



SNACKS & APPS

GARLIC KNOTS

House Made, Garlic,
Extra Virgin Olive Oil 6

FRENCH FRY BASKET 6

THE GREEK HUMMUS

Cucumber, Tomato, Onion,
Olive, Feta, Lemon Vinaigrette,
House Made Bread 13

PROSCIUTTO & BURRATA

Tomato, Fresh Basil, Virgin Olive Oil,
House Made Bread 15

CHICKEN WINGS

Choice of Sauce: Buffalo, BBQ
or Garlic Parmesan 13

CHICKEN TENDERS

Breaded, Honey Mustard
Dipping Sauce 13

MEATBALLS

Fire Roasted Meatballs,
Plum Tomato Sauce, Mozzarella,
House Made Bread 14

BRUSSELS SPROUTS

Crispy Pancetta, Balsamic Reduction,
House Made Bread 13

SALADS 13

KALE & SPINACH

Diced Beets, Walnuts, Tomato, Cranberries,
Apple, Blue Cheese Dressing

ARUGULA

Baby Arugula, Prosciutto Di Parma,
Goat Cheese, Balsamic Vinaigrette

THE GREEK

Tomatoes, Sliced Cucumbers,
Red Onions, Kalamata Olives,
Oregano, Feta, Lemon Vinaigrette

KALE CAESAR

Baby Kale, Romaine, Garlic croutons, Anchovies,
Parmesan Reggiano, Caesar Dressing

ADD: Chicken (Grilled or Breaded) 6

DOUGH SPECIALTIES

CALZONES

Cheese Choice, Sauce, 1 Topping 16

SAL-ZONE (1/2 Salad 1/2 Calzone)

Specialty Salad Choice, Cheese Filling 20

BRUNCH PIZZA

Served: Brunch or Late Night Snack
Choice of Eggs: Scrambled or Over-Medium
Plus 1 Cheese and up to 3 Toppings 15

DESSERT DOUGH KNOTS

Choose Dipping Sauce:
Chocolate Raspberry
or Nutella 13

CREATE YOUR OWN PERSONAL PIE

12" | 16"

MARGHERITA 13 | 23

Old World or NY Style

Plum Tomato Sauce,
Mozzarella, Basil

• PIZZA TOPPINGS: 2 | 3 ea

Pickled or Red Onion
Basil • Garlic • Mushroom
Spinach • Brussels Sprouts
Hot Spicy Oil
Hot Spicy Honey

• SPECIALTY TOPPINGS: 3 | 4 ea

Sausage • Meatball
Kalamata Olives
Roasted Sweet Peppers
Anchovies • Chicken
Prosciutto Di Parma
Pancetta • Pepperoni
Extra Cheese

• Gluten Free or Cauliflower Crust Available (12" only)

for any choice except the
sal-zone (*in this case the
cheese will be a topping
on the pie*) ADD 4



SPECIALTY PIZZAS 12" | 16"

18 | 28

PIZZA ALLA VODKA • Dirty-Tini

Vodka Cream Sauce, Mozzarella,
Prosciutto Di Parma, Mushrooms, Peas

SMOKING BARDOUGH • Smoky Paloma

Roasted Red Pepper Cream Sauce,
Smoked Mozzarella, Reggiano,
Sweet Italian Sausage,
Pickled Red Onions, Basil

ALDO'S PUTTANESCA • La Madrina

Plum Tomato Sauce, Mozzarella,
Pancetta, Capers, Garlic,
Anchovies, Kalamata Olives

GIARRE PIZZA DI ETNA • Splinter

Plum Tomato Sauce, Italian Sausage,
Hot & Sweet Red Peppers,
Mozzarella, Hot Oil

THE SUPREME • Girl Next Door

Plum Tomato Sauce, Mozzarella,
Pepperoni, Meatball, Sweet Italian Sausage,
Roasted Garlic, Hot Honey

HELLBOY • Shea's Lavender Lemonade

Plum Tomato Sauce, Parmigiano Reggiano,
Mozzarella, Soppressata, Pancetta,
Hot Spicy Honey

BUFFALO CHICKEN • BD Digestif

Creamy Buffalo Sauce, Provolone,
Mozzarella, Blue Cheese Crumbles,
Buffalo Chicken, Bruschetta Tomatoes

NAGI'S DELIGHT • Bee Happy

Lebanese White Pizza, Olive Oil,
Zaatar, Greek Salad

THE SPROUT • Negroni / Aperol Spritz

Parmigiano, Brussels Sprouts,
Balsamic Honey Reduction

THE VEGAN • Vesper

10' Cauliflower Crust, Vegan Mozzarella,
Baby Spinach, Mushrooms,
Plum Tomato Sauce

• Cocktail Pairing

BAR BURGERS 16

8oz Angus Brisket, Chuck Blend

CHEESEBURGER

Cheese Choice, Lettuce,
Tomato, Onion

TURKEY CAPRESE

Mozzarella, Roasted Red Pepper,
Arugula, Balsamic
ADD: Prosciutto 3

PIZZA BURGER

Marinara, Mozzarella, Pepperoni

All Burgers Served With: Fries
Cheese Options: American,
Pepper Jack, Mozzarella or Blue

