

Pizzeria Cheeserie



TO GRAZE

HARVEST CHEESE & FRUIT BOARD

aged white cheddar, smoked bleu cheese, harvest-wrapped chèvre, salami, tennshootoe ham, rosé mustard, apple butter, seasonal fruit, spiced candied pecans, warm baguette

21

WARM HOUSE FOCACCIA

served with a gremolata olive oil

8

MARINATED CASTELVETRANO OLIVES

marinated in pepperoncinis, pickled ramps & lemon

5

SALADS

GRILLED SHRIMP & GREEK ORZO

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

17

KALE CAESAR WITH PARMESAN CRISP

baby kale, tahini-caesar dressing, shaved parmesan, sesame-parmesan crisp (gluten free)

- ADD GRILLED CHICKEN +4
- ADD GRILLED SHRIMP +5

14

MARKET GREENS

seasonal greens, pickled red onion, cucumber served with garlic croutons & choice of dressing

- ADD GRILLED CHICKEN +4
- ADD GRILLED SHRIMP +5

12

PIZZETTAS

PIZZA TRE FORMAGGI

mozzarella & fontina over san marzano tomato sauce with a garlic butter-brushed crust finished with grated parmigiano reggiano & fresh basil

15

PIZZA AI FUNGHI

confit mushrooms, onions, fontina cheese roasted garlic cream

17

PIZZA DIAVOLA

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

18

HOUSE DIPPING & DRIZZLE SAUCES

+\$1 each



calabrian chili crunch oil
garlic butter
herby ranch
basil gremolata