



Wood-Fired Authentic Neapolitan

Market Specials—19
All pizzas come with three cheese blend (except Margherita)

verdura

Earth Pie

roasted garlic olive oil, fresh mushroom, spinach, tomatoes & feta

Tuscan

sun-dried tomatoes, artichoke hearts, kalamata olives, chevre & roasted garlic olive oil

Florentina

spinach, ricotta, red onion, shaved parmesan, roasted garlic olive oil

Green Dahlia

our homemade pesto, fresh tomatoes, fresh mozzarella & red onion

Traditional Margherita

savory red sauce, fresh mozzarella, fresh basil

Original

roasted red peppers, kalamata olives, feta, red onion & roasted garlic olive oil

carne

Luna Rosa

savory red sauce, fresh mozzarella, CasCioppo Bros Italian sausage, salami & roasted red peppers

Salume

pepperoni, salami, black olives, provolone, red onions & roasted garlic olive oil

Chicken Pesto

our homemade fresh pesto, grilled chicken breast & fresh tomatoes

New Yorker

sautéed bell peppers & sweet onions, CasCioppo Bros sausage, savory red sauce & provolone

Amante di Carne

pepperoni, CasCioppo Bros sausage, black olives, red onions & shaved parmesan &

Pizza by the Slice (1/4 pizza) or Whole
 Three Cheese—4 slice/16 whole
 Classic Pepperoni—4.25 slice/17 whole
 Fresh Mushroom—4.25 slice/17 whole
 Daily Specials—4.75 slice/19 whole

Salads & Antipasti

Classic Caesar—4 sm/7.5 lg

hearts of romaine, cracked pepper, fresh lemon & garlic, shaved parmesan, Veraci croutons —add grilled chicken—3

Salati Fresca — 3.5 sm/6.5 lg

(vegetarian/vegan)

Hearts of romaine tossed with our signature family recipe vinaigrette, tomatoes, onions and our homemade croutons

Mediterranean Orzo—5

orzo pasta, red peppers, cucumbers, feta, kalamata olives, red onion, olive oil & rice wine vinegar

Caprese—7 sm (serves 1-2)/12 lg (family)

vine ripened tomatoes, fresh mozzarella, fresh basil, extra virgin olive oil, balsamic vinegar & sea salt

Antipasti Platter —8 (serves 1-2)

Salumi mole & finocchiona salami, pecorino romano, fresh mozzarella, Beecher's flagship, kalamata & castelvetrano olives, house roasted peppers & pepperoncinis

500 NW Market Street—Ballard
 Closed Tuesdays
 206.525.1813
 206.686.0890

Beer

Drafts—3 schooner/4 pint
 Mannys Pale Ale
 Maritime Pacific

Domestic Bottles—3.5

Imported Bottles—4

Wine

reds

House Montepulciano—4.5/17
 House Chianti—4.5/17
 DiMajo Norante 2006—5/20
 Liveli Passamante 2005—5.20
 Geos—6/22
 Mannuci Droandi—7/27
 Januik 2005 Merlot—44
 JM Cellars 2005 Syrah—55
 Mark Ryan 2005 Dead Horse — 68

whites

Gravina Betromagno—4/15
 Vernaccia 2006—6/21
 Riff Pino—6/21
 Di Lenardo Pino Grigio—7/27
 JM Cellars Sauvignon Blanc—37

Soda

San Pellegrino bottles—2
 aranciata
 limonta
 sparkling water

lzze—2

sparkling apple
 pomegranate
 blackberry
 clementine
 grapefruit

Other Drinks—1.25

coke
 diet
 bottled water

Espresso

Americano—2.5
 Latte—3
 Mocha—3

Homemade Gelato

1 scoop—3
 Theo chocolate
 vanilla bean
 seasonal sorbetto