

SOUTHCREEK PIZZA CO

hand crafted, wood fired, brick oven, neapolitan style pizza.

775-622-1620

WWW.SOUTHCREEKPIZZA.COM

- SMALL PLATES -

CECI
garbanzo beans, evoo, parmesan, onion, basil, pepper, chili flakes. \$9

RIBS
slow roasted spare ribs with a hoison-sriracha glaze. \$16

RICOTTA
fresh ricotta, evoo, sea salt, pizza points. \$10

COLE'S MEATBALLS
pork and beef blend, house tomato sauce. choose 3 or 5. \$10/\$15

GARLIC SHRIMP
shrimp, house made chili oil, pizza points. \$15

FIRE ROASTED VEGGIES
seasonal vegetables, evoo, salt, house chili oil, panko. \$11



- SALADS -

GARDEN SALAD SMALL/LARGE
mixed greens, pickled carrots, red onion, tomatoes, red wine vinaigrette. \$9/\$14

SOLSTICE SALAD \$9/\$14
mixed greens, pear, candied walnut, onion, goat cheese, cranberries, balsamic vinaigrette.

DAGGI SALAD \$10/\$15
mixed greens, bleu cheese, crumbles, bacon, red onion, tomatoes, bleu cheese dressing.

WEDGE SALAD \$10/\$15
iceberg lettuce, tomatoes, bacon, bleu cheese crumbles, bleu cheese dressing.

CAESAR SALAD \$9/\$14
romaine, caesar dressing*, parmesan, anchovies.

ADD CHICKEN OR SHRIMP \$8

ADD PIADINI \$4

SINCE 2013, SOUTHCREEK PIZZA CO HAS PROUDLY BEEN SERVING RENO HAND CRAFTED, WOOD FIRED, BRICK OVEN PIZZA. USING ITALIAN IMPORTED TYPE 00 FLOUR, WE COLD FERMENT OUR DOUGH FOR AT LEAST 72 HOURS. WE HAND PULL OUR MOZZARELLA DAILY AND CREATE ALL OF OUR DRESSINGS IN HOUSE. WE STRIVE TO USE ONLY ITALIAN OR LOCALLY SOURCED INGREDIENTS. ALL OF OUR BEERS AND WINES HAVE BEEN CAREFULLY SELECTED TO COMPLEMENT AND HIGHLIGHT THE FLAVORS ON OUR MENU. WE THANK YOU FOR CHOOSING OUR FAMILY OWNED RESTAURANT!

ALL CREDIT CARD PAYMENTS WILL INCLUDE A 3% PROCESSING FEE.
WE ARE UNABLE TO SPLIT A CHECK MORE THAN TWO WAYS.