

Starters

SALADS AVAILABLE IN SMALL / LARGE SIZES*

Caprese Salad \$8

Roma tomatoes, housemade mozzarella, basil, balsamic reduction, extra virgin olive oil
+ sub bufala mozzarella \$4 +

Arugula Salad \$6 / \$11

Arugula, walnuts, shave parmesan, prosciutto dressing
+ add chicken \$3 Sm / \$5 Lg +

NEW Seasonal Salad MKT

A rotating mix of seasonal flavors and produce

Italian Flatbread \$6

Freshly baked and drizzled with garlic oil, salt, parmesan
+ sub herb oil \$1/ truffle oil \$2 +

Classic Caesar* \$5 / \$9

Romaine, croutons, parmesan, housemade caesar dressing**
+ add chicken \$3 Sm / \$5 Lg +
**CONTAINS RAW EGGS

House Salad* \$5 / \$8

Mixed greens, grape tomatoes, cucumbers, red onions, parmesan, housemade balsamic vinaigrette
+ add prosciutto \$4 Sm / \$6 Lg +

Ranch Salad* \$6 / \$10

Mixed greens, grape tomatoes, cucumbers, croutons with a side of housemade ranch dressing
+ Add chicken \$3 Sm / \$5 Lg +

Wine List

BY THE GLASS

House Red \$8 gls

House White \$8 gls

REDS (BY THE BOTTLE)

Le Terazze - Praeludium-D.O.C, Italy 2013 \$27

85% Montepulciano and 15% Syrah blend with dark fruit flavors unoaked so an extremely smooth finish

Beni di Batasiolo Dolcetto d'Alba Italy 2013 \$32

Similar in style to Pinot Noir. This wine has a lighter body with a rich, full, mellow flavor from which emerges an elegant, slightly sharp finish

Renato Ratti - Barbera d'Asti-DOCG, Italy 2013 \$34

Medium bodied. Bold complex dark fruit forward punch finish of mixed spices that linger.

WHITES (BY THE BOTTLE)

Masera - Gavi-D.O.C.G, Italy 2014 \$27
Soft and crisp pleasant stony minerality, notes of apple and pear with a lovely, lingering, refreshing finish

Peiropan - Soave-D.O.C, Italy 2015 \$28
Crisp acidity frames flavors of peach and apricot exceptionally balanced, finishing notes of honeycomb with a creamy lift.

Elena Walch - Pinot Grigio-D.O.C, Italy 2015 \$32

A more sophisticated version of Pinot Grigio. Fresh. Round in texture and full of floral and yellow plum fruits on the palate.

Drinks

Drink options \$2.25-3

Fountain drinks, Pellegrino, Flavored Pellegrino, Acqua Panna, Mexican Coke

Beer \$5+

Seasonal selections available.
+ Ask cashier for recommendations +

UPCHARGE FOR SUBSTITUTIONS

== Build your Own Pizza ==

Pick a style:

Napoletana (12") \$12

Detroit \$13 Sm/ \$20 Lg
Small- 8" X 10" / Large- 9" X 14"
+ pricing for toppings will vary
based on size +

New York (16") \$14

Pick your base:

Red
tomato sauce/ cheese

White \$13
No sauce (Garlic/Cheese)
+ \$1 Napoletana +

Pick your toppings:

NAPOLETANA & DETROIT (SM) \$2 TOPPINGS:

Meat options

Anchovies, Ground Beef, Ham, Italian Sausage,
Meatballs, Pepperoni, Spicy Sopressata
+ Chicken \$3, Cupping Pepperoni \$3, Ghost Pepper
Sausage \$3, Finochetta Salami \$4, Prosciutto (San
Daniele) \$4, Speck \$4, Iberico de Bellota \$11 +

Veggie options

Artichokes, Arugula, Black Olives, Caramelized Onions
and Bell Peppers, Crimini Mushrooms, Grape
Tomatoes, Kalamata Olives, Jalapeños, Red Onions,
Roasted Red Bell Peppers, Spinach
+ Roasted Roma Tomatoes \$3, Yukon Gold Potato \$3 +

Made Here **Cheese options**

Housemade Mozzarella, Ricotta, Smoked Mozzarella,
Goat Cheese (imported), Feta (imported)
+ Bufala Mozzarella \$4 +

DETROIT (LG) & NEW YORK \$3 TOPPINGS:

Meat options

Anchovies, Ground Beef, Ham, Italian Sausage,
Meatballs, Pepperoni, Spicy Sopressata
+ Chicken \$5, Cupping Pepperoni \$5, Ghost Pepper
Sausage \$4, Finochetta Salami \$8, Prosciutto (San
Daniele) \$8, Speck \$8, Iberico de Bellota \$22 +

Veggie options

Artichokes, Arugula, Black Olives, Caramelized Onions
and Bell Peppers, Crimini Mushrooms, Grape
Tomatoes, Kalamata Olives, Jalapeños, Red Onions,
Roasted Red Bell Peppers, Spinach
+ Roasted Roma Tomatoes \$5, Yukon Gold Potato \$4 +

Made Here **Cheese options**

Housemade: Mozzarella, Ricotta, Smoked Mozzarella,
Goat Cheese (imported), Feta (imported)
+ Bufala Mozzarella \$8 +

Extras & Sides

Basil .50¢, Calabrian "Hot" Peppers \$2, Egg \$1, Extra Virgin Olive Oil \$1, Garlic \$1, Herb Oil \$2, Parmesan (fresh) \$1,
Truffle Oil \$2, Jalapeños \$2

+ Extras are single serving- items added to Large Detroit & New York styles will be charged as a double serving +

== Napoletana Style ==

ALL PIZZAS ARE 12" AND MADE WITH IMPORTED TIPO "00" FLOUR (100% WHOLE WHEAT)

