

Pizzeria Cheeserie



TO GRAZE

BURRATA & ANTIPASTO BOARD 20

burrata, castelvetro olives + calabrian chili oil, bruchetta, romesco, tennshooto, finnochia salami, warmed foccaccia
*make it vegan

WARM HOUSE FOCACCIA 8

served with a gremolata olive oil

MARINATED CASTELVETRANO OLIVES 5

pepperoncinis, pickled ramps & lemon

SALADS

GRILLED SHRIMP & GREEK ORZO 16

grilled shrimp, romaine lettuce, orzo pasta salad, cucumbers, pickled red onion, feta, red wine vinaigrette

TOMATO CARPACCIO 14

local heirloom tomatoes, olives, gremolata, caper aioli, balsamic, arugula, fresh parmesan

MARKET GREENS 14

tomato, pickled red onion, cucumber, romaine lettuce with choice of herby ranch or red wine vinaigrette

• ADD GRILLED CHICKEN +4 • ADD GRILLED SHRIMP +5

PIZZETTAS

QUATTRO FORMAGGI 15

mozzarella, fontina & provolone over napoli tomato sauce with a garlic butter-brushed crust finished with grated parmigiano reggiano & fresh basil

THE MEDITERRANEAN 17

whipped feta, z'atar grilled chicken, saffron-infused honey & fresh arugula

SALAMI & FONTINA 18

fontina, finocchio salami, napoli tomato sauce finished with fresh oregano, calabrian chili crunch, and garlic buttered crust

HOUSE DIPPING & DRIZZLE SAUCES

+1 each



*calabrian chili crunch oil
garlic butter
herby ranch
basil gremolata*