



# PIZZA REPUBLICA

AUTHENTIC NEAPOLITAN PIZZA

DTC Lunch Menu 11am -2:30pm

## 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 \$16
- 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 ASPARAGUS White Truffle Vinaigrette, Goat Cheese \$14
- 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, Radiccio, 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

Add protein to any Salad or Pasta. Grilled Salmon\* \$14, Seared Tuna\* \$18, Grilled Shrimp\* \$8, Grilled Chicken\* \$8, Fennel Sausage \$7

## Sandwich, Pasta & Pannino

- THE MEATBALL SANDWICH Meatball, Fresh Mozzarella, Pomodoro Sauce, Organic Basil, Wild Arugula \$19
- CHICKEN CAPRESE SANDWICH Grilled Chicken, Roasted Tomato, Fresh Mozzarella, Basil Pistachio Pesto, Peppadew Aioli \$19
- ANGRY SICILIAN SANDWICH Salumi Rossa, Prosciutto di Parma, Hot Capicola, Mortadella, Fresh Mozzarella \$19
- ZUCCHINI FETTUCINE PASTA Fresh Zucchini Noodles, Garlic, Baby Heirlooms, Calabrese Chillis, Fines Herbs \$18
- SPINACH & HERB GNOCCHI PASTA Spinach Gnocchi, Baby Heirloom Tomato, Garlic, Basil, Smoked Mozzarella, Balsamic Reduction \$22
- NONA'S STUFFED SHELLS PASTA Ricotta, Mascarpone, Basil, Spicy Pomodoro Sauce, Focaccia \$20
- RIGATONI BOLOGNESE PATSA Beef & Pork Bolognese Sauce, Grilled Fennel Sausage, Grilled Crostini \$22
- GRILLED SHRIMP FETTUCCINE PASTA Sautéed Fresh Vegetables, Fines Herbs, Basil Pistachio Pesto, Beurre Blanc, Lemon \$26
- MORTADELLA & HONEY PANINO Pecorino Garlic Crema, Mortadella, Organic Honey, Pistachio Dust \$18
- FABULOSA PANINO Salumi Rosso, Artichoke & Herb Crema, Spicy Caponata \$18
- TRIPLE SALUMI PANINO Saulimi Rosso, Hot Capicola, Prosciutto, Pecorino Garlic Crema, Pesto, Peppers, Arugula, \$19

Select sandwiches come with your choice of, Small Mixed Greens Salad, or a Cup of Soup, Paninos are Ala Carte.

## 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 \$13
- CRISP PANCETTA Italian Cured Bacon, Roasted Tomato, Wood-Fired Pearl Onion, Fresh Mozzarella \$13
- GEORGIO Fennel Sausage, Wood-Fired Pearl Onion, Fried Garlic, Fresh Mozzarella \$13
- QUATTRO FORMAGGI Smoked Mozzarella, Goat Cheese, Parmesan, Fresh Mozzarella \$13
- CHICKEN & CALABRESE Grilled Chicken, Calabrese Chillis, Fresh Basil, Ricotta Salata, Fig Jam, Fresh Mozzarella \$14
- 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 \$13
- CAMPANIA Fresh Mozzarella, Sopresatta, Red Chili Flake (Spicy), Wild Arugula, Shaved Montegrappa \$13
- GIACOMO Fresh Mozzarella, Goat Cheese, Wild Mushroom, Wild Arugula, Fried Garlic, EVOO \$14
- RUSTICA Fresh Mozzarella, Salumi di Genoa, Prosciutto di Parma, Red Chili Flake (Spicy) \$14
- DIAVOLA Smoked Mozzarella, Spicy Salumi, Hot Capicola \$14
- ULTIMATE PEPPERONI Fresh Mozzarella, Artisan 4" Pepperoni, Artisan Mini Pepperoni \$15
- SICILIAN MEAT LOVERS Fresh Mozzarella, Spicy Salumi, Polidori Suasage, House Made Meatball, River Bear Bacon \$15

## Build Your Own Wood-Fired Neapolitan Pizza 9"

Start with a Red, White, or Pesto Base and Fresh Mozzarella \$11

- 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. 4% Ktichen Service Fee added to every Check.

