



PIZZA REPUBLICA

AUTHENTIC NEAPOLITAN PIZZA

Starters

- REPUBLICA MEATBALL** Simply The Best, Ever \$5.95.
- WOOD-FIRED FLATBREAD** EVOO, Oregano, Garlic, Pecorino Romano \$3.95. Add Fresh Mozzarella \$1.95.
- FRESH BURRATA** EVOO, Fire Roasted Garlic & Peppadews, Fresh Basil, Crostini \$12.95.
- BRUSCHETTA** EVOO, Basil, Tomatoes, Garlic, Olive Tapenade, Shaved Parmesan \$7.95.
- MUSSELS ARRABIATA** PEI Mussels, Garlic, Shallot, White Wine, Spicy Tomato Broth \$10.95.
- FRIED WILD MUSHROOM RAVIOLI** Balsamic Reduction, Mushroom Demi, Shaved Parm, Fines Herbes \$7.95.
- GRILLED ASPARAGUS** White Truffle Vinaigrette, Haystack Farms Goat Cheese \$8.95.
- ANTIPASTI** A fresh selection of artisan meats and cheeses, imported olives and pickled vegetables. Served with wood-fired flatbread \$16.95. Add Extra Bread \$2.95.
- BEEF CARPACCIO** Grissini, Port Pickled Red Onion, Fried Capers, Basil Creme Fraiche \$10.95

Salads

- MICHAELANGELO WEDGE** Iceberg Lettuce, Ovin Sardo Dressing, Grape Tomatoes, Radish, Green Onion, Pancetta Lardons, House Made Croutons \$8.95
- MIXED FIELD GREENS** Balsamic Roasted Tomato, Pickled Pearl Onions, Shaved Parmesan Reggiano, Balsamic Vinaigrette Half \$4.95. Full \$9.95.
- REPUBLICA CAESAR** Hearts Of Romaine, Crisp Croutons, Pecorino Romano, White Anchovy, Organic House Made Dressing Half \$4.95. Full \$9.95.
- D'ANJOU PEAR & GOAT CHEESE** Wild Arugula, Fire Roasted Pistachio, Haystack Farms Goat Cheese, Citrus Vinaigrette Half \$5.95. Full \$10.95.
- BUFALA MOZZARELLA CAPRESE** Vine Ripe Tomato, Organic Basil Leaf, Fresh Bufala Mozzarella, EVOO, Balsamic Reduction, Maldon Salt \$13.95.
- TUNA VERONA** Mixed Greens, Brown Butter Dijon Dressing, Roasted Fingerlings, Boiled Egg, Pickled Onion, Peppadew, Green Onion, Herb Seared Tuna \$14.95
- GRILLED SALMON** Organic Spinach, Strawberry Vinaigrette, Shallots, Almonds, Haystack Farms Goat Cheese \$13.95

Wood-Fired Neapolitan Pizzas

Authentic Neapolitan Pizza Will Have A Slight Char To The Crust. Please, no substitutions.

WHITE (OIL, GARLIC, OREGANO)

- CRISP PANCETTA PIZZA** Italian Cured Bacon, Roasted Tomato, Caramelized Pearl Onion, Fresh Mozzarella \$14.95.
- GEORGIO PIZZA** House Made Fennel Sausage, Caramelized Pearl Onions, Fried Garlic, Fresh Mozzarella \$14.95.
- DUCK & FIG** Maple Leaf Farms Duck, Fresh Figs, Wild Arugula, White Truffle Oil \$16.95

RED (SAN MARZANO TOMATO, SEA SALT)

- PIZZA MARGHERITA** Fresh Mozzarella, Organic Basil, EVOO \$12.95.
- PIZZA GIACOMO** Fresh Mozzarella, Goat Cheese, Wild Mushroom, Wild Arugula, Fried Garlic, EVOO \$15.95.
- PIZZA RUSTICA** Fresh Mozzarella, Salumi di Genoa, Prosciutto di Parma, Red Pepper Flake (Spicy) \$15.95.
- PIZZA DIAVOLA** Smoked Bufala Mozzarella, Hot Salumi, Hot Capicola, EVOO \$17.95.
- PIZZA VESUVIUS** Fresh Mozzarella, Ricotta, Goat Cheese, Artichoke, Olives, Spinach, Salumi di Genoa, Pepperoni, Hot Capicola, EVOO, Garlic, Oregano (This is half Pizza half Calzone) \$17.95

Build Your Own Wood-Fired Neapolitan Pizza

STEP 1 - Start with the Pomodoro San Marzano and Fresh Mozzarella \$10.95.

STEP 2 - Choose additional toppings from our Market-Fresh Selections (limit 3 please)

FRESH VEGETABLES | \$1.95ea

- Roasted Wild Mushrooms
- Caramelized Pearl Onions
- Balsamic Roasted Tomatoes
- Tri-Colored Peppers
- Roman Artichokes
- Black Olives
- Organic Spinach*
- Wild Arugula*

MEATS & CHEESES | \$2.45ea

- Pepperoni
- Meatball
- House Made Fennel Sausage
- Haystack Farms Goat Cheese
- Imported Ricotta
- Fontina

*ADDED AFTER BAKING

IMPORTED SPECIALTY MEATS | \$2.95ea

- Prosciutto di Parma*
- Crisp Pancetta
- Sopressata
- Hot Salumi
- Hot Capicola
- Salumi di Genoa
- Maple Leaf Farms Duck
- Red Bird Farms Chicken

Entrées

- AQUA PAZZA** "Crazy Water" Neapolitan spicy seafood stew with fresh vegetables \$16.95.
- CRISP STRIPED BASS** Sautéed Fresh Vegetables, Wild Sage Gnocchi, Beurre Blanc, Fresh Mizuna Salad \$19.95.
- FIRE GRILLED CHICKEN** Wild Mushroom Risotto, Balsamic Roasted Tomatoes, Beurre Blanc, Mizuna Salad \$17.95.
- BRAISED SHORT RIB** Grilled Herb Pollenta, Roasted Red Pepper Couli, Basil Oil, Balsamic Glaze \$18.95.
- LEMON PEPPER SEARED TUNA** Spinach Papaedelle, Sun Dried Tomato Sauce, Basil Creme Fraiche \$19.95.

Pastas

- NONA'S STUFFED SHELLS** Ricotta, Mascarpone, Basil, Spicy Pomodoro Sauce \$14.95.
- PASTA POMODORO** Angel Hair, Pomodoro Sauce, Meatball, Olive Tapenade Crostini \$14.95.
- RIGATONI BOLOGNESE** Beef and Pork Bolognese Sauce, Grilled Italian Sausage, Crostini \$16.95.
- LOBSTER RAVIOLI** Preserved Lemon Cream Sauce, Red Peppers, Chili Oil \$18.95.
- GRILLED SHRIMP FETTUCCINI** Sautéed Fresh Vegetables, Fines Herbes, Basil Pistachio Pesto, Beurre Blanc, Lemon. \$18.95

