DTC Lunch Menu 11am -2:30pm

Antipasti

THE REPUBLICA MEATBALL A Beef and Pork Masterpiece from my Mom. Simply the best ever! $11
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 $22
FIRE ROASTED BRUSSELS Fire Roasted, Balsamic Tamari Glaze, Pancetta, Candied Pumpkin Seed, Mint, Basil $15
GRILLED ASPARAGUS White Truffle Vinaigrette, Goat Cheese $15
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
OLIVES & ALMONDS Warm Castlevetrano Olives, Spiced & Smoked Marcona Almonds $14

Insalata

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 $9
CAESAR SALAD Hearts Of Romaine, Pecorino Romano, White Anchovy, Rosemary Garlic Crouton, House-Made Dressing* Full $16, Half $9
ARUGULA & PEAR SALAD Wild Arugula, Fire-Roasted Pistachio, D'Anjou Pear, Goat Cheese, Citrus Vinaigrette Full $16, Half $9
THE WEDGE Iceberg Lettuce, Baby Heirloom Tomato, Radish, Green Onion, River Bear Bacon, Sunflower Seeds, House Made Gorgonzola Dressing $15
GRILLED SALMON SALAD* Fresh Spinach, Shallot, Toasted Almonds, Sliced Strawberries Goat Cheese, Strawberry Vinaigrette $22
SEARED AMALFI TUNA SALAD* Seared Rare Tuna, Artichoke, Kalamata Olives, Green Beans, Fingerling Potatoes, Red Onion Brown Butter Dijon Vinaigrette, Fines Herbs, Chimichuri $28

Add protein to any Salad or Pasta. Grilled Salmon* $16, Seared Tuna* $18, Grilled Shrimp* $10, Grilled Chicken* $9, Fennel Sausage $8

Sandwich & Pasta

THE MEATBALL SANDWICH Meatball, Fresh Mozzarella, Pomodoro Sauce, Organic Basil, Wild Arugula $21
CHICKEN CAPRESE SANDWICH Grilled Chicken, Roasted Tomato, Fresh Mozzarella, Basil Pistachio Pesto, Peppadew Aioli $21
ANGRY SICILIAN SANDWICH Salumi Rossa, Prosciutto di Parma, Hot Capicola, Mortadella, Fresh Mozzarella $21
ZUCCHINI NOODLES Fresh Zucchini Noodles, Garlic, Baby Heirlooms, Calabrese Chilies, Fines Herbs $20
QATRO FORMAGGI GHNOCCHI Cast Iron Skillet Baked Gnocchi with Smoked Mozzarella, Fontina, Parmesan, and Peccorino $25
NONA'S STUFFED SHELLS Ricotta, Mascarpone, Basil, Spicy Pomodoro Sauce, Focaccia $24
RIGATONI BOLOGNESE Beef & Pork Bolognese Sauce, Grilled Fennel Sausage, Grilled Crostini $26
GRILLED SHRIMP FETTUCCINE* Sautéed Fresh Vegetables, Fines Herbs, Basil Pistachio Pesto, Beurre Blanc, Lemon $28
DUCK & SPINACH STROZZAPRETII Confit Duck, Fresh Spinach, Chestnut Mushrooms, Pecorino Crema, Herbs $28
PICI & PEA CARBONARRA Pancetta, English Peas, Fresh Egg, Parmesan Egg Crema, Black Pepper $26

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 $14
CRISP PANCETTA Italian Cured Bacon, Roasted Tomato, Wood-Fired Pearl Onion, Fresh Mozzarella $14
GEORGIO Fennel Sausage, Wood-Fired Pearl Onion, Fried Garlic, Fresh Mozzarella $15
QUATTRO FORMAGGI Smoked Mozzarella, Goat Cheese, Parmesan, Fresh Mozzarella $15
CHICKEN & CALABRESE Grilled Chicken, Calabrese Chiles, Fresh Basil, Ricotta Salata, Fig Jam, Fresh Mozzarella $16
TUSCAN FUNGHI The Ultimate Mushroom Pizza, Oyster, Shitake, Portabella, Porcini, Smoked Mozzarella $16

RED (SAN MARZANO TOMATO, SEA SALT)

MARGHERITA Fresh Mozzarella, Fresh Basil, Sea Salt, EVOO $14
CAMPANIA Fresh Mozzarella, Sopresatta, Red Chili Flake (Spicy), Wild Arugula, Shaved Montegrappa $15
GIACOMO Fresh Mozzarella, Goat Cheese, Wild Mushroom, Wild Arugula, Fried Garlic, EVOO $15
RUSTICA Fresh Mozzarella, Salumi di Genoa, Prosciutto di Parma, Red Chili Flake (Spicy) $15
DIAVOLA Smoked Mozzarella, Spicy Salumi, Hot Capicola $15
ULTIMATE PEPPERONI Fresh Mozzarella, Artisan 4" Pepperoni, Artisan Mini Pepperoni $16
SICILIAN MEAT LOVERS Fresh Mozzarella, Spicy Salumi, Polidori Suasage, House Made Meatball, River Bear Bacon $16

Build Your Own Wood-Fired Neapolitan Pizza 9"

Start with a Red, White, or Pesto Base and Fresh Mozzarella $12

FRESH VEGETABLES | $2ea
Roasted Wild Mushrooms
Wood-Fired Pearl Onions
Balsamic Roasted Tomatoes
Tri-Colored Peppers
Black Olives
Fresh Basil
Calabrese Chilies (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% kitchen service fee added to every check.