

Don't forget your Dough T-shirts!



"AS SEEN ON FOOD NETWORK"

# HOUSE-MADE BURRATA & MOZZARELLA - TO SHARE

We are famous for hand-making mozzarella with care using the time-honored techniques of Southern Italy!

<b>SIGNATURE BURRATA AL TARTUFO</b> ©	\$30
• Our house-made burrata is filled with truffle essence, mascarpone, and ricotta. Plated with Greenhouse Farms tomatoes, rosemary balsamic reduction, extra virgin olive oil, flatbread	
<b>CAPRESE - PULLED TO ORDER, PLEASE ALLOW EXTRA TIME</b>	\$18
• Our house-pulled Mozzarella, Texas basil. Plated with Greenhouse Farms tomatoes, rosemary balsamic reduction, extra virgin olive oil, flatbread	
<b>SEASONAL BURRATA</b>	MKT
• Featuring our Chef's celebration of peak season local farm produce. Served with flatbread	
<b>BURRATA SAMPLER</b>	\$34
• A sampling of burrata and mozzarella. Served with flatbread	

## ANTIPASTI

<b>SHRIMP AND CALAMARI AL FORNO - NOT FRIED!</b>	\$20
• Oak-roasted shrimp & calamari, garlic, chili flakes, parsley, extra virgin olive oil, breadcrumbs. Served with marinara	
<b>RICOTTA AL FORNO</b>	\$13
• Wood oven-baked ricotta, honey, rosemary balsamic reduction, house-made flatbread	
<b>BRUSCHETTA</b>	\$15
• Greenhouse Farms cherry tomatoes, roasted garlic, basil, extra virgin olive oil, sea salt, house-made Pugliese	
<b>POLPETTINE AL FORNO</b>	\$18
• All-beef meatballs, garlic, Italian parsley, pecorino romano, house-made marinara	
<b>WOOD-ROASTED SPIEDINI</b>	\$14
• Two skewers of speck-wrapped house-made mozzarella, arugula, lemon, extra virgin olive oil	
<b>OLIVE</b>	\$12
• Oak-roasted olives, extra virgin olive oil, roasted garlic, rosemary, chili de arbol, house-made flatbread	
<b>SALSICCIA</b>	\$22
• House-made sausage, roasted red grapes, sweet bell peppers, rosemary balsamic reduction	

## FARM to TABLE

### INSALATE

<b>CASA</b>	Small - \$7    Share - \$12
• Farm-fresh baby greens, baby spinach, Greenhouse Farms cherry tomatoes, croutons, red wine vinaigrette	
<b>SEASONAL SALAD</b>	MKT
• Featuring our Chef's celebration of peak season local farm produce. Check with your server for today's feature!	
<b>MISTA</b>	Small - \$9    Share - \$17
• Farm-fresh baby greens, baby spinach, olives, house-made mozzarella, roasted garlic, Greenhouse Farms cherry tomatoes, croutons, balsamic vinaigrette	
<b>CAPRA</b>	Small - \$8    Share - \$15
• Goat cheese, arugula, roasted beets, candied pumpkin seeds, balsamic vinaigrette	
<b>POLLO</b>	\$22
• Roasted chicken, Greenhouse Farms cherry tomatoes, roasted garlic, toasted pecans, farm fresh greens, roasted shallot vinaigrette	



Characteristics of true Pizza Napoletana:


- Sparse toppings, raised border with a soft charred crust
- Cooked at 800 degrees in 90 seconds to perfection – not more, not less

Please note: We cannot make your pizza extra crispy!



We advise you NOT to consume our food if you have celiac disease or non-celiac gluten sensitivity.

PIZZA (12")      Gluten-Free Crust Available (Please allow extra time)   add 5

Pizza Napoletana

<b>MARGHERITA</b> 	\$19
• San Marzano D.O.P. tomato sauce, house-made fior di latte mozzarella, farm-fresh basil, pecorino romano, sea salt, extra virgin olive oil	
<b>VERA MARGHERITA (MARGHERITA OF NAPLES)</b>	\$21
• San Marzano D.O.P. tomato sauce, mozzarella di bufala, farm-fresh basil, pecorino romano	
<b>MARINARA (DAIRY FREE)</b>	\$14
• San Marzano D.O.P. tomato sauce, slivered garlic, Sicilian oregano, sea salt, extra virgin olive oil	

Pizza Americana

<b>SEASONAL PIZZA</b>	MKT
• Our Chef's celebration of peak-season local farm produce, craft cheeses, meats. Check with your server for details!	
<b>AMORE DI MAIALE (PORK LOVE ®)</b> 	\$26
• San Marzano D.O.P. tomato sauce, house-made fior di latte mozzarella, house-made sausage, speck, soppressata, pancetta, pecorino romano	
<b>PROSCIUTTO CRUDO (CURED NOT COOKED)</b> 	\$27
• House-made stracciatella cheese, prosciutto di San Daniele, farm-fresh arugula salad with truffle lemon vinaigrette, pecorino romano	
<b>UOVA E TARTUFO</b>	\$23
• Truffle ricotta, oak-roasted mushrooms, house-made fresh mozzarella, sunny-side up eggs, pecorino romano	
<b>FONTINA E SALSICCIA</b> 	\$24
• House-made sausage, fontina cheese, caramelized onions agrodolce, oak-roasted mushrooms, thyme, pecorino romano	
<b>AMERICANA</b>	\$25
• San Marzano D.O.P. tomato sauce, house-made fior di latte mozzarella, house-made sausage, Ezzo's cupping pepperoni, roasted mushrooms, pecorino romano	
<b>EZZO'S CUPPING PEPPERONI</b>	\$23
• San Marzano D.O.P. tomato sauce, house-made fior di latte mozzarella, artisan pepperoni, Sicilian oregano, pecorino romano	

Toppings

PROSCIUTTO DI SAN DANIELE	\$8	EZZO'S CUPPING PEPPERONI	\$5	SAUSAGE	\$5
ROASTED BELL PEPPERS	\$4	CALABRIAN HOT CHILI	\$4	ROASTED MUSHROOMS	\$6

We recommend no more than one to three toppings maximum on any of the pizzas in the "Pizza Napoletana" section.  
Added toppings to the "Pizza Americana Section" will yield pizzas that are a sloppy mess and disappointing.

PASTA

<b>BOLOGNESE</b>	\$22	<b>SEASONAL PASTA</b>	MKT	<b>LASAGNA</b>	\$22
• Pappardelle pasta, house-made beef Bolognese, pecorino romano		• Our Chef's celebration of the season. Check with your server for today's feature!		• Layers of beef Bolognese, ricotta, house-pulled mozzarella, pecorino romano	



\* Please note that while we offer gluten-free products, we are not a gluten-free environment.  
\* Any food restrictions must be communicated to the MANAGER on duty before ordering.  
\* We will do our best to accommodate you; but we may not have the resources available.  
\* Please, no outside food or drinks to be brought into the restaurant or patio, as the Health Department & TABC enforce restrictions on items such as desserts, liquor, beer, and wine.  
\* Please note: A 20% gratuity will be added for all parties of 8 or more.  
\* 3% discount on cash and debit card transactions. 3% convenience fee for credit card transactions

