

WINE SELECTION 1/2 PRICED BOTTLES OF WINE EVERY MONDAY

Food-friendly wines are what we do

Don't hesitate to ask your server/bartender about unfamiliar wines
Let us introduce you to some lesser-known gems
and staff favorites you will learn to love

WHITE WINE, BUBBLES & ROSÉ

ZARDETTO PROSECCO 8.5 / 35

NEIRANO PITULÉ MOSCATO D'ASTI 8.5 / 35

VON SCHLEINITZ RIESLING 10 / 41

TRAMIN PINOT GRIGIO 9 / 37

ANT MOORE SAUVIGNON BLANC 10 / 41

MICHELE ALOIS CAULINO FALANGHINA 10 / 41

BANFI LA PETTEGOLA VERMENTINO 11 / 45

CHATEAU DE CAMPUGET 1753 ROSÉ 10 / 41

MATCHBOOK CHARDONNAY 10 / 41

RED WINE

HIGHER GROUND PINOT NOIR 9 / 37

PICO MACCARIO LAVIGNONE BARBERA D'ASTI 10 / 41

SCARBOLO MERLOT 10 / 41

BARONE DI VALFORTE MONTEPULCIANO 10 / 41

CASTELLO DI BOSSI CHIANTI CLASSICO 12 / 49

LUCCARELLI PRIMITIVO 9 / 37

MONTERNANO DI SOPRA SUPER TUSCAN 12 / 49

MARY TAYLOR SICILIA ANNAMARIA SALA 11 / 45

GOLDSCHMIDT KATHERINE'S CABERNET SAUVIGNON 12 / 49

TEDESCHI SAN ROCCO VALPOLICELLA SUPERIORE RIPASSO 61 BOTTLE ONLY

LOCAL CRAFT BEER 5 DOLLAR DRAFT BEER EVERY WEDNESDAY

Ask your server for a current list of rotating taps

PERONI NASTRO ARRUZZO 5 | MILLER LITE 4 | COOR'S BANQUET 4

BUY A ROUND FOR THE KITCHEN 20

ENJOY DINNER?

WHAT BETTER WAY TO SEND YOUR COMPLIMENTS THAN AN ICE-COLD SHIFTY?

CRAFT COCKTAILS

APEROL SPRITZ 10
Zardetto Prosecco, Aperol, club soda

AMARETTO SOUR 12
Lazzaroni Amaretto, Backbone Bourbon Uncut,
lemon, egg white

BEE'S KNEES 10
Hayman's Gin, honey, lemon

BLACK MANHATTAN 12
Woodford Reserve, Averna Amaro, bitters

BOULEVARDIER 12
Backbone Bourbon, Campari
Cocchi Vermouth Di Torino

COSMOPOLITAN 10
Svedka Vodka, Cointreau, cranberry, lime

DAIQUIRI 10
Don Q Rum, lime, sugar

GIMLET 10
Hayman's Gin, lime, sugar

GOLD RUSH 10
Backbone Bourbon Uncut, honey, lemon

ITALIAN MULE 11
Tito's Vodka, Montenegro Amaro, mint, lime,
ginger beer

AT THE BAR

VODKA
SVEDKA 6
TITO'S 8
REYKA 9

GIN
HAYMAN'S 6
BONE DRY 8
HENDRICK'S 9

RUM
DON Q 6
CRUSOE SPICED 7

TEQUILA/MEZCAL
CIMARRÓN BLANCO 6
HERRADURA SILVER 8
HERRADURA REPOSADO 9
NUESTRA SOLIDAD MEZCAL 10

APERITIVO
COCCHI AMERICANO 5
DOLIN DRY VERMOUTH 5
APEROL 6
CAMPARI 6

DIGESTIVO/AMARO
COCCHI VERMOUTH DI TORINO 5
MONTENEGRO AMARO 6
AVERNA AMARO 6

LONG ISLAND 10
Svedka Vodka, Don Q Rum, Hayman's Gin,
Cimarrón Blanco Tequila, Cointreau,
sugar, lemon

MOSCOW MULE 10
Svedka Vodka, lime, ginger beer

MARGARITA 10
Cimarrón Blanco, Cointreau, agave, lime

MOJITO 11
Don Q Rum, mint, sugar, lime, club soda

NEGRONI SOUR 12
Hayman's Gin, Cocchi Vermouth Di Torino,
Campari, lemon, egg white

