



# 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**
  - BRUSCHETTA** EVOO, Basil, Tomatoes, Garlic, Tapenade, Shaved Parmesan | **\$6.95**
  - MUSSELS ARRABIATA** PEI Mussels, Garlic, Shallot, White Wine, Spicy Tomato Broth | **\$9.95**
  - FRIED WILD MUSHROOM RAVIOLI** Balsamic Reduction, Shaved Parm, Herbs | **\$7.95**
  - SPECK & FRUIT** La Quercia Farms Speck, Fresh Seasonal Fruit | **\$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**
- PLEASE CHECK OUR MARKET-FRESH BOARD FOR OUR CURRENT SELECTIONS**

## Salads

- 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** Arugula/Mizuna, Fire Roasted Pistachio, Haystack Farms Goat Cheese, Citrus Vinaigrette | Half **\$5.95** | Full **\$10.95**
- BUFALA MOZZARELLA CAPRESE** Seasonal Organic Tomato, Fresh Basil Leaf, Fresh Bufala Mozzarella, EVOO, Balsamic Reduction, Maldon Salt | **\$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** Bacon, Roasted Tomato, Caramelized Pearl Onion, Fresh Mozzarella | **\$14.95**
- GEORGIO PIZZA** Cured Sausage, Caramelized Pearl Onions, Fried Garlic, Fresh Mozzarella | **\$14.95**

### RED (SAN MARZANO TOMATO, SEA SALT)

- PIZZA MARGHERITA** Fresh Mozzarella, Organic Basil, EVOO | **\$12.95**
- PIZZA GIACOMO** Fresh Mozzarella, Goat Cheese, Wild Mushroom, Arugula, Fried Garlic, EVOO | **\$15.95**
- PIZZA RUSTICA** Fresh Mozzarella, Sausage, Prosciutto di Parma, Red Pepper Flake (Spicy) | **\$15.95**
- PIZZA TRE VENEZIA** Fresh Mozzarella, Mizuna, Cherry Tomato, Speck di Alto-Aldige, EVOO, Fresh Cracked Pepper | **\$15.95**

## Build Your Own Wood-Fired Neapolitan Pizza

- STEP 1** - Start with the Pomodoro San Marzano and Fresh Mozzarella | **\$11.95**
- STEP 2** - Choose additional toppings from our Market-Fresh Selections (limit 3 please)

<b>FRESH VEGETABLES   \$1.95ea</b>	<b>TRADITIONAL MEATS &amp; CHEESES   \$2.45ea</b>	<b>IMPORTED SPECIALTY MEATS   \$2.95ea</b>
Roasted Wild Mushrooms	Pepperoni	Prosciutto Di Parma*
Caramelized Pearl Onions	Meatball	Crisp Pancetta
Balsamic Roasted Tomatoes	Cured Sausage	Soprasetta*
Tri-Colored Peppers	Fresh Mozzarella	Bresaola*
Fried Garlic*	Haystack Farms Goat Cheese	Speck Di Alto Aldige*
Black Olives	Imported Ricotta	La Quercia Farms Speck *

\*ADDED AFTER BAKING

## Sandwiches

- ANGRY SICILIAN** Genoa Salami, Prosciutto Di Parma, Soprasetta, Fresh Mozzarella, Roasted Eggplant, Tri-Colored Peppers, Wild Arugula, Aged Balsamic Reduction, EVOO | **\$12.95**
- THE MEATBALL** Fresh Mozzarella, Pomodoro Sauce, Organic Basil, Wild Arugula | **\$11.95**
- VEGETABLE PANINI** Fresh Mozzarella, Basil Pistachio Pesto, Balsamic Roasted Tomato, Roasted Eggplant, Peppadews | **\$10.95**

## Entrées

- TUSCAN MARINATED NY STRIP** Garlic Smashed Redskins, Balsamic Roasted Tomatoes, Gremolata Butter, Fresh Rosemary | **\$19.95**
- CRISP STRIPED BASS** Sautéed Fresh Vegetables, Wild Sage Gnocchi, Burre Blanc, Fresh Mizuna Salad | **\$19.95**
- FIRE GRILLED CHICKEN** Wild Mushroom Risotto, Balsamic Roasted Tomatoes, Burre Blanc, Mizuna Salad | **\$17.95**
- GRILLED ATLANTIC SALMON** Simple And Fresh, Red Pepper Glaze, Sautéed Fresh Vegetables, Fines Herbs, Lemon | **\$18.95**

## Pastas

- NONA'S STUFFED SHELLS** Ricotta, Marscapone, Fresh Herbs, Basil, Spicy Pomodoro Sauce | **\$14.95**
- PASTA POMODORO** Angel Hair, Pomodoro Sauce, Meatball, Olive Tapenade Crostini, Peccorino Romano, Fine Herbs | **\$14.95**
- LOBSTER RAVIOLI** Parsley Fleck Pasta, Fresh Lobster, San Marzano Tomato Saffron Broth | **\$19.95**
- GRILLED SHRIMP FETTUCCINI** Sautéed Fresh Vegetables, Fines Herbs, Basil Pistachio Pesto, Burre Blanc, Lemon, Grilled Rustic Bread | **\$18.95**

