

## STARTERS & SALADS

**MIXED GREEN SALAD** ✓ side \$5.00 / entrée \$7.50  
Mixed greens in a red wine vinaigrette

**GORGONZOLA SALAD** ✓ side \$5.00 / entrée \$8.00  
Romaine, Wisconsin gorgonzola, walnuts in a creamy gorgonzola dressing\*

**BEEF SALAD** ✓ side \$6.00 / entrée \$8.50  
Mixed greens, honey balsamic vinaigrette, roasted beets, pistachios, goat cheese

**CAPRESE SALAD (SEASONAL)** ✓ entrée \$8.00  
Tomato, basil, fresh mozzarella, olive oil, sea salt, cracked pepper

**GREEK SALAD** ✓ side \$5.50 / entrée \$8.00  
Romaine, feta, gaeta olives, cucumbers, cherry tomatoes, peperoncino, red onion in a red wine vinaigrette

**SYLVETTA SALAD** ✓ side \$5.00 / entrée \$8.00  
Arugula, goat cheese, cherry tomatoes in a lemon vinaigrette

**CAESAR SALAD** ✓ side \$5.00 / entrée \$8.00  
Romaine and parmesan in a zesty Caesar dressing\*

**FOCACCIA** ✓ whole \$4.00 / Add asiago cheese \$1.50  
Flatbread with olive oil, sea salt, rosemary

## PIZZAS

*Starts with crushed tomatoes, house-made fresh mozzarella, olive oil and sea salt*  
*Gluten-free crusts substitution add \$4.00*

**MARGHERITA** ✓ \$8.00 / with bufala mozzarella \$12.00  
Basil, mozzarella, parmesan

**NOSTRANO** • \$11.50  
Basil, sausage, roasted red peppers

**OLIVETTO** ✓ \$11.50  
Basil, artichoke, sundried tomatoes, kalamata olives, goat cheese

**SALAMI E FUNGHI** • \$12.00  
Oregano, salami, cremini mushrooms, kalamata olives

**ROSSOVERDE** • \$12.00  
Basil, prosciutto, arugula

**ARROSTO** ✓ \$11.50  
Basil, assortment of wood-roasted vegetables

**DIAVOLA** • \$11.50  
Basil, pepper flakes, spiced salami, peperoncino

**GRECO** ✓ \$11.25  
Oregano, cherry tomatoes, kalamata olives, onion, feta

**LOMBARDO** • \$11.50  
Basil, garlic, ham, sundried tomatoes, gorgonzola

**QUATTRO FORMAGGI** ✓ \$10.50  
Oregano, parmesan, goat cheese, fontina

**MARINARA** *Vegan* \$8.00  
Oregano, basil, garlic (no cheese) *add anchovy and capers to make the classic Neapolitan!*

**AMERICANO** • \$12.00  
Oregano, pepper flakes, sausage, caramelized onions, mushrooms, fontina

**CARBONARA** • \$12.00  
Pepper flakes, Nueske's smoked bacon, red onion, parmesan

**MIELE** • \$12.50  
Basil, spicy salami, roasted red pepper, calabrian chile, goat cheese, honey

**DOLCE E PICCANTE** • \$11.50  
Basil, roasted pineapple, ham, peperoncino

**CAPONATA** ✓ \$11.50  
Basil, roasted red peppers, roasted eggplant, capers, feta

**BROCCOLINI** • \$12.00  
Crushed tomato, basil, calabrian chiles, broccolini, sausage

**MARKET PIZZA** • market price  
Local & Seasonal, check menu board for details

**BAMBINI** ✓ \$5.00  
Kid's cheese pizza *add extras at half price*

## PIZZA BIANCO

*Starts with an olive oil base and sea salt (no crushed tomato)*

**PROSCIUTTO ARUGULA** • \$12.00  
Olive oil, rosemary, prosciutto, red onion, ricotta, mozzarella, arugula, parmesan

**CREMINI** ✓ \$11.00  
Olive oil, mushroom purée, roasted onion, cremini mushrooms, fontina

**PESTO** ✓ \$11.00  
Pine nut pesto, mozzarella, feta, mushroom

*\* Contains raw eggs. Consuming raw ingredients may increase your likelihood of acquiring a foodborne illness.*

# BUILD YOUR OWN

## START WITH A PIE

# \$8.00



### MARGHERITA

Crushed tomato, basil, mozzarella

### FORMAGGI

Crushed tomato, oregano, mozzarella

### BIANCA

Olive oil, garlic, basil, parmesan, mozzarella

## ADD SOME TOPPINGS

### MEATS

PEPPERONI	\$1.50
SAUSAGE	2.00
PROSCIUTTO	3.00
SALAMI	3.00
SPICED SALAMI	3.00
NUESKE'S SMOKED BACON	2.50
ANCHOVY	1.50
HAM	2.00

### CHEESES

FRESH MOZZARELLA	\$1.50
PARMESAN	1.50
MOZZARELLA DI BUFALA	4.00
GOAT CHEESE	1.75
FETA	1.75
FONTINA	1.75
RICOTTA	1.50
ASIAGO	1.50
GORGONZOLA	1.75

### VEGGIES

ARUGULA	\$1.50
KALAMATA OLIVES	1.50
GARLIC	1.00
CHERRY TOMATOES	1.50
ONION	1.00
SUN-DRIED TOMATOES	1.50
ARTICHOKE	2.00
CALABRIAN CHILES	1.50
PEPERONCINI	1.00
CAPERS	1.50
BASIL	.75
OREGANO	.50
GREEN OLIVES	1.50

### ROASTED VEGGIES

CREMINI MUSHROOMS	\$1.50
RED PEPPERS	2.00
CARAMELIZED ONIONS	1.50
EGGPLANT	1.50
PINEAPPLE	1.50
BROCCOLINI	2.50

## DRINKS

- ORGANIC MILK • \$2.00
- SODA • regular \$1.75 / large \$1.95
- LIMONATA, ARANCIATA • \$2.50
- ITALIAN SPARKLING WATER • reg \$2.50 / large \$4.00
- IZZE NATURAL SODA • \$1.95
- BREWED ICED TEA • \$1.75
- BEER & WINE LISTS • Check menu board

## DESSERTS

- GELATO • \$3.00
- NUTELLA FOCACCIA • \$6.00
- Warm focaccia with Nutella, Malden sea salt, powdered sugar

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# PIZZABRUTTA.COM



## SANDWICHES

LUNCH ONLY 11am–3pm

V = vegetarian selection

*All sandwiches are made with organic focaccia rounds baked in our wood oven.*

### CAPRESE *V* \$8.00

House-made fresh mozzarella, tomatoes, fresh basil, olive oil, sea salt

### PLT • \$8.00

Pancetta, arugula, tomatoes, smoked tomato aioli\*

### TONNO • \$8.00

Tuna, lemon, red onion, kalamata olives, olive oil, arugula

### MOZZA • \$8.00

House-made fresh mozzarella, prosciutto, pesto

### ITALIANO • \$8.00

Sopressatta, prosciutto, calabrese salami, provolone cheese, mild giardiniera

### MARKET • market price

Check menu board for details

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9/16

**PIZZA BRUTTA**