



Aperitivi

Pizzetiello
Contemporary Italian

Pizza

Provoleta \$15

Argentine style roasted smoked provolone, oregano, Italian tomato, house bread

LOCAL Boludo 2.0 \$20

Chicken meatballs, besciamella pink sauce, Calabrian chili, whipped ricotta, house bread

Cutie Board \$25

Imported Italian charcuterie, pickled zucchini, Italian olives, whipped ricotta & chili honey

Gamberi al forno \$20

Garlic shrimp, Italian lemon olive oil, pimenton

VEGAN GF Arugula Salad \$14

Parmigiano Reggiano, shallot, cracked black pepper, organic lemon vinaigrette

Caesar Salad \$15

Romaine, house croutons & dressing

VEGAN GF Casa Salad \$15

Arugula & romaine, tomato, shallot, zucchini pickle, Italian olives & extra virgin olive oil

Pasta

Spaghetti Pomodoro \$18

Cherry tomato, Pecorino Romano & Parmigiano

VEGAN GF Spaghetti Nerano \$19

Local zucchini & garlic, green onion, cracked pepper, Pecorino & Parmigiano

Spaghetti Limone \$20

Lemon ricotta, Pecorino Romano, Parmigiano Reggiano, basil, cracked pepper, breadcrumbs

SPICY It's Pink Sauce!!!! \$20

Rigatoni, Pecorino & Parmigiano Besciamella, Italian tomato, pancetta, Calabrian chili

Boneless Short Rib Ragù Genovese \$23

Rigatoni, Grass fed beef & onion braised 12 hours in white wine, Parmigiano & Pecorino

Rigatoni Bolognese \$23

Genovese ragù, heritage sausage, Italian tomato, Pecorino & Parmigiano besciamella

V GF Gluten Free Gnocchi Salernitana \$23

Pomodoro & fior di latte mozzarella

+ Substitute for any pasta sauce +

SIDES

Roasted eggplant, cherry tomato, Pecorino & Parmigiano, house bread \$12

Broccoli rabe, chili, garlic Pecorino & Parm \$10

Made Here House bread, whipped ricotta & chili honey \$5

Roasted olives, artichoke sauce & pizza pita \$12

\$2: anchovy, olives, mushrooms

\$3: sausage, pancetta, spicy salame

\$5: Prosciutto di Parma, Burrata, Porchetta

-- RED --

Antica "Cosacca" \$17

Italian tomato, basil, Pecorino & Parmigiano

Margherita \$19

Italian tomato, fior di latte mozzarella, basil, Pecorino Romano & Parmigiano Reggiano

Jabroni \$21

Margherita + pepperoni cups, chili honey

SPICY Diavola \$21

Margherita + imported Italian spicy salame

Totti \$22

Margherita + house heritage sausage, mushrooms, shallot, chili oil

Balotelli (Capricciosa) \$22

Margherita + mushrooms, shallots, artichoke & olive sauce, spicy salame

-- WHITE --

Benny Blanco \$21

Ricotta, fior di latte mozzarella, Pecorino Romano, Parmigiano Reggiano, chili honey

Carrettiera \$22

Fior di latte mozzarella, organic broccoli rabe, heritage sausage, garlic, chili, Pecorino Romano

Don Bosco \$21

Fior di latte mozzarella, pancetta, mushrooms, shallot, Pecorino Romano, chili honey

D-A-M (Diego Armando Maradona) \$22

Italian lemon, ricotta, fior di latte mozzarella, basil, Pecorino Romano, Parmigiano Reggiano

Porchetta Miseria \$22

Fior di latte mozzarella, Imported Porchetta, local rosemary, Pecorino & Parmigiano

"BRO-sciutto" \$25

Fior di latte mozzarella, prosciutto di Parma, arugula, shaved Parmigiano Reggiano

-- SPECIALTY PIZZAS --

VEGAN GF OnlySauce (Marinara) \$15

Italian & cherry tomato, garlic, oregano, basil

Eggplant Parm Pizza \$22

Fior di latte mozzarella, ricotta, eggplant, cherry tomato, Pecorino & Parmigiano

LOCAL Zesto Pesto (nut free) \$20

Zucchini pesto, cherry tomatoes, garlic, basil, Pecorino Romano, Parmigiano Reggiano

V GF Any Pizza on Gluten Free Dough: add \$5