

One of America's
"Elite 8" Pizzerias
- Rachael Ray

Varasano's pizzeria

Our pizzas are slightly charred and crispy on the outside but light and airy on the inside. We use only all natural ingredients and are one of the few pizzerias in the U.S. that make our dough the old fashioned way, using only natural sourdough yeasts, fermented for several days. Because our pies are very thin, flash baked in just about 3 minutes, and use no dough conditioners, our pizza's are delicate and best enjoyed sparsely topped and fresh out of the oven. Want to know more? Check out Jeff Varasano's recipe, posted at www.Varasanos.com. He has garnered international praise and is regarded as the internet's #1 authority on pizza making.

Traditional Pizzas

- NANA'S (The House Special)** Mozzarella & San Marzano Tomato Sauce with a Secret Blend of Herbs **\$13⁹⁵**
Best Toppings: Sweet Roasted Red Peppers or Pancetta & Garlic
- MARGHERITA DI BUFALA** Imported Bufala Mozzarella, San Marzano Tomato Sauce & Basil **\$16⁹⁵**
Best Toppings: Hot Sopressata or Mushrooms or Red Hot Chili Peppers & Sausage

Toppings

We recommend adding only one additional topping, to avoid overloading the thin crust

GARLIC	\$1 ⁵⁰	PEPPERONI	\$2 ⁰⁰
MUSHROOMS	\$2 ⁰⁰	SAUSAGE WITH FENNEL	\$2 ⁷⁵
KALAMATA OLIVES	\$2 ⁰⁰	HOT SOPRESSATA	\$2 ⁹⁵
SWEET ROASTED RED PEPPERS	\$2 ⁷⁵	CAPICOLA (our best topping)	\$3 ⁵⁰
HOT RED CHILI PEPPERS	\$2 ⁵⁰	PANCETTA	\$3 ⁵⁰
CAPERS	\$1 ⁷⁵	PROSCIUTTO di PARMA	\$4 ⁰⁰
SUN-DRIED TOMATOES	\$2 ²⁵	HANDMADE MEATBALLS	\$5 ⁰⁰
		ANCHOVIES	\$2 ⁵⁰

Specialty Pizzas

- NUCCI** Garlic, Olives & Emmenthaler finished with Arugula, Capicola & Herbs **\$15⁹⁵**
- CHICA BELLA** Ricotta & Mozzarella finished with Arugula & a Pinch of Lemon **\$13⁹⁵**
- WHITE NEW HAVEN CLAM** Classic Combination of Clams, Mussels & Garlic **\$15⁹⁵**
- RED CLAM** Tomato Sauce, Mozzarella topped with Clams, Mussels & Garlic **\$16⁹⁵**
- CARAMELIZED ONION** Sweet Onions with a sharp Emmenthaler Cheese **\$14⁹⁵**
Best Topping: Capicola
- SALUMI** Thinly Sliced Italian Cured Meats with Mozzarella, Tomato Sauce & Spiced Olives **\$15⁹⁵**
- OLIVE & CAPER** Imported Mozzarella di Bufala with Kalamata Olives & Capers **\$16⁹⁵**
- BUFALA & COPPA** Imported Mozzarella di Bufala with Basil and Capicola **\$16⁹⁵**
Best Topping: Garlic
- FONTINA MUSHROOM** Mild Fontina with Earthy Mushrooms & Herbs **\$14⁹⁵**
Best Topping: Hot Sopressata
- THE ULTIMATE CALZONE** with Mozzarella, Pepperoni, Fresh & Sun-Dried Tomatoes & Rosemary **\$13⁹⁵**
- DOLCE PIZZA** Medjool Dates, Fontina, Honey, Walnuts & Rosemary **\$15⁹⁵**
Best Topping: Capicola
- KIDS PIZZA** Mozzarella & Tomato Sauce (Pepperoni add \$1) **\$7⁹⁵**

*Advisory: the consumption of raw or undercooked food such as eggs can cause serious illness

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These Items are presented in Display Cases or Menu Boards, rather than on a Menu

Antipasti for Salads Add: Chicken \$4.00. Extra Dressings \$0.75

CAPRESE SALAD	Vine Ripe Tomato, Basil, Mozzarella with Aged Balsamic Vinegar	\$7 ⁹⁵
SPINACH SALAD	Tossed in House-Made Raspberry Vinaigrette with Pecans & Gorgonzola	\$4 ⁹⁵ / \$8 ⁹⁵
HOUSE SALAD	Mixed Greens, Herbs, Sun-Dried Tomatoes, Olives, Capers, & Aged Cheeses	\$9 ⁵⁰
SALUMI PLATTER	Thinly Sliced Italian Cured Meats & a variety of Traditional Accompaniments	\$10 ⁹⁵
MEATBALLS	Nana's Slow Cooked Meatballs with a side of Fresh Baked Bread	\$9 ⁵⁰

Dolci

TIRAMISU	Lady Fingers Dipped in Espresso & Rum, Layered with Sweet Mascarpone Cream	\$5 ⁹⁵
GELATO	Assorted flavors	\$4 ⁹⁵
FRANCESCA'S CHOCOLATE ORANGE BROWNIE	with Sweet Orange Whipped Cream	\$4 ⁹⁵
CANNOLI	Fried Shells with Sweet Pastry Cream & Chocolate Chips	\$3 ⁹⁵

Beverages

FOUNTAIN SODAS	Coke, Diet Coke, Mr. Pipp, Sprite, Root Beer, Lemonade
BOTTLES	Ginger Ale, Aranciata, Limonata, Sweet & Unsweet Tea, San Pellegrino, Acqua Panna
CRAFT & STANDARD BEERS	Assorted
WINES	Assorted