OLD FASHIONED 10
Bone Snapper Rye, sugar, bitters

PENICILLIN 12
Great King St. Scotch, Peat Monster,
honey-ginger syrup, lemon

PIMM'S CUP 10
Pimm's No. 1, Hendrick's Gin, cucumber,
lemon, ginger beer

THE MAID 11
Reyka Vodka, cucumber, mint, sugar, lime

WHISKEY
JACK DANIEL'S 6
CROWN ROYAL 8
BONE SNAPPER RYE 8
BACKBONE UNCUT 9
HIGH WEST AMERICAN PRAIRIE 9
HIGH WEST DOUBLE RYE 9
WOODFORD RESERVE 10
ANGEL'S ENVY 12
ANGEL'S ENVY RYE 15

SCOTCH
GREAT KING STREET 8
JOHNNIE WALKER BLACK 10
PEAT MONSTER 14
BALVENIE 14 YEAR 14
GLENFIDDICH 14 YEAR 14
GLENFIDDICH SOLERA 15 YEAR 15

OTHER SPIRITS/LIQUEURS
COINTREAU 6
LAZZARONI AMARETTO 6
LAZZARONI LIMONCELLO 6
LAZZARONI MARASCHINO 6
PIMM'S NO. 1 6
ST. GERMAIN 6
ST. GEORGE SPICED PEAR 6
ST. GEORGE ABSINTHE 10

PIZZOLOGY

CRAFT PIZZA + PUB

SUMMER MENU 2021

BEVERAGES

COCA-COLA PRODUCTS 3

Coca-Cola
Diet Coca-Cola
Mr. Pibb
Sprite
Lemonade

OTHER REFRESHMENTS

Iced Tea 2.5
Acqua Panna 3.5
San Pellegrino 3.5
Milk 1.5
Lavazza Italian Caffe 3

STARTERS

BREADSTICKS 7.5

Served with tomato sauce and mornay sauce

VEGETARIAN

ARUGULA SALAD 6

Arugula, shallot, capers, basil, parsley, red wine vinaigrette

VEGETARIAN **GLUTEN-FREE**

CHOPPED SALAD SM 7 / LG 12

Romaine lettuce, gorgonzola, green olives, shallot, roasted tomato, lemon-citronette
Add prosciutto SM 1 / LG 2

VEGETARIAN **GLUTEN-FREE**

ORZO SALAD 10

Orzo, roasted asparagus, fresh mozzarella, grape tomatoes, basil, parmesan vinaigrette

VEGETARIAN

FRIED GREEN TOMATO SALAD 10

Fried green tomatoes, arugula, shallots, capers, fresh mozzarella, mustard vinaigrette

VEGETARIAN

SAN MARZANO TOMATO SOUP SM 4 / LG 8

Topped with extra virgin olive oil and parsley

VEGETARIAN

The FDA would like to remind you, consuming raw or undercooked foods may increase your risk of foodborne illness

FOR THE KIDDOS

SPAGHETTI 6

Spaghetti noodles with choice of butter or tomato sauce topped with parmesan cheese
Add meatball 2

VEGETARIAN

CHICKEN PARMESAN STRIPS 8

Crispy strips of chicken parmesan served with a side of tomato sauce

MUSHROOM RISOTTO 10

Wood-roasted portobello and crimini mushrooms

VEGETARIAN **GLUTEN-FREE**

SPICY PEPPERONI RISOTTO 10

Ground pepperoni, chili flake, parmesan cheese, parsley

GLUTEN-FREE

CORN, JALAPEÑO, PANCETTA RISOTTO 11

Indiana sweet corn, fresh jalapeño, pancetta, parmesan cheese

GLUTEN-FREE

WOOD ROASTED WINGS 12.5

Choose Calabrian hot sauce, honey-garlic, or basil pesto served with gorgonzola-ricotta or house ranch

GLUTEN-FREE

WARM RICOTTA 11

House-made ricotta, fresh oregano, sea salt, white truffle oil served with grilled bread

VEGETARIAN

ITALIAN MUSSELS Half LB 10 / Full LB 17

Pepperoni, garlic, shallot, chili flake, San Marzano tomatoes, basil

.5 LB served with single breadstick
1 LB served with two breadsticks

GLUTEN-FREE

CHEESE PIZZA 8

A small pizza Rossa or Bianca with fresh mozzarella

VEGETARIAN

ALFREDO 6

Penne noodles with mornay sauce and parmesan cheese
Add chicken 1

VEGETARIAN

WHAT TO EXPECT FROM SCRATCH

Dough made in-house, delicious fresh mozzarella, and a selection of only the finest ingredients

A pizza peel that is met with creativity, and a wood-fired oven that delivers a deliciously thin, light, and airy crust with the perfect amount of char