ENTRÉES

SPAGHETTI & MEATBALLS

Basil Tomato Sauce,
Parmesan,
House Made Bread 15

PENNE ALA VODKA

House Made Vodka Sauce,
Prosciutto De Parma,
Onion, Garlic, Fresh Basil,
Red Pepper Flakes, Parmesan,
House Made Bread 17

CHICKEN PARMESAN

Breaded Chicken, Marinara,
Mozzarella, Fresh Basil,
Spaghetti,
House Made Bread 22

BRICK OVEN LASAGNA

House Made Lasagna, Beef,
Sweet Italian Sausage,
House Made Marinara, Ricotta,
Mozzarella, Fresh Basil,
House Made Bread 20

COCKTAILS

BARDOUGH SIGNATURES

SHEA'S LAVENDER LEMONADE

Arbikie Vodka, Fresh Lavender Syrup, Lemon Juice 15

SMOKY PALOMA

Mezcal, Campari, Grapefruit Juice, Lime Juice 15

SPLINTER

Mezcal, Green Chili Liqueur, Cactus Pear Syrup, Spice Rim 16

THE GIRL NEXT DOOR

Espolon Silver Tequila, Red Chile Liqueur, Strawberry Puree, Dark Chocolate Liqueur 16

YOU BACON ME CRAZY

Bacon infused Elijah Craig Bourbon, Maple Syrup, Walnut Bitters, Bacon Jerky 15

BEE HAPPY

Arbikie Gin, Mint, Lime, Honey Syrup, Angostura Bitters, Rosemary Smoke 16

PREMIUM CADILLAC MARGARITA

Double Patron Silver, Patron Citronge, Grand Marnier, Lime, Agave 25

IRISH OLD FASHIONED

Jameson IPA Barrel Whiskey, Orange Marmalade, Orange Bitters 15

ITALIAN CLASSICS

APEROL SPRITZ

Aperol, Prosecco, Orange Slices 15

BARDOUGH NEGRONI

Arbikie Kirsty's Gin, Cinzano White Vermouth, Campari 15

AMARETTO SOUR

Disaronno Amaretto, Knob Creek 100, Lemon, Egg Whites 15

BARDOUGH DIGESTIF

Raspberry Vodka, Limoncello, Cinzano White Vermouth, Lemon Juice, Simple Syrup 16

MD'S COSMO

Tito's Vodka, Patron Citronge, Lime Juice, Cranberry 15



At BarDough food is not the only specialty.

Our Team will gladly pair a signature cocktail to enjoy with your pizza.

We offer a selection of specialty in-house cocktails and popular Italian Classics - all using fresh ingredients and homemade syrups that deliver unique flavors which pair perfectly with our pizza to enhance your memorable dining experience! "Cin Cin"

Come Join Us...

for a selection of gourmet personal pizzas or create your own personal favorite.

Our thin crust pizzas are made in an authentic fired brick oven and each pizza is paired with a specialty cocktail.

Most of our pizzas are available in gluten free or cauliflower crust.

Whether joining us for lunch, pre or post theater dinner, or just for an evening out to relax and sip your favorite cocktail, we promise to provide you with a warm, inviting and unique dining experience.

BarDough honors our **military veterans, first responders and members of the show business unions.**

Present your Valid ID and receive **10% discount.**

The management reserves the right to determine eligibility.

- Discounts and Special Offers may not be combined.
- *Before ordering please alert your server of any food allergies.*
- Consuming raw or under cooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness, especially if you have certain medical conditions.

MARTINIS 15

VESPER

Arbikie Haar, Arbikie Kirstys, Cinzano Vermouth, Lemon Twist

GIMLET

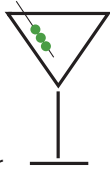
Drumshambo, Fresh Lime Juice, Sugar

SIDE CAR

Martell Cognac, Patron Citronge Fresh Lime Juice

ESPRESSO MARTINI

Absolut Vanilla, Kahlua, Patron Café, Espresso, Vanilla Syrup



LA MADRINA

Wild Turkey 101 Rye Whiskey, Disaronno Amaretto, Fernet, Cherry Juice, Walnut Bitters 16

MD'S COSMO

Absolut Citron, Patron Citronge, Lime Juice, Cranberry Splash

CLASSIC VODKA

Tito's, Cinzano Vermouth, Olive, Twist

CLASSIC GIN

Tanquers, Cinzano Vermouth, Olive, Twist

EVERYDAY HAPPY HOUR 4-6pm Martinis 10

BARDOUGH WINE & BEER

WINE

HOUSE GLASS 9 / BOTTLE 34

- PINOT GRIGIO
- SAUVIGNON BLANC
- CHARDONNAY
- ROSE
- CHIANTI
- MERLOT
- CABERNET SAUVIGNON
- PROSECCO 13

BEER

DRAFT

Stella Artois 8
Goose Island IPA 8
Peroni 8
Blue Moon 8
Seasonal Favorites 9

Ask About Our New Arrivals

BOTTLED

Bud Light 6
Budweiser 6
Blue Point Amber 7
Corona 7
Heineken 7
Lagunitas IPA 8
Goose Island Saison 10
Down East Cider 7
Seasonal Seltzer 7

BEVERAGES NON ALCOHOLIC

Fountain Soda 3 • Fruit Punch 4 • Shirley Temple 3
Ginger Beer 5 • Strawberry Lemonade 4

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