Red Pies

Calabrese \$16

tomato sauce, spicy sopressata,
pepperoni, housemade
mozzarella, basil
+ add italian sausage \$2 +

Cornicione di Ricotta e Spinaci \$19

Margherita: crust stuffed with
spinach and housemade ricotta

Polpette \$17

tomato sauce, meatballs,
housemade mozzarella,
housemade ricotta, basil

Margherita \$13

tomato sauce, housemade
mozzarella, extra virgin olive oil,
basil
+ sub bufala mozzarella \$4 +

Pomodorini \$16

tomato sauce, grape tomatoes,
garlic, housemade mozzarella,
basil
+ add spinach \$2 +

Campania \$18

tomato sauce, housemade
mozzarella, crimini mushrooms,
artichokes, black olives, ham,
basil
+ sub prosciutto \$4 +

Salsiccia e Funghi \$17

tomato sauce, housemade
mozzarella, crimini mushrooms,
italian sausage, basil
+ add pepperoni \$2 +

White Pies

Patata e Funghi \$17

truffle oil, garlic, yukon gold
potatoes, crimini mushrooms,
rosemary, housemade mozzarella
+ add an egg \$2 +

Fume \$18

extra virgin olive oil, garlic,
housemade smoked mozzarella,
speck, basil

Roma \$19

herb oil, garlic roasted roma
tomatoes, bufala mozzarella, basil

Sweet Pea \$17

extra virgin olive oil, caramelized
onions and bell peppers,
housemade mozzarella
+ add italian sausage \$2 +

Iberico de Bellota \$25

extra virgin olive oil, garlic,
housemade mozzarella, iberico de
bellota (imported from Spain),
arugula, lemon oil, parmesan

Fino \$18

extra virgin olive oil, garlic,
finochetta salami, goat cheese,
housemade mozzarella, basil

Arugula \$15

extra virgin olive oil, garlic,
housemade mozzarella, arugula,
lemon oil, parmesan
+ add prosciutto or speck \$4 +

== Kids ==

10 YRS & UNDER

Kids combo \$8.5

8" cheese pizza with choice of 1 topping & a fountain
drink
+ specialty toppings extra +

Kid's Toppings \$1-2

anchovies, artichokes, basil, black olives, crimini
mushrooms, extra mozzarella, goat cheese, grape
tomatoes, ground beef, ham, housemade ricotta,
meatballs, pepperoni, red onions, sausage, spinach
+ chicken \$3, prosciutto \$4 +

UPCHARGE FOR SUBSTITUTIONS

== Detroit Style ==

ALL PIZZAS COME WITH BRICK CHEESE TOPPING AND CHEDDAR CHEESE CRUST.
*SAUCE DRIZZLED ON TOP

Pick a size:

Small 8" x 10" (serves 1-2) / Large 9" x 14" (serves 3-4)

Motown \$16 / \$23
pepperoni (layered under cheese), cupping pepperoni, tomato sauce*

Prosciutto Pie \$19 / \$29
garlic, housemade mozzarella, prosciutto, arugula, lemon oil, parmesan

Vesuvius \$18 / \$25
ghost pepper sausage, spicy sopressata, housemade ricotta, tomato sauce*
+ make it erupt: add jalapeños \$2/ \$3 +

Mr. Sweetpea \$17 / \$25
caramelized onions and bell peppers, italian sausage, tomato sauce*

Motor City \$18 / \$25
artichokes, black olives, red onions, roasted red bell peppers, crimini mushrooms, tomato sauce*
+ add italian sausage \$2/ \$3 +

8 Mile \$17 / \$25
ham, pepperoni, italian sausage, tomato sauce*

Tomato Pie \$17 / \$24
garlic, housemade mozzarella, grape tomatoes, tomato sauce*, basil

BBQ Chicken \$16 / \$25
red onions, chicken, crispy prosciutto bits, bbq sauce, basil

The Greek \$17 / \$25
garlic, oregano, red onion, kalamata olives, feta cheese
+ add chicken \$3/ \$5 +

== New York Style ==

ALL PIZZAS ARE 16" AND MADE WITH OUR CUSTOM MOZZARELLA CHEESE BLEND

Tri-State \$22
mozzarella cheese blend, housemade ricotta and smoked mozzarella
+ Add speck \$8 +

The Garden \$23
mozzarella cheese blend, spinach, grape tomatoes, feta cheese
+ add arugula \$3 +

D.U.M.B.O \$28
tomato sauce, mozzarella cheese blend, red onions, crimini mushrooms, roasted red bell peppers, italian sausage, cupping pepperoni, basil
+ add black olives \$3 +

Pepperoni Squared \$19
tomato sauce, mozzarella cheese blend, pepperoni, cupping pepperoni
+ add italian sausage \$3 +

Meat Market \$27
tomato sauce, mozzarella cheese blend, pepperoni, italian sausage, ham, meatballs

UPCHARGE FOR SUBSTITUTIONS

== Desserts ==

Nutella Flat bread \$10
flatbread, nutella, powdered sugar

Cheesecake \$5.75
NY style with graham cracker crust

Chocolate Mousse Cake \$7.95
3 layer chocolate cake

Tiramisu \$7.95
mascarpone and ladyfingers soaked in espresso and topped with cocoa

Online Orders, Delivery & Catering

Order Online!

Hate the line? You can now order ahead of time on our website. Fast and Easy online ordering process.

Have your favorite pizza delivered to your door
with Favor, Door Dash or Grub Hub
(Third party delivery services).



GRUBHUB

 **DOORDASH**

We Cater!

Looking for something different for lunch?
We cater to businesses in the area. Call us for you next office event.
(832) 742.5200 or email: info@pizarospizza.com



**FAMILY OWNED AND
OPERATED SINCE 2011**