



## SALAD

<b>Arugula</b> .....	10
Arugula, Pickled Onions, Shaved Pecorino, Verde Vinaigrette	
<b>Caesar</b> .....	10
Romaine, House Caesar, Shaved Pecorino, Croutons	

## PIZZA

FOR YOUR CRUST \$3

Verde	Aioli	Arrabiata
Pesto Aioli	Joel's Hot Chili Oil	

<b>Margherita</b> .....	18
Tomato Sauce, Pecorino, Mozzarella di Bufala, Basil, EVOO	
<b>Pesto</b> .....	23
Fresh Pesto, Mozzarella di Bufala, Roasted Garlic, Fresh Rosemary, Prosciutto di Parma	
<b>Calabrian</b> .....	23
Tomato Sauce, Pecorino, Mozzarella di Bufala, Spicy Calabrese Salami, Calabrian Peppers, Hot Chili Oil	
<b>Piquant Pepper</b> .....	23
Tomato Sauce, Pecorino, Mozzarella di Bufala, Caramelized Onions, Piquant Peppers, Housemade Beef Sausage, EVOO	
<b>Hot Honey Pie</b> .....	23
Tomato Sauce, Pecorino, Mozzarella di Bufala, Pickled Onions, Pepperoni, Bow & Bend Hot Honey	
<b>Bianca Funghi</b> .....	23
Roasted Garlic Ricotta, Marinated Mushroom, Olive Medley, Mozzarella di Bufala, Basil	
<b>Vegan Margherita</b> .....	21
Tomato Sauce, Vegan Mozzarella, Basil, EVOO	

## TOPPINGS

<b>Arugula</b>	3	<b>Calabrian Pepper</b>	3
<b>Shrooms</b>	4	<b>Anchovies</b>	4
<b>Pepperoni</b>	4	<b>Piquant Peppers</b>	4
<b>Prosciutto di Parma</b>	5	<b>Roasted Garlic</b>	3
<b>Olive Medley</b>	4	<b>Beef Sausage</b>	4

Our wood-fired pizzas are baked in a traditional Neapolitan oven at over 900F. Made with only the freshest ingredients, we use grass-fed buffalo mozzarella from the base of the Andes, locally sourced greens, and fine meats. Fermented for three days in our Crunkship, our original dough is made with a homegrown yeast culture, Tipo 0 flour, and water.