



PIZZA REPUBLICA

AUTHENTIC NEAPOLITAN PIZZA

Antipasti

OVEN RISEN FLATBREAD EVOO, Italian Herbs, Garlic, Sea Salt, Pomodoro San Marzano | **4** | Add Cheese | **2**

ANTIPASTO Genoa Salami, Bresaola, Sopressata, Prosciutto Di Parma, Housemade Mozzarella, Parmesan Reggiano, Grana Padano, Pecorino Romano, Provolone, Italian Olives, Peppadew, Pickled Pearl Onion, Italian Breads | **16**

THE MEATBALL Pork, Beef, Pomodoro San Marzano, Pecorino Romano, Fresh Basil | **6**

BRUSCHETTA EVOO, Basil, Roma Tomatoes, Kalamata Olives, Crisp Pancetta, Fresh Grilled Bread | **6**

Salads

MIXED FIELD GREENS Balsamic Roasted Tomatoes, Balsamic Vinaigrette, Pickled Pearl Onions, Parmesan Reggiano | Half **5** | Full **9**

FRESH MOZZARELLA CAPRESE Organic Basil, Fresh Tomatoes, EVOO, Balsamic Reduction, Sea Salt | **9**

D'ANJOU PEAR & GOAT CHEESE Baby Arugula, Fire Roasted Pistachios, Citrus Vinaigrette | Half **5** | Full **10**

REPUBLICA CAESAR Hearts of Romaine, Pamesan Reggiano, Organic House made Dressing, Crisp Croutons | Half **5** | Full **10**

Wood-Fired Pizzas

***QUEEN MARGHERITA PIZZA** Pomodoro San Marzano, Fresh Mozzarella, Fresh Basil, EVOO | **14**

CRISP PANCETTA Fresh Mozzarella, Balsamic Roasted Tomatoes, Fire Roasted Pearl Onions | **15**

PIZZA RUSTICA Pomodoro San Marzano, In-House Sausage, Prosciutto, Fresh Mozzarella, Dried Chili | **16**

***NEAPOLITAN PIZZA** Pomodoro San Marzano, Shaved Garlic, Oregano, EVOO, Watercress | **14**

PIZZA GEORGIO Fennel Sausage, Fire Roasted Pearl Onion, Shaved Garlic, EVOO, Fresh Mozzarella | **16**

PIZZA GIACOMO Pomodoro San Marzano, Marinated Wild Mushroom, Fresh Mozzarella, Fresh Goat Cheese, Shaved Garlic, Baby Arugula | **16**

**Traditional VPN pizza.*

Pizza Republica's "Pizza For The People"

BUILD YOUR OWN WOOD-FIRED NEAPOLITAN PIZZA

STEP 1 - Start with the Pomodoro San Marzano and Fresh Mozzarella | **12**

STEP 2 - Add Up To 4 Fresh Toppings

VEGETABLES | **2**

Wild Mushrooms
Caramelized Onions
Fire Roasted Fennel
Balsamic Roma Tomatoes
Tri-Colored Bell Peppers
Fresh Organic Basil

MEATS & CHEESES | **2.50**

Pepperoni
Meatball
Sausage
Fresh Mozzarella
Pecorino Romano
Ricotta
Haystack Farms Goat Cheese

SPECIALTY MEATS | **3**

Prosciutto Di Parma
Crisp Pancetta
Genoa Salami
Bresaola
Osso Bucco

Sandwiches

ANGRY SICILIAN Salami, Prosciutto, Grilled Eggplant, EVOO, Fresh Mozzarella, Baby Arugula, Trio Of Peppers, Aged Balsamic Reduction | **13**

MOZZARELLA IN CARROZZA Fresh Mozzarella, Balsamic Roasted Tomatoes, Fresh Basil, Pomodoro San Marzano | **11**

THE MEATBALL Fresh Mozzarella, Basil, Arugula, Marinara | **12**

Entrées

PORCINI CRUSTED RIBEYE Parsnip Mashed, Fire Roasted Tomatoes, Demi Glace, Micro Greens | **25**

