



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
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
SICILIAN CRAB CAKES	Jumbo Lump Crab, Red & Yellow Peppers, Lemon, Peppadew Aioli, Micro Greens \$18

Insalata

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
SEARED AMALFI TUNA SALAD	Seared Rare Tuna, Artichoke, Kalamata Olives, Green Beans, Fingerling Potatoes, Red Onion Brown Butter Dijon Vinaigrette, Fines Herbs, Chimichuri \$26

Pasta & Entrees

PASTA NURANO	Fresh Roasted Zucchini, Garlic, Strozzapreti Pasta, Fontina Crema, Zucchini Basil Velouté, Lemon Gremolata \$24
SPINACH & BASIL GNOCCHI	Spinach Gnocchi, Baby Heirloom Tomato, Basil, Garlic, Smoked Mozzarella, Balsamic Reduction \$24
NONA'S STUFFED SHELLS	Ricotta, Mascarpone, Basil, Spicy Pomodoro Sauce, Focaccia \$22
RIGATONI BOLOGNESE	Beef & Pork Bolognese Sauce, Grilled Fennel Sausage, Grilled Crostini \$24
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

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 \$20
TUSCAN FUNGHI	The Ultimate Mushroom Pizza, Oyster, Shitake, Portabella, Porcini, Smoked Mozzarella \$23
CRISP PANCETTA	Italian Cured Bacon, Roasted Tomato, Wood-Fired Pearl Onion, Fresh Mozzarella \$22
GEORGIO	Fennel Sausage, Wood-Fired Pearl Onion, Fried Garlic, Fresh Mozzarella \$22
QUATTRO FORMAGGI	Smoked Mozzarella, Goat Cheese, Parmesan, Fresh Mozzarella \$23
CHICKEN & CALABRESE	Grilled Chicken, Calabrese Chilis, Fresh Basil, Ricotta Salata, Fig Jam, Fresh Mozzarella \$23
PORCHETTA & POTATO	Roasted Porchetta, Rosted Fingerlings, Ricotta Salata, Arugula, Shaved Parmesan, Fresh Mozzarella \$24

RED (SAN MARZANO TOMATO, SEA SALT)

MARGHERITA	Fresh Mozzarella, Fresh Basil, Sea Salt, EVOO \$19
CAMPANIA	Fresh Mozzarella, Sopresatta, Red Chili Flake (Spicy), Wild Arugula, Shaved Montegrappa \$23
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) \$23
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
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

