



# COCOACCINOS

## PIE 18

also sold by slice

## PIZZA

Sauce choices: red <sup>(V)</sup>, white, arabiata <sup>(V)</sup> <sup>(V)</sup> = vegan

### Roman // \$7.25

Red sauce and mozzarella cheese

### Tuscany // \$8.75

Choose your sauce and add one topping

### 5-Cheese // \$13.75

Red sauce, mozzarella, cheddar, feta, ricotta, parmesan

### BBQ "Chicken" Pizza // \$18.50

Spicy BBQ sauce, sliced pepperoncinis, red onion, 1/4 lb imitation chicken, mozzarella, and topped with fresh cilantro

### Margherita // \$12.95

Red sauce, fresh mozzarella, heirloom tomato, fresh basil

### Florenzia // \$14.00

Red sauce, fresh mozzarella, artichoke, asparagus, fresh roasted garlic, fresh basil

### Venezia // \$12.95

Red sauce, mozzarella, broccoli, eggplant, mushroom, sun-dried tomato, corn, red onion

### "Meatball Supremo" // \$16.25

Red sauce, mozzarella, sauteed onion, parmesan, imitation meatballs

## BUILD YOUR OWN

choose a sauce and unlimited toppings \$13.00

### Toppings

Artichokes	Black olives	Green peppers	Pepperoncinis	Roasted garlic
Arugula	Caramelized onions	Heirloom tomatoes	Pineapple	Spinach
Bacon Bits	Eggplants	Jalapenos	Red onions	Yellow squash
Basil	Green olives	Mushrooms	Red peppers	Zucchini

### Sauces

Balsamic glaze	Caesar dressing
House dressing	Hot sauce
BBQ sauce	Italian olive oil

### Specialty Items // +\$2.00

Cheddar	Ricotta
Feta	Parmesan
Fresh mozzarella	

### Specialty Items // +\$3.00

BBQ "chicken"
Italian "meatballs"
Italian "sausages"

## EXTRA LARGE PIZZA

**XL Cheese Pizza // \$13.99**

**XL Cheese Pizza // \$16.99**

with three vegetable toppings

## SALAD BAR – BUILD YOUR OWN

Medium **\$8.20** Large **\$10.25**

### Step 1: Base

Romaine Spinach Mixed Greens

### Step 2: Toppings

**Group A (\$0.75 each)** - choose 3, included in price

Cucumber	Corn	Croutons	Olives	Roasted beets
Baby corn	Chickpeas	Green beans	Peppers	Roasted sweet potato
Boiled eggs	Cherry tomatoes	Mandarin oranges	Pepperoncinis	Sun-dried tomato
Carrots	Craisins	Mushrooms	Red onions	Sunflower seeds

**Group B (\$1.05 each)**

Almonds Cashews Candied nuts (seasonal)

**Group C (\$2.00 each)**

Avocado	Shredded cheddar
Baked Rosemary Salmon Flakes	Shredded mozzarella
Flaked tuna	Tuna salad
Parmesan	

### Step 3: Dressing

Balsamic Vinaigrette	Mandarin
Caesar	Mediterranean Herbed Balsamic
Citrus sesame	Nicoise
Greek	Poppy seed

## SIDES AND DESSERTS

**Bowl of soup // \$5.25**

**Monster Chocolate Chunk Cookies // \$2.85**

**Brownie // \$1.80**

**French Fries // \$4.50, \$5.50 (Seasoned)**

**Ice Cream**

1 scoop - \$2.75

2 scoops - \$4.95

## BEVERAGES

### Coffee

Chibi (10 oz) - \$1.00

Short (12 oz) - \$1.85

Tall (16 oz) - \$2.05

Grande (20 oz) - \$2.35

### Cold Brew (Seasonal)

Tall - \$3.80

Grande - \$4.75

### Cappuccino and Lattes

Short - \$3.10

Tall - \$3.50

Grande - \$4.05

### Iced Coffee

Tall - \$2.45

Grande - \$2.75

### Hot Tea // \$2.05

### Iced Tea

Tall - \$2.25

Grande - \$5.25

### Milk Shakes

Tall - \$4.75

Grande - \$5.80

+ Chocolate, vanilla, mint chip, rainbow, coffee

### Ice Blended Cocoaccinos

Tall - \$5.05

Grande - \$5.25

+ Chocolate, vanilla, moccachino, chai latte, toffee caramel, cappuccino, sugar free chocolate, sugar free vanilla, sugar free cappuccino