OSSOBUCCO ALLA MILANESE Grilled Vegetables, Balsamic Roasted Tomatoes | **23**

BAKED STRIPED BASS Sautéed Wild Mushrooms, Sage Potato Gnocchi, Citrus Watercress Salad | **21**

SLOW ROASTED CHICKEN Wild Mushroom Risotto, Arugula, Chicken Jus, Fire-Roasted Tomatoes | **18**

Pastas

NONA'S STUFFED SHELLS Ricotta, Mascarpone, Sweet Basil, Marinara | **14**

PASTA POMODORO Angel Hair, San Marzano Tomatoes, Meatball, Fresh Basil, Parmesan, Tapenade Crostini | **16**


MANILA CLAM ZITI Balsamic Roasted Tomatoes, Asparagus, Pearl Onions, Hydroponic Watercress | **16**





BIN #	GRAPE	REGION	PRODUCER/LABEL	VINTAGE	BODY	GLASS	BOTTLE
SPARKLING WINES							
101	Prosecco	Trentino	Lunetta	NV	Light	\$8	\$30
103	Prosecco	Veneto	Trevisiol, Prosecco di Valdobbiadene	NV	Light	\$11	\$42
105	Prosecco	Veneto	Vigna Dogarino, "Sforsin"	NV	Light		\$42
107	Chardonnay	Trentino	Ferrari Brut	NV	Light	\$10	\$38
109	Grasparossa (Lambrusco)	Emilia Romagna	Pederzana, Grasparossa di Castelvetro	2006	Medium		\$40
113	Moscato	Piemonte	Batasiolo Moscato Di Asti	2007	Light	\$10	\$38
WHITE WINES							
201	Pinot Grigio	Trentino	Bollini	2007	Light	\$9	\$34
203	Sauvignon Blanc	Friuli	Ruffino Tenuta Borgo Conventi	2007	Light	\$9	\$34
205	Malvasia, Greco, Bombino	Lazio	Tenuta di Pietra Porzia, Frascati	2007	Light	\$10	\$38
207	Verdicchio	Le Marche	San Lorenzo, Verdicchio Classico di Gino	2007	Light	\$8	\$30
214	Verdicchio	Le Marche	Marchetti, Verdicchio dei Castelli di Jesi	2006	Light		\$33
215	Verdicchio	Le Marche	Bucci	2006	Light		\$55
208	Pinot Grigio	Trentino	Torre di Luna	2007	Light	\$7	\$26
211	Tocai Friulano	Friuli	Tenuta Luisa	2007	Light		\$40
218	Cortese	Piemonte	Chiarno, Gavi di Gavi	2007	Light		\$40
219	Sauvignon Blanc	Friuli	Attems, Collio	2007	Light		\$38
223	Sauvignon Blanc, Muscat, Tocai, Viognier	California	Parducci, Sustainable White	2007	Medium	\$7	\$26
225	Chardonnay	Puglia	Cantele	2007	Medium	\$8	\$30
227	Vermentino	Sardegna	Sella & Mosca, "La Cala"	2007	Medium	\$11	\$42
229	Ansonica, Catarratto	Sicilia	Donnafugata, Anthilia Bianco	2007	Medium	\$11	\$42
231	Chardonnay	Toscana	Nozzole, "Le Bruniche"	2007	Medium	\$10	\$38
233	Vernaccia	Toscana	Vernaccia di San Gimignano, "Le Rote"	2007	Medium	\$11	\$42
235	Trebbiano, Verdello, Grechetto, Drupeggio	Toscana	Rocca Della Macie Orvieto Classico	2008	Medium	\$8	\$30
237	Pinot Grigio, Verduzzo	Veneto	Masi, "Masiano"	2007	Medium	\$12	\$46
239	Garganega, Chardonnay, Trebbiano di Soave	Veneto	Anselmi, Soave, "San Vincenzo"	2008	Medium	\$12	\$48
241	Falanghina	Campania	Feudi di San Gregorio	2007	Medium		\$44
243	Malvasia Bianco	Emilia Romagna	Castello di Luzzano Tasto di Seta	2007	Medium		\$45
245	Riesling	Lombardia	Le Fraccie	2006	Medium		\$47
247	Arneis	Piemonte	Vietti, Roero	2007	Medium		\$50
249	Pinot Grigio	Trentino	Bottega Vinaia	2007	Medium		\$42
250	Chardonnay	Valle d'Aosta	Les Cretes, "Frissoniere Cuvee Bois"	2007	Medium		\$84
254	Pinot Bianco	Trentino	Hofstatter	2008	Medium		\$43
255	Viognier, Inzolia	Sicilia	Baglio di Pianetto, Ficiligno Bianco	2007	Full		\$40
257	Greco	Campania	Vinosia, Greco di Tufo	2007	Medium		\$43
260	Zibibbo (Moscato d'Alexandria)	Sicilia	Donnafugata, "Ben Rye"	2006	Full		\$77

