

# FROM THE PIZZERIA

## ABOUT OUR CRUST

Each day we handcraft our dough using locally milled flour, filtered water, sea salt and fresh yeast. We then allow our dough to ferment for at least 18 hours to ensure a crisp golden crust, chewy center and unique artisan flavor. Watch our dough rise to a new level at our pizza bar.

## SALADS

<b>ITALIAN CHOPPED SALAD</b>	9.95
romaine, pepperoni, roasted peppers, mozzarella, olives, italian vinaigrette	
<b>SHAVED WINTER VEGETABLE SALAD</b>	9.95
petite organic greens, roasted pistachio, parmigiano reggiano, charred tomato vinaigrette	
<b>SPINACH &amp; PURPLE KALE SALAD</b>	9.95
pecorino romano, medjool dates, shaved radishes, mustard vinaigrette	

## FOR THE TABLE

<b>HOUSE MARINATED OLIVES</b>	4.95
castelvetro, taggiasca, cerignola black, orange and rosemary	
<b>FARMERS MARKET VEGETABLE PLATES</b>	4.95
ask server for today's selection	
<b>OVEN ROASTED BEET CARPACCIO</b>	7.95
fresh burrata, toasted pistachio, aged balsamic, wild arugula	
<b>BAKED GOAT CHEESE &amp; OUR TOMATO SAUCE</b>	8.95
housemade bread, olive oil, basil, oregano	
<b>FRESH LOCAL BURRATA</b>	10.95
organic extra virgin olive oil, sea salt, wood grilled grapes	
<b>PROSCIUTTO PLATE</b>	12.95
la quercia prosciutto rossa, housemade bread	
<b>SALUMI BOARD</b>	15.95
selection of 4 hand-crafted artisan salumis, housemade bread & celery salad	

## RED PIZZAS

<b>MARGHERITA</b>	12.95
tomato, fresh mozzarella, sweet basil, organic extra virgin olive oil	
<b>OVEN ROASTED TOMATO</b>	13.95
fresh mozzarella, roasted garlic, sweet basil, oregano	
<b>PEPPERONI</b>	14.95
hobbs pepperoni, tomato, fresh mozzarella, parmesan	
<b>HOUSEMADE ORGANIC ITALIAN SAUSAGE</b>	14.95
tomato, fresh mozzarella, hand-picked oregano, fennel pollen	
add calabria chilies	1.25
<b>GOAT CHEESE &amp; APPLEWOOD SMOKED BACON</b>	14.95
laura chenel's chèvre, scallions, roasted tomato oil, fresh parsley, hand-picked oregano	
<b>COPPA &amp; SMOKED MOZZARELLA</b>	15.95
la quercia coppa americana, smoked mozzarella, tomato, fresh basil	

## WHITE PIZZAS

<b>BLOOMSDALE SPINACH</b>	13.95
crispy purple kale, young pecorino, cracked black peppercorn, organic extra virgin olive oil	
<b>SHAVED MUSHROOM</b>	13.95
gruyère, melted onions, black truffle, torn parsley, rosemary, thyme	
<b>FENNEL BIANCO</b>	14.95
hand-shaved fennel, burrata, fresh rosemary, torn basil, organic olive oil	
<b>ASPARAGUS &amp; PROSCIUTTO</b>	16.95
la quercia prosciutto rossa, parmigiano reggiano, red onion, organic extra virgin olive oil	

## THIN SIN™

Our super thin, extra light pizza crust. Ask about today's selections. A.Q.

## ADD-ONS

white anchovy	2.95	roasted garlic	1.25
applewood smoked bacon	2.95	calabria chilies	1.50
organic italian sausage	3.95	wild arugula	1.95
prosciutto rossa	4.95	burrata	3.95