

# 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 \$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

SEARED AMALFITUNA SALAD\* Seared Rare Tuna, Artichoke, Kalamata Olives, Green Beans, Fingerling Potatoes, Red Onion

Brown Butter Dijon Vinaigrette, Fines Herbs, Chimichuri \$26

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

#### Sandwich & Pasta

THE PORCHETTA SANDWICH Roasted Porchetta, Fontina, Basil Pistachio Pesto, Pork Jus \$20

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 \$24

NONA'S STUFFED SHELLS PASTA Ricotta, Mascarpone, Basil, Spicy Pomodoro Sauce, Focaccia \$22

RIGATONI BOLOGNESE PATSA Beef & Pork Bolognese Sauce, Grilled Fennel Sausage, Grilled Crostini \$24

GRILLED SHRIMP FETTUCCINE PASTA Sautéed Fresh Vegetables, Fines Herbs, Basil Pistachio Pesto, Beurre Blanc, Lemon \$26

Sandwiches come with your choice of, Small Mixed Greens Salad, or a Cup of Soup

## Authentic Wood-Fired Neapolitan Pizza 9"

WHITE (OLIVE OIL, ROASTED GARLIC, OREGANO)
Authentic Neapolitan Pizza Will Have A Slight Char To The Crust. Please, no substitutions.

SICILIAN STREET CORN Sweet Corn, Green Onion, Cruschi Peppers, Peppadew Aioli, Ricotta Salata, Goat Cheese, Smoked Mozzarella \$13

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 Chilis, Fresh Basil, Ricotta Salata, Fig Jam, Fresh Mozzarella \$14

TUSCAN FUNGHI The Ultimate Mushroom Pizza, Oyster, Shitake, Portabella, Porcini, Smoked Mozzarella

#### 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 MEATS & CHEESES | \$2.50ea

FRESH VEGETABLES | \$2ea Roasted Wild Mushrooms **Wood-Fired Pearl Onions Balsamic Roasted Tomatoes Tri-Colored Peppers Black Olives** 

Fresh Basil

Calabrese Chilis (Spicy)

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