RED WINES							
221	Pinot Nero	Trentino	Hofstatter	2007	Light		\$60
301	Barbera	Piemonte	Michele Chiarlo, Barbera d'Asti Superiore, "Le Orme"	2006	Light	\$10	\$38
303	Barbera	Piemonte	Damilano, Barbera d'Alba	2007	Light		\$39
305	Pinot Nero	Trentino	Lechthaler	2007	Light	\$9	\$35
307	Cabernet Sauvignon, Merlot, Syrah	California	Parducci Sustainable Red	2005	Medium	\$7	\$26
311	Nebbiolo	Lombardia	Arpepe, Rosso di Valtellina	2004	Medium		\$42
313	Sangiovese	Toscana	Fattoria del Cerro Vino Nobile di Montepulciano	2005	Medium		\$56
315	Nebbiolo	Piemonte	Poderi, Nebbiolo d'Alba	2006	Medium		\$66
316	Dolcetto	Piemonte	Batasiolo Dolcetto d'Alba	2007	Medium	\$9	\$35
317	Dolcetto	Piemonte	Luciano Sandrone, Dolcetto d'Alba	2007	Medium		\$48
319	Teroldego	Trentino	Mezzacorona, "Riserva"	2004	Medium		\$40
321	Barbera	Piemonte	Fontanafredda, "Briccontondo"	2008	Medium	\$10	\$38
323	Cannonau	Sardegna	Sella & Mosca, Cannonau di Sardinia Riserva	2005	Medium		\$38
325	Sangiovese	Toscana	Terrabianca, Chianti Classico "Croce"	2004	Medium		\$57
327	Sangiovese	Toscana	Castello di Monastero Chianti Classico	2005	Medium	\$12	\$46
329	Cabernet/Sangiovese/Syrah/Merlot	Toscana	Argiano, (Nc) Non Confunditur	2007	Medium		\$52

