

PIZZAS

Mozzarella “al Minuto” hand pulled fresh mozzarella, garlic, grilled crostini, olive oil (not recommended for carry out) • 14.95
add 8.00 for “The Patch” heirloom tomatoes

Nonna’s Meatballs Mozzarella, marinara, grilled crostini • 10.25

Wood Fired Olives Calabrian chili, lemon juice, citrus zest • 7.95

BBQ Spiced Smoked Chicken Wings Spicy carolina style cider vinegar sauce 8 pcs • 13.95

Salt&Pepper Fried Calamari Roasted garlic aioli • 11.25

Garlic Rolls “Saporito” House made rolls, garlic oil, oregano, sautéed garlic, parmesan • 6.75

Minestrone Soup Mixed vegetables, tubetti pasta, celery, carrots, onions, fennel, zucchini, butter beans, pesto, parmesan • 7.50

Brooklyn Style Arancini Crispy risotto balls, spicy tomato sauce-mozzarella center, salsa verde • 11.95 (extra ball 2.50)

Crispy Truffle Fries White truffle oil, malt vinegar aioli • 5.75

Wood Fired Brussel Sprouts Pecorino romano, chili oil • 9.50

Oven Roasted Baby Beet Salad Burrata cheese, wild arugula, frisée, toasted pistachios, basil oil, aged balsamic • 14.50

Mixed Greens Field greens, piave cheese, balsamic vinaigrette • 9.50 / 17.90

Chopped Salad Romaine & radicchio, garbanzo beans, radish, pepperoncini, kalamata olives, fennel, rosato vinaigrette (tuscan salami add \$3 / \$6) • 11.95 / 22.00

Kale Salad Lacinato kale, farro, cranberries, fennel, goat cheese, meyer lemon citronette • 13.95 / 24.00

Caesar Chopped romaine, garlic croutons, parmesan, creamy anchovy dressing (chicken add 3.00 / 6.00) • 10.95 / 21.00

Insalata di Pollo Chicken, field greens, apples, currants, celery, gorgonzola, candied walnuts • 14.50 / 26.50

The Queen’s Pizza Bianco di napoli tomato sauce, buffalo mozzarella, whole leaf basil, EVOO, sea salt • 18.95 / 24.95

Zucca Butternut Squash, lacinato kale, mozzarella, sage, roasted pumpkin seeds, butternut cream sauce • 18.95 / 24.95

Heavenly Hog brussel sprouts, pancetta, smoked mozzarella, crescenza cheese (choice of truffle OR calabrian chili oil) / 18.95 / 24.95

A La Norma Roasted peppers, grilled eggplant, toasted pine nuts, marinara, fresh mozzarella, calabrian chili oil • 18.95 / 24.95

Margherita Marinara, mozzarella, chopped basil • 14.95 / 18.95

Romano Prosciutto, pesto, tomato confit, burrata, arugula • 18.95 / 22.95

Funghi Crimini, shiitake and beach mushrooms, fontina cheese, truffle oil • 18.95 / 22.95

Positano Sautéed rock shrimp, crescenza cheese, scallions, fried lemons • 18.95 / 22.95

Ducati Capicola, spicy italian sausage, mozzarella, marinara, mushrooms, sun dried tomatoes • 19.95 / 23.95

“The Original” Vespa Chicken sausage, roasted onions, spinach, smoked mozzarella • 17.95 / 21.95

New Yorker “Journeyman meats” spicy handmade pepperoni, marinara, mozzarella • 18.25 / 23.25

Create your Own marinara and mozzarella 14.95 | 18.95

TOPPINGS SM • LG

Vegetables: tomatoes, arugula, spinach, sundried tomatoes, roasted peppers, mushrooms, artichoke hearts, pesto, kalamata olives, onions, eggplant, roasted onions, garlic paste 1.75 | 2.50

Cheeses: fontina, gorgonzola, smoked mozzarella, goat 1.95 | 2.95

Meats: italian sausage, chicken sausage, pepperoni, chicken, prosciutto, capicola, pancetta, tuscan salami, 2.50 | 3.25

*some toppings may not be listed but will still be charged

C&B Burger Creekstone farms chuck & brisket patty, gruyere, tomato, butter lettuce, red onions, special sauce, pickles, toasted rustic bun, truffle fries • 15.95

The Beyond Burger Plant based burger (no soy, no gluten, GMO free), gruyere, tomato, butter lettuce, red onions, special sauce, toasted filone bun, truffle fries • 15.95
- Ask for it **Beyond Naked** lettuce wrap, no cheese, mustard, mixed green salad

Crispy Chicken Caprese Sandwich Burrata, tomatoes, arugula, basil aioli, herbed fries • 15.95

Caprese Piadina “The Patch” Heirloom tomatoes, arugula, fresh mozzarella, basil pesto, balsamic vinaigrette • 15.95

Caesar Piadina Romaine, parmesan, creamy anchovy dressing

PASTAS

Butternut Squash Ravioli Pumpkin, butternut squash, mascarpone, amaretti biscotti breadcrumbs, sage butter sauce • 16.75

Shrimp Pappardelle* sautéed gulf prawns, fresh basil pesto, cherry tomatoes, white wine, shaved parmesan • 16.50

Nonna’s Spaghetti* & Meatballs Marinara, parmesan • 15.95

Rigatoni* Bolognese Pork and beef ragu, pecorino cheese • 16.25

Chicken Parmesan Mozzarella, marinara, spaghetti* • 15.95

*Gluten Free Fusilli Substitute available (add 3.00)



Ask your server about our
HAPPY HOUR MENU

No there are NOT enough pictures of pizza on the internet yet.

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