



PIZZA REPUBLICA

AUTHENTIC NEAPOLITAN PIZZA

Lunch Menu

Antipasti

- THE REPUBLICA MEATBALL** A Beef and Pork Masterpiece from my Mom. Simply the best ever! \$7
WOOD-FIRED FLATBREAD EVOO, Oregano, Garlic, Pecorino Romano \$5. Add Fresh Mozzarella \$2
FRESH BURRATA Fire Roasted Garlic & Peppadew, EVOO, Fresh Basil, Crostini \$14
BRUSCHETTA EVOO, Organic Basil, Tomatoes, Garlic, Olive Tapenade, Shaved Parmesan \$9
MUSSELS ARRABIATA PEI Mussels, Garlic, Shallot, White Wine, Spicy Tomato Broth, Grilled Ciabatta \$16
GRILLED ASPARAGUS White Truffle Vinaigrette, Goat Cheese \$9
SOUP A LA REPUBLICA From scratch soups made just like my Grandma's, seasonal and delicious \$6

Salads

- CALABRIAN CHOPPED SALAD** Iceberg Lettuce, Grape Tomato, Radish, Red Onion, Fava Bean, Candied Pumpkin Seeds, Creamy Calabrese Smoked Chili & Herb Dressing, Focaccia \$9
BUFALA MOZZARELLA CAPRESE Seasonal Tomato, Organic Basil Leaf, Fresh Bufala Mozzarella, EVOO, Balsamic Reduction, Maldon Salt \$14
BEET & KALE SALAD Roasted Red Beets, Lacinato Kale, Candied Walnuts, Spiced Cranberries, Honey Coriander Vinaigrette, Ricotta Salata, Maldon Salt \$11
GRILLED SHRIMP* MIXED GREENS Marinated & Grilled Shrimp, Balsamic Roasted Tomato, Pickled Pearl Onion, Shaved Parmesan, Balsamic Vinaigrette \$15
CRISPY CHICKEN CAESAR SALAD Parmesan Buttermilk Fried Chicken, Hearts Of Romaine, Pecorino Romano, White Anchovy, House-Made Dressing* \$16
GRILLED CHICKEN & PEAR SALAD Fire Grilled Chicken Breast, Wild Arugula, Fire-Roasted Pistachio, D'Anjou Pear Goat Cheese, Citrus Vinaigrette \$17
GRILLED SALMON* SALAD Fresh Spinach, Shallot, Toasted Almond, Sliced Strawberries Goat Cheese, Strawberry Vinaigrette \$18
GRILLED STEAK* SALAD Mixed Greens, Kalamata Olive, Peppadew, Red Onions, Romesco Dressing, Shaved Grana Padano, Grissini \$19

Sandwiches

All sandwiches come with your choice of, Italian Potato Salad, or a Cup of Soup

- THE MEATBALL** Fresh Mozzarella, Pomodoro Sauce, Organic Basil, Wild Arugula \$14
ANGRY SICILIAN Salumi di Genoa, Prosciutto di Parma, Hot Capicola, Mortadella, Fresh Mozzarella, Tri-Colored Peppers, Wild Arugula, Aged Balsamic Reduction, EVOO \$14
CHICKEN CAPRESE Grilled Chicken, Roasted Tomato, Fresh Mozzarella, Basil Pistachio Pesto, Peppadew Aioli \$14

Pasta

- QUATTRO FORMAGGI GNOCCHI** English Peas, Fontina, Parmesan, Goat Cheese, Smoked Mozzarella, Herb Breadcrumbs \$15
NONA'S STUFFED SHELLS Ricotta, Mascarpone, Basil, Spicy Pomodoro Sauce, Focaccia \$16
RIGATONI BOLOGNESE Beef, Pork, and Lamb Bolognese Sauce, Grilled Fennel Sausage, Ciabiatta \$20
GRILLED SHRIMP FETTUCCINE Sautéed Fresh Vegetables, Fines Herbs, Basil Pistachio Pesto, Beurre Blanc, Lemon \$24

Authentic Wood-Fired Neapolitan Pizza

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

WHITE (OIL, GARLIC, OREGANO)

- GARDEN ZUCCHINI** Fire Roasted Zucchini, Gremolata, Ricotta Salata, Fresh Mozzarella \$9
CRISP PANCETTA Italian Cured Bacon, Roasted Tomato, Wood-Fired Pearl Onion, Fresh Mozzarella \$10
GEORGIO Fennel Sausage, Wood-Fired Pearl Onion, Fried Garlic, Fresh Mozzarella \$10
DUCK & FIG Confit Duck, Fresh Fig, Wild Arugula, Port Pickled Red Onion, Fresh Mozzarella \$11
QUATTRO FORMAGGI Smoked Mozzarella, Goat Cheese, Parmesan, Fresh Mozzarella \$10
CHICKEN & CALABRESE Grilled Chicken, Calabrese Chilis, Fresh Basil, Ricotta Salata, Fig Jam, Fresh Mozzarella \$11

RED (SAN MARZANO TOMATO, SEA SALT)

- MARGHERITA** Fresh Mozzarella, Fresh Basil, Sea Salt, EVOO \$7
CAMPAGNIA Fresh Mozzarella, Sopresatta, Red Chili Flake (Spicy), Arugula, Shaved Montegrappa, \$10
GIACOMO Fresh Mozzarella, Goat Cheese, Wild Mushroom, Wild Arugula, Fried Garlic, EVOO \$10
RUSTICA Fresh Mozzarella, Salumi di Genoa, Prosciutto di Parma, Red Chili Flake (Spicy) \$10
DIAVOLA Smoked Bufala Mozzarella, Spicy Salumi, Hot Capicola, \$10

Build Your Own Wood-Fired Neapolitan Pizza

Start with a Red, White, or Pesto Base and Fresh Mozzarella \$7

- FRESH VEGETABLES** | \$2ea
 Roasted Wild Mushrooms
 Wood-Fired Pearl Onions
 Balsamic Roasted Tomatoes
 Tri-Colored Peppers
 Black Olives
 Fresh Basil
 Fresh Arugula
 Calabrese Chilis (Spicy)

- MEATS & CHEESES** | \$2.00ea
 Pepperoni
 Meatball
 Pancetta
 Polidori Fennel Sausage
 Goat Cheese
 Fresh Ricotta
 Smoked Mozzarella

- ARTISAN MEATS** | \$3ea
 Prosciutto di Parma*
 Sopressata
 Spicy Salumi
 Hot Capicola
 Salumi di Genoa
 Grilled Chicken
 Maple Leaf Farms Duck

SUBSTITUTE DAIYA VEGAN CHEESE \$2

Consuming raw/undercooked meat, poultry, seafood, shellfish, egg, may increase the risk of foodborne illness. * These items are cooked to order

