

What is Pizza Romana?

Roman style pizza essentially comes in two forms:

Pizza al Taglio: a popular "street food" wrapped in wax paper after your desired size is cut (usually with scissors) and heated up- we plan to bring that via a walk up window in the Spring of 2023

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*. this is what we serve tableside. This dough is naturally vegan.

PIZZA CLASSICA

Marinara 12

tomato, anchovies, black *Taggiasche*
Tuscan olives

Margherita 13

mozzarella, tomato

Diavola 16

mozzarella, tomato, spicy salami

Funghi Rossa 16

mozzarella, tomato, mushrooms

Napoli 14

mozzarella, tomato, anchovies

Capricciosa 19

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

Cotto e Mozzarella 15

prosciutto cotto (cooked) and mozzarella

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

ADD PROSCUTTO TO ANY PIE +\$4

****OUR PIES ARE SERVED 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!

BOTTOMLESS BRUNCH \$29

1:30am-2:30pm SAT & SUN

One Pizza & Bottomless Mimosas, Bellinis

\$21 PITCHER & A PIE

All Night Wednesdays

32 oz Pitcher of Beer with any Pizza Pie



BRUSCHETTA

Caprese tomatoes and mozzarella 7

Ricotta e Pomodoro ricotta and tomatoes 6

Vegetariana grilled mixed vegetables 6

Bruschetta Mista two of each of the above 18

IM EDDIE CANO CLASSICS

Zucchine Fritte an Eddie staple! 14

Nonna's Meatballs tri-meat with sauce 14

Cacio e Pepe housemade tonnarelli pasta 16

Eggplant Parm gluten free and delish! 20

Lasagna Bolognese meat sauce 20

Chicken Milanese with arugula salad 27

Pesce del Giorno please ask MKT

Carne del Giorno please ask MKT

INSALATA & PIU

Olive Fritte o Marinate fried or marinated olives 6

Salami e Formaggi charcuterie board 32

Insalata Misticanza romaine, olives, red onion, cucumbers 12

Stagione Salad bibb lettuce, apples, walnuts gorgonzola...14

Insalata Caprese tomato and mozzarella 15

Burrata e Prosciutto burrata and prosciutto crudo 17

FRITTO

Chicken Wings Tuscan fried chicken wings 13

Fritto Misto two of each of the below 15

Arancini Cacio e Pepe fried rice, cheese, pepper 6

Suppli al Telefono rice, red meat sauce, mozzarella 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 **naturally vegan** style of dough calls for sunflower oil and a 72-hour cold fermentation.

PIZZA MODERNA

Amatriciana 18

tomatoes, red onion, guanciale, mozzarella,
pecorino romano

Cafona 16

sausage, mozzarella, boiled potatoes

Siciliana 19

mozzarella, tuna, olives, red onions

Calabrese 18

tomato, nduja, broccoli rabe burrata, basil

Salsiccia e Friarielli 18

mozzarella, broccoli rabe, italian sausage

Ortolana 19

mozzarella, tomato, grilled eggplant,
zucchini, red peppers

Mortadella 20

mozzarella, pistachio, mortadella, burrata

In Bocca al Lupo 19

tomato, *salsa verde Romana*, sun dried
tomatoes, pulled buffalo mozzarella

Speciale MKT

ask your server about today's special pie

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SECOND SATURDAY BINGO

5:30-6:30pm 2nd Saturday of Month

LAST WEDNESDAY TRIMA

6:30-8:30pm Last Wednesday of Month

LIVE MUSIC SATURDAYS

From 7pm most Saturday Nights

IN BOCCA AL LUPO | 2400 WISCONSIN AVE NW, DC | 202.750.7939

* Consuming raw or undercooked meats, poultry, seafood, shellfish, or egg may increase your risk of foodborne illness.

** Not all ingredients are listed. Please inform us if someone in your party has an allergy.