDEN ZUCCHINI	Fire Roasted Zucchini, Gremolata, Ricotta Salata, Fresh Mozzarella \$19
CRISP PANCETTA	Italian Cured Bacon, Roasted Tomato, Wood-Fired Pearl Onion, Fresh Mozzarella \$22
TUSCAN FUNGHI	The Ultimate Mushroom Pizza, Oyster, Shitake, Portabella, Porcini, Smoked Mozzarella \$23
GEORGIO	Fennel Sausage, Wood-Fired Pearl Onion, Fried Garlic, Fresh Mozzarella \$22
QUATTRO FORMAGGI	Smoked Mozzarella, Goat Cheese, Parmesan, Fresh Mozzarella \$22
CHICKEN & CALABRESE	Grilled Chicken, Calabrese Chilis, Fresh Basil, Ricotta Salata, Fig Jam, Fresh Mozzarella \$23
DUCK & FIG	Confit Duck Leg, Port Pickled Red Onion, Fig, Arugula, Fresh Mozzarella \$23

### 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 \$22
GIACOMO	Fresh Mozzarella, Goat Cheese, Wild Mushroom, Wild Arugula, Fried Garlic, EVOO \$23
RUSTICA	Fresh Mozzarella, Salumi di Genoa, Prosciutto di Parma, Red Chili Flake (Spicy) \$22
DIAVOLA	Smoked Mozzarella, Spicy Salumi, Hot Capicola \$24
ULTIMATE PEPPERONI	Fresh Mozzarella, Artisan 4" Pepperoni, Artisan Mini Pepperoni \$23
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 \$16

### FRESH VEGETABLES | \$3.50ea.

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