BIN #	GRAPE	REGION	PRODUCER/LABEL	VINTAGE	BODY	GLASS	BOTTLE
331	Sangiovese, Merlot, Pinot Nero	Toscana	Fescobaldi, Pomino Rosso	2004	Medium		\$58
333	Sangiovese	Toscana	Nozzole, Chianti Classico, "Riserva"	2004	Medium		\$62
335	Sangiovese, Merlot, Syrah	Toscana	Castello di Volpaia, Chianti Classico	2006	Medium		\$48
337	Sangiovese, Merlot, Cabernet Sauvignon	Toscana	Castello di Monastero, Chianti Classico, "Riserva"	2004	Medium		\$80
339	Sagrantino	Umbria	Colpetrone, Sagrantino di Montefalco	2004	Full		\$98
341	Syrah	Valle D'aosta	Les Cretes, Coteau "La Tour"	NV	Medium		\$88
343	Rondinella, Molinara, Corvina	Veneto	Giuseppe Lonardi, Valpolicella Classico Superiore	2007	Medium	\$10	\$38
345	Rondinella, Molinara, Corvina	Veneto	Speri, Valpolicella	2006	Medium		\$38
347	Montepulciano	Abruzzo	La Quercia, Montepulciano d'Abruzzo	2008	Medium	\$9	\$30
349	Montepulciano	Abruzzo	Oriel, Montepulciano d'Abruzzo, "Palio"	2005	Medium		\$36
351	Nero d'Avola	Sicilia	Ceuso Scurati, Rosso Sicilia	2008	Full	\$11	\$42
353	Merlot	Sicilia	Lagaria	2007	Full	\$8	\$30
355	Nero d'Avola/Cabernet Sauvignon	Sicilia	Donnafugata Tancredi	2006	Full		\$70
357	Syrah, Nero d'Avola, Merlot	Sicilia	Planeta, "La Segreta Rosso"	2007	Full		\$38
359	Cabernet	Toscana	Birillo	2006	Full	\$13	\$50
361	Negroamaro/Malvasia Nera	Puglia	Cantele, Salice Salentino, "Riserva"	2006	Full	\$8	\$30
363	Aglianico	Campania	Terredora	2007	Full		\$35
365	Aglianico	Campania	Vinosia, Irpinia	2006	Full		\$42
367	Aglianico	Puglia	Rivera 'Cappellaccio	2003	Full		\$75
369	Nebbiolo	Piemonte	Produttori del Barbaresco, Barbaresco	2004	Full		\$63
371	Nebbiolo	Piemonte	Vietti, Barolo Doc, "Castiglione"	2004	Full		\$92
373	Nebbiolo, Merlot, Cabernet	Piemonte	Gaja, Langhe, "Sito Moresco"	2006	Full		\$120
375	Nebbiolo	Piemonte	Gaja, Barbaresco	2003	Full		\$288
377	Primitivo	Puglia	Ognissole, Primitivo di Manduria	2006	Full		\$47
379	Cabernet, Merlot, Cab Franc	Trentino	Tenuta San Leonardo	2001	Full		\$98
381	Merlot, Cabernet Sauvignon	Toscana	Tenuta di Arceno, "Prima Voce"	2005	Full	\$12	\$46
383	Sangiovese	Toscana	Gabbiano, Chianti Classico, "Riserva"	2006	Full	\$9	\$34
415	Syrah	Toscana	Cortona d'Allesandro	2005	Full	\$11	\$40
385	Cabernet Franc, Merlot, Syrah	Toscana	Tenuta di Biserno, Inseglio del Cinghiale	2006	Full		\$58
387	Sangiovese	Toscana	Da Vinci, Brunello di Montalcino	2003	Full		\$76
389	Sangiovese, Cabernet	Toscana	Terrabianca "Campaccio"	2005	Full		\$85
391	Sangiovese	Toscana	Tenuta Caparzo, Brunello di Montalcino	2006	Full		\$97
393	Sangiovese	Toscana	Banfi, Brunello di Montalcino	2003	Full		\$97
395	Sangiovese, Cabernet, Cab Franc	Toscana	Antinori Tignanello	2005	Full		\$165
397	Cabernet, Merlot, Cab Franc, Petit Verdot	Toscana	Tenuta dell'Ornellaia	2006	Full		\$300
399	Cabernet Sauvignon, Cabernet Franc	Toscana	Tenuta San Guido, "Sassicaia"	2005	Full		\$375
401	Cabernet Sauvignon, Merlot, Sangiovese	Toscana	Tenuta San Guido, "Guidalberto"	2006	Full		\$120
403	Syrah	Toscana	Banfi, "Colvecchio"	2003	Full		\$78
405	Rondinella, Molinara, Corvina	Veneto	Bertani, Amarone	1967	Full		\$700
407	Rondinella, Molinara, Corvina	Veneto	Bertani, Amarone	1980	Full		\$650
409	Rondinella, Molinara, Corvina	Veneto	Bertani, Amarone	1975	Full		\$550
413	Rondinella, Molinara, Corvina	Veneto	Masi, Amarone Classico, "Costasera"	2005	Full		\$135

 **Light Bodied** Lightest in weight and mouth feel.

 **Medium Bodied** Falling between light and heavy, medium bodied wines are not as soft as light bodied but not as dense as a full.