PIZZA ROSSA RED SAUCE

MARGHERITA PERSONAL 10 / LG 15

Basil, fresh mozzarella, sea salt, olive oil

VEGETARIAN

NAPOLI PERSONAL 10 / LG 15

Fresh oregano, fresh mozzarella, sea salt, olive oil

VEGETARIAN

HOMEMADE SAUSAGE PERSONAL 12 / LG 18

Fennel sausage, fresh mozzarella, peppadew peppers, fennel, onion

PEPPERONI PIQUANTE PERSONAL 12 / LG 18

Pepperoni, peppadew peppers, fresh mozzarella, parmesan, fresh oregano

BEEKEEPER PERSONAL 12 / LG 18

Soppressata, jalapeño, local honey, fresh mozzarella

AMERICANO PERSONAL 13 / LG 19

Fennel sausage, roasted sweet corn, jalapeño smoked mozzarella, fresh mozzarella

CUSTOM PIZZA

BASE PRICE PERSONAL 8 / LARGE 12

Includes your choice of Rossa or Bianca with fresh mozzarella

Topping prices for personal pizzas are half of listed price, excluding Arugula Salad & Farm Fresh Egg

Artichoke 4
Arugula 3
Arugula Salad 4.5
Asparagus 3
Bacon 3
Basil 2
Black Olives 2
Calabrian Chilies 2
Capers 2
Chicken 3
Corn 2
Extra Mozzarella 2
Extra Tomato Sauce 1

Farm Fresh Egg 2
Fennel 2
Garlic 1
Goat Cheese 4
Gorgonzola 3
Green Olives 2
Ground Pepperoni 3
Honey 1
Jalapeño 2
Mint 2
Mornay 1
Onion 2
Oregano 2

Pancetta 3
Peppadew Peppers 3
Pepperoni 3
Prosciutto 4
Provolone 3
Roasted Mushrooms 3
Roasted Tomatoes 2
Ricotta 3
Sausage 3
Smoked Mozzarella 3
Soppressata 4
Spinach 2
Truffle Oil 4

PIZZA BIANCA OLIVE OIL

FRESCA ARDENTE PERSONAL 11 / LG 17

Pancetta, jalapeño, goat cheese, fresh mozzarella, fresh mint

MATTINA PERSONAL 12 / LG 18

Fennel sausage, bacon, scrambled egg, onion, fresh mozzarella, parmesan

THE SAINT PERSONAL 12 / LG 19

Roasted mushrooms, peppadew peppers, onion, fresh mozzarella, provolone, sea salt

VEGETARIAN

BABY CHEESUS PERSONAL 13 / LG 20

Tulip Tree Creamery Foxglove cheese, fresh mozzarella, parmesan, cracked black pepper

VEGETARIAN

LOMBARDY PERSONAL 13 / LG 20

Arugula, prosciutto, smoked mozzarella, fresh mozzarella, parmesan

PASTA

AGLIO E OLIO SM 8 / LG 16

Spaghetti, garlic, shallots, parsley, parmesan

VEGETARIAN

CACIO E PEPE SM 8 / LG 16

Spaghetti, brown butter, cracked black pepper, parmesan

VEGETARIAN

SPICY CAPELLINI POMODORO SM 8 / LG 16

San Marzano tomatoes, garlic, shallot, fresh basil, chili flake, olive oil

VEGETARIAN

SPAGHETTI & MEATBALLS SM 10 / LG 20

Pork and beef meatballs, San Marzano tomato sauce, parmesan, parsley

AMATRICIANA SM 10 / LG 20

Gemelli, pancetta, Calabrian chilies, San Marzano tomatoes, parmesan

CARBONARA SM 12 / LG 22

Spaghetti, roasted mushrooms, pancetta, asparagus, black pepper, fresh basil, and parmesan tossed in creamy egg sauce

‘NDUJA ALFREDO SM 14 / LG 24

Penne, grilled chicken, spinach, Fresno chilies, 'nduja-spiced alfredo sauce

CHICKEN PARMESAN 15

Miller's Amish chicken breast, spicy Pomodoro sauce, fresh mozzarella
Add pasta 5

GNOCCHI MP AVAILABLE FRIDAY NIGHTS ONLY

Italian pasta made from potatoes and flours
Chef Paul creates a new special weekly

DESSERTS

GELATO 2 PER SCOOP

Ask your server for today's selection

VEGETARIAN **NUT ALLERGY**

CANNOLI 7

Mascarpone and ricotta sweet cream filling, chocolate sauce, pistachio

VEGETARIAN **NUT ALLERGY**

CHOCOLATE GANACHE BROWNIE 6

Fudgy brownie topped with rich chocolate ganache, whipped cream

VEGETARIAN

10" GLUTEN-FREE CRUST AVAILABLE 10