

# MENU



## PIZZA PIES NEAPOLITAN-STYLE 10" - BAKED IN 2 MINUTES AT 800°F

### MARINARA \$5.50

Tomato sauce, garlic, oregano, Parmigiano-Reggiano  
*\*There is no mozzarella on this*

### MARGHERITA \$7.50

Tomato sauce, mozzarella, basil

### ROCKET PIE \$8.95

Tomato sauce, mozzarella, La Quercia speck (smoked prosciutto), onion jam, rocket (arugula)

### JALA KAHIKI \$8.95

Tomato sauce, mozzarella, Crane Dance ham, pineapple, red onion, jalapeño

### SGT. PEPPER \$8.95

Tomato sauce, mozzarella, bell peppers, Olli pepperoni, baby spinach

### FUN GUY \$9.95

EVOO, gourmet mushroom blend, mozzarella, chèvre, oregano

### BINGO \$8.95

Mozzarella, Crane Dance sausage, kale, chili flake

### SADIE \$8.95 *(staff favorite)*

Mozzarella, Creminelli sopressata, garlic, Calabrian chilis, baby spinach

### THE ORIGINAL VEGGIE (VEGAN) \$10.95

Cashew cream sauce, seasonal veggie, kale, Nutcase vegan sausage, red onion, garlic

### THE LONELY HEART (VEGAN) \$9.95

Tomato sauce, house tofu ricotta, bell pepper, house seitan pepperoni, baby spinach

### CHEESE / BUILD YOUR OWN \$7.25

Choice of sauce (tomato, cashew cream, olive oil), mozzarella. Add extra toppings.

## EXTRA PIZZA TOPPINGS

### ADD \$0.25

Fresh Basil, Oregano

### ADD \$1 EACH

Garlic, Red Onion, Bell Peppers, or Jalapeño

Kale, Baby Spinach, Rocket (arugula)

Calabrian Chilis

Pineapple

Seasonal Veggie

Extra Parmigiano-Reggiano

Side of Sauce (tomato, cashew cream)

### ADD \$2 EACH

Evergreen Lane Chèvre\* (goat cheese)

Crane Dance Sausage or Ham\*

La Quercia Speck (smoked prosciutto)

Olli Pepperoni

Creminelli Sopressata or Coppa

Nutcase Vegan Sausage (rice, quinoa, nuts)

Egg (Atlee's Amish farm)

Mushroom Blend

Vegan Tofu Garlic-Basil Ricotta

Vegan Seitan Pepperoni

### ADD \$3

GF Crust, organic, house-made

*\*Animal Welfare Approved*

## FEATURED SALAD BOWL - GREENS & GRAINS

### ENTREE \$8

arugula, kale, lettuce, quinoa + teff, red onion, figs, almonds, avocado, hemp seed

*with Red Wine vinaigrette -or- Sesame-Ginger vinaigrette*

**ADD CHEVRE or SPECK \$2**

## SIDES

**MEATBALLS \$4.50** *Crane Dance pork, garlic, Parmigiano*

**VEGAN MEATBALLS \$4.50** *Chickpea, shiitake, vegan Parmesan*

**SIDE SALAD BOWL \$4.50** *Like our featured salad bowl, only smaller*

**TOMATO CUCUMBER SALAD \$4.00** *Marinated veggies over lettuce*

## INGREDIENT SOURCING

Dough:	Wild leavened, 100% organic, 3-day ferment. Central Milling Organic 00 Flour, Heartland Organic Heirloom Turkey Red whole wheat, water, untreated sea salt
Sauce:	DOP San Marzano tomatoes, untreated sea salt, basil
Cheese:	Serra Fresh Mozzarella from Moo-Ville Creamery cow's milk. Grass pastured cows. Evergreen Lane goat chèvre ( <b>Animal Welfare Approved!</b> ) DOP Parmigiano-Reggiano
Veggies:	Seasonal local produce from farms including New City Neighbors, Mud Lake, Vertical Paradise & more, as well as predominantly organically grown items like onions, peppers, and garlic, occasionally conventionally grown depending on availability.
Meats/Protein:	<b>Crane Dance sausage &amp; ham (Animal Welfare Approved!)</b> La Quercia speck, Olli salami, Creminelli salami
Nuts:	Nutcase Vegan Sausage (organic grain and nut based), Rosewood organic tofu
Oils:	Certified organic, house dry roasted Certified organic and/or non-GMO, expeller pressed, unrefined oils