



PIZZA REPUBLICA

AUTHENTIC NEAPOLITAN PIZZA

Antipasti

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| 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 |
| BEEF CARPACCIO | Arugula, Port Pickled Red Onion, Fried Capers, Shaved Montegrappa, Lemon \$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

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| RADICCIO & ROASTED FENNEL | Wood Fired Fennel, Radicchio, Orange, Fennel Fronds, Italian Parsley, EVOO Salt & Pepper Toasted Walnuts \$15 |
| 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

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| DUCK & SPINACH STROZZAPRETI | Confit Duck, Fresh Spinach, Black Trumpet Mushrooms, Chestnut Mushrooms, Pecorino Crema, Herbs \$26 |
| QUATTRO FORMAGI GNOCCHI | Cast Iron Skillet Baked Gnocchi with Smoked Mozzarella, Fontina, Parmesan, and Peccorino \$22 |
| PICI & PEA CARBONARRA | Pancetta, English Peas, Fresh Egg, Parmesan, Black Pepper \$24 |
| 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 |
| BAROLO BRAISED SHORT RIB | Braised Short Rib, Roasted Tomato, Herb and Goat Cheese Polenta, Milanese Sauce, Toasted Herbs \$36 |

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)

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| 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)

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| 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 |
| PIEDMONTE | Fresh Mozzarell, Braised Short Rib, Port Pickled Red Onion, Gorgonzola Dolce \$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