 **Full Bodied** These wines will have a much denser mouth feel along with more complexity and depth of flavor.



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Welcome to Pizza Republica where we have taken great measures to bring the time honored craft of authentic wood-fired pizzas and true Neapolitan cuisine to you, your friends & your family!

Neapolitan cooking is particularly well-known worldwide for the pizza, a dish that we have dedicated our culinary itinerary to, as well as for its tasty, imaginative recipes such as the sauces used for pasta, their entrees and desserts.

Authentic Neapolitan pizzas must be made with certain ingredients, like San Marzano tomatoes, which grow on the volcanic plains to the south of Mount Vesuvius, and Mozzarella di Bufala Campana (buffalo mozzarella.) According to the rules proposed by the Associazione Verace Pizza Napoletana, the genuine Neapolitan pizza dough consists of Caputo 00 flour, natural Neapolitan yeast salt and water; nothing else. The dough must be kneaded by hand or with a low-speed mixer and, after the rising process, the dough must be formed by hand and may be no more than 1/8 inch thick. The pizza must be baked for 60-90 seconds in a 905 °F stone oven with an oak-wood fire.

When cooked, it should be crispy, tender and fragrant. Neapolitan pizza has been given the status of a "guaranteed traditional specialty" in Italy. This allows only three official variants: Pizza Marinara, which is made with tomato, garlic, oregano and extra virgin olive oil, Pizza Margherita, made with tomato, sliced mozzarella, basil and extra-virgin olive oil, and Pizza Margherita Extra made with tomato, mozzarella from Campania in fillets, basil and extra virgin olive oil.

Here at Pizza Republica we have taken great measures to bring this time honored craft of authentic wood-fired pizzas to Denver, allowing you to experience a true taste of Naples right here in the Mile High City! There are no freezers in our restaurant which means only the highest quality and freshest ingredients are used in our recipes.

Cin cin and buon appetito!

WINE REGIONS OF ITALY

Italy was made for grapes, or perhaps, grapes were made for Italy. Wine has been made in Italy for thousands of years, making this country one of the oldest producers of wine in the world. Today, wine from Italy is enjoyed by connoisseurs around the world so sit back, relax and welcome to Italy!

Wine is made in Italy in all three regions of the country: Northern Italy, Central Italy and Southern Italy.

Northern Italian Wine

- **Friuli-Venezia-Giulia** has more than 46,000 acres dedicated to growing grapes. Friuli-Venezia Giulia is known for such wines as Ramandolo and Friuli-Giulia.
- **Liguria** includes more than 118,000 acres of vineyards. More than half of the wines produced in this region are white wines.
- **Lombardy** has more than 60,000 acres dedicated to growing grapes. This region produces predominately red wines.
- **Trentino-Alto Adige** has over 31,000 acres of vineyards, with the majority of the wines produced being red.
- **Valle d'Aosta, or Aosta Valley**, has over 82,000 acres of vineyards that predominantly produce red wines.
- **Veneto** has more than 186,000 acres dedicated to vineyards. Veneto produces Soaves.

Central Italian Wine

- **Emilia-Romagna** has over 143,000 acres dedicated to growing grapes.
- **Latium** has more than 118,000 acres of vineyards.
- **Umbria** grows grapes on over 40,000 acres. Noted wines include the red Lago di Corbara and the white Colli del Trasimeno.

Southern Italian Wine

- **Campania** has over 101,000 acres dedicated to vineyards. Campania is known for Taurasi, a red wine, and two white wines, Fiano di Avellino and Greco di Tufo.
- **Sardinia** has over 107,000 acres of vineyards. Vermentino di Gallura is a white wine of note produced in Sardinia.
- **Sicily** has a large area dedicated to vineyards, over 329,000 acres. Sicily is noted for the fortified wine Marsala.



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