



PIZZERIA
EST. 2011

CHEF MICHAEL SCHWARTZ'S
Neighborhood American
Pizzeria

STARTERS

- DAILY SOUP** 6
- POLENTA FRIES** with spicy ketchup 8
- ROASTED CHICKEN WINGS** 14
sweet & spicy with rosemary ranch
- MEATBALLS** 14
tomato sauce, ricotta, toasted focaccia
- WARM BRUSSELS SPROUTS & BURRATA** 14
pear, pistachio, herbs, creamy parmigiano dressing
- MARINATED OLIVES** 7
- AVOCADO CROSTINI** 10
lemon, calabrian chile, pecorino, olive oil
- EGGPLANT CAPONATA** toasted focaccia 7
- CRISPY MOZZARELLA STICKS** zesty pomodoro sauce 11

SALADS

- ESCAROLE CAESAR** lemon, anchovy, parmesan, garlic breadcrumbs 11
- FARMER** gem lettuce, shaved carrot, zucchini, tomato, celery root
dill, toasted pumpkin seeds, onion, goat cheese,
sunflower seed dressing 13
- KALE & APPLE** roasted beets, toasted almond, pecorino
creamy lemon dressing 14
- ANTIPASTI** auribella cheese, fennel salami,
onion, green olives, peperoncini, zesty Italian dressing 15
- CAPRESE** baby heirloom tomatoes, burrata, torn basil, olive oil 13
- GREEN SALAD** heirloom tomatoes, balsamic vinaigrette 10
- HARRY'S CHOPPED** romaine, carrot, red onion, tomato, white beans
farro, auribella cheese, kalamata olives, creamy lemon dressing 12
- ADD ONS** *free-range chicken breast—\$6 salmon—\$9*



FRESH PASTA

RIGATONI PESTO 15
fresh tomato, parmesan

CAVATELLI 19
short rib ragu, ricotta

**SPAGHETTI
& MEATBALLS** 18

SANDWICHES & MAINS

- CHICKEN PESTO SANDWICH** 15
melted mozzarella, fresh tomato
arugula on fresh-baked focaccia with a green salad
- MEATBALL SANDWICH** 15
melted fontina, parmesan, basil
on a fresh-baked focaccia with a green salad
- CHICKEN PAILLARD** 21
sautéed vegetables, farro, basil, lemon sauce

- EGGPLANT PARMESAN** 19
with a green salad
- BRAISED SHORT RIB** 24
soft polenta
broccolini, parmesan
demi glace
- PAN SEARED SALMON** 24
marinated cucumbers, yogurt, dill, mint

SIGNATURE PIZZAS

- MARGHERITA** 13
fresh mozzarella, tomato sauce, basil
- CLASSIC CHEESE** 13
tomato sauce, fontina, parmesan
- SPICY PEPPERONI** 16
pepperoni, tomato sauce, calabrian chile, fontina
fresh mozzarella, arugula
- ITALIAN SAUSAGE** 16
Italian sausage, sautéed escarole
peppers & onions, tomato sauce, auribella cheese
- SHORT RIB** 17
slow roasted short rib, caramelized onion
- PESTO** 15
pesto, fresh mozzarella
ricotta, parmesan, fresh tomato

- MUSHROOM** 15
cremini mushrooms, porcini cream
italico & fontina cheeses, parmesan
- KALE** 14
creamed & fresh kale, caramelized onion
chile flake, fontina, parmesan
- FOUR CHEESE & SPINACH** 15
fresh mozzarella, fontina, ricotta
parmesan, spinach
- BLT** 17
bacon, onion, italico cheese
sweet & spicy tomato sauce, arugula
- SHRIMP** 18
rock shrimp, roasted lemon
manchego cheese, scallion, cilantro

ADD CRUST DIPPING SAUCES *marinara or rosemary ranch* —\$2

Our pizzas are cooked with a slight char. any pizza can be made with Vegan Cheese. for gluten-free crust, add \$3.
we advise against gluten-free dough for extreme gluten intolerance as cross contamination may occur.*

WINE

SPARKLING

GLASS CARAFE BOTTLE

Prosecco, Sant Alturo, Italy	9	36
Champagne, Perrier-Jouet Grand Brut, France 375 ml (Half Bottle)		39

WHITE

Pinot Grigio, Bertani, Friuli, Italy 2017	10	20	40
Verdicchio, Castelli de Jesi, Italy 2016	9	18	36
Sauvignon Blanc, La Petite Perriere, Loire, France 2017	8	18	36
Chardonnay, Dipinti, Cembra Valley, Italy 2016	9	18	36
Riesling, Möller, Pfalz, Germany 2016	8	16	32
Chardonnay, Ramey, Napa Valley, 2015			64
Sancerre, Sauvion, Loire, France 2017			64
Gavi, Fontanafredda, Gavi, Italy 2017			66

ROSÉ

Rosè, Bieler, Pere Et Fils, Provence, France 2017	10	20	40
Cinsault, BY. OTT, Domaines Ott, Bandol, Provence, France 2017			64

RED

Pinot Noir, Prisma, Casablanca Valley, Chile 2016	11	22	44
Sangiovese, Donna Laura Ali, Tuscany, Italy 2016	9	18	36
Malbec, MDZ, Mendoza, Argentina 2017	10	20	40
Nebbiolo Blend, Lua Rossa no. 5, Santa Barbara, California 2015	12	24	48
Cabernet Sauvignon, Sidekick, California, 2017	11	22	44
Super Tuscan, Tolani, Al Passo, Tuscany, Italy 2014			56
Petit Syrah, Stags Leap, Napa Valley, California 2016			69
Cabernet Sauvignon, Faust, Napa Valley, California, 2016			76

BEER & CIDER

DRAFT 8

ROTATING, ASK YOUR SERVER!

Mahou Lager	7
Stella Artois Lager	8
Corona Extra Lager	7
Rolling Rock	5
Wynwood La Rubia Blond Ale	8
Ace Berry Rosè	7
M.I.A Tourist Trappe Belgian Tripel	8
Funky Buddha Floridian Hefeweizen	8
Hollywood Brewing IPA	8
M.I.A Mega Mix Pale Ale	7
Biscayne Bay La Colada Porter	7

SOFT DRINKS

Mexican Coke	4
Fountain Soda	
Coke, Diet Coke, Orange	
Sprite, Ginger Ale, Ice Tea	3
Boylan's Root Beer	3.5
Homemade Lemonade	3.5
Martinelli's Apple Juice	4
San Pellegrino 500 ml.	4
Acqua Panna 500 ml.	4

JOJO TEA

Earl Grey (India)	4
Green Jasmine Pearls (China)	4
Chamomille Flowers (EGYPT)	4

PANTHER COFFEE

Espresso	3
Macchiato	3.50
Cappucino, Latte, Americano	4