

SPEEDY ROMEO

BRUNCH

SEASONAL SPECIALS

- **S.R. Mozzarella** Fresh mozzarella, butternut squash, golden raisin, brown butter toast \$16
- **Vegan pizza**
- **Anton Ego** Smoked tomato eggplant sauce, zucchini and squash, red onion, garlic chips, lemon, basil, mint \$22
- **Meatless Mondays** \$5 off all vegan pizzas
- **Tuesday Ribs** a half rack of wood fired BBQ ribs for \$22, only available on Tuesdays
- **Wing Wednesdays** \$5 off both sizes of our Chicken Wings Al Diablo

Our portions are designed for sharing.

Please note that all grill items are cooked on our wood fired grill, are served fresh and will arrive as they are ready.

Snacks

- Popcorn Cacio Pepe** v Pecorino, olive oil, black pepper \$6
- Grilled Shishito Peppers** v Speedy Sauce, sesame \$10

Appetizers

- Italian Green Salad** ☺ Cress, arugula, radicchio, red peppers, spicy italian vin \$8
- S.R. Caesar Salad*** Romaine, anchovy, parmesan, lemon, chili \$14
- Kale Apple Salad** v Goat cheese vin, seasonal fruit, walnuts, crispy freekeh \$16
- Steak Tartare Crostini** Salsa verde, arugula, pecorino \$22
- Stuffed Peppers** Long hots, cheese & salami, smoked tomato, rosemary \$16
- Grilled Octopus** Hazelnut romesco, potato, chili oil, celery \$18
- Chicken Wings al Diablo** Buttermilk herb sauce, celery half \$13
full \$21

Brunch

- Chorizo Breakfast Burrito** Chorizo, three eggs, provel, potato \$12
- Bacon Breakfast Burrito** Slab bacon, three eggs, provel, potato, Speedy Sauce \$12
- Broccoli Breakfast Burrito** v Roasted broccoli, three eggs, provel, potato, Speedy Sauce \$12
- Nutella Pizza** v Grilled dough, ricotta, caramel, hazelnuts, sea salt \$21
- The Ritz*** Taylor ham, two eggs, provel, hot sauce \$21
- Gravlax Pizza** Grilled dough, cured salmon, ricotta, pickled onions, capers \$21
- Slab Cut Bