What is Pizza Romana?

Roman style pizza essentially comes in two forms:

Pizza al Taglio: which is considered street food and often wrapped in wax paper after your desired size is cut (usually with scissors) and heated up.

Pizza Tonda Bassa: cracker thin, round, crispy pizza, often around 12 inches in diameter, intended for individual consumption with a knife and fork. Romans refer to this style as *scrocchiarella*.

PIZZA BIANCA

Pizza Bianca 8 light crust pizza dough drizzled with EVOO

Cotto e Mozzarella 15 prosciutto cotto (cooked) and mozzarella

Cafona 16 sausage, mozzarella, boiled potatoes

Crocchettosa 18 prosciutto cotto, mozzarella, potato crochette

Bresaola Rughetta e Parmigiano 16 thin pizza dough with bresaola, arugula and parmesan

Boscaiola 17 sausage, mushrooms, mozzarella

Quattro Formaggi 17 mozzarella, gorgonzola, fontina, grana Padano

Quattro Formaggi 21 mozzarella, gorgonzola, fontina, grana padano, prosciutto crudo

Vegetariana 19 mozzarella, eggplant, zucchini and seasonal additions

ALL OUR PIES ARE UNCUT

As that's what we do in Italy, you've got a great steak knife at your table, but if you'd like your pie pre-cut, no problem, just ask!

"SPIN TO WIN"

MONDAY DC Youth Sports Night TUESDAY College Night WEDNESDAY DC Schools Night Wear your swag on that theme night for a chance to spin the wheel and win!!



BOTTOMLESS BRUNCH

INCLUDES:

One Pizza Choice Bottomless: Mimosas, Bellinis & Rossinis I I:30am-2:30pm Sat & Sun \$29 pp

BRUSCHETTA

Aglio Olio oil and garlic 4
Pomodoro tomato 6
Caprese tomatoes and mozzarella 7
Ricotta e Pomodoro ricotta and tomatoes 6
Vegetariana grilled mixed vegetables 6
Bruschetta Mista one of each of the above 15

INSALALATA & PIU

Olive Fritte o Marinate fried or marinated olives 6
Insalata Misticanza romaine. olives, red onion. cucumbers 12
Insalata Caprese tomato and mozzarella 15
Burrata e Prosciutto burrata and prosciutto crudo 17
Verdura alla Griglia grilled vegetables 14
Insalata Capriccio per Due 24
edible pizza bowl with salad for two
Tagliere charcuterie board 32

FRITTO

Alette di Pollo Tuscan fried chicken wings 13
Fritto Misto one of each of the above 15
Arancini con 'Ndjuja fried rice with Calabrian sausage 6
Arancini Cacio e Pepe fried rice, cheese, blk pepper 6
Suppli al Telefono fried rice, red meat sauce, mozzarella 6
Arancini Amatriciana fried rice, red pancetta sauce 6
Crochette fried pureed potato, cheese, ham 6

DESSERT/DOLCE

Bomboloni 9 **

crème filled cinnamon doughnuts.

Tartufo di Gelato 18
a softball of layered gelato-serves 2-4

Pannacotta 9 **
seasonal

Tiramisu 9 **

traditional

What makes our pies unique?

Owner Massimo Papetti's cousins, Fulvio and Mario, came over from Italy to help him launch what is still considered a relatively unique pizza style in most parts of the US.

The brothers are from Salerno, a coast town south of Naples, and are versed in all forms of Italian pizza, including Neapolitan. They mastered their craft in Rome over the last 20 years and their style of dough calls for sunflower oil and a 72-hour cold fermentation.

PIZZA ROSSA

Marinara 12

pomodoro, anchovies, black *Taggiasche*Tuscan olives

Margherita 13 mozzarella, pomodoro

Margherita con Prosciutto 17 mozzarella, pomodoro with prosciutto crudo

Diavola 16 mozzarella, pomodoro, spicy salami

Funghi Rossa 16 mozzarella, pomodoro, mushrooms

Napoli 14 mozzarella, pomodoro, anchovies

Capricciosa 19

mozzarella, pomodoro, mushrooms, artichokes, olives, prosciutto crudo, boiled eggs

In Bocca al Lupo 19 pomodoro, salsa verde Romana, sun dried tomatoes, pulled buffalo mozzarella

Ortolana 19 mozzarella, pomodoro, grilled eggplant, zucchini, red peppers

ALL OUR PIES ARE UNCUT

As that's what we do in Italy, you've got a great steak knife at your table, but if you'd like your pie pre-cut, no problem, just ask!

1/2 Price Wings
Mon-Fri 3pm-6pm (Bar Only)
\$10 Beer Pitchers
Thursday Nights (32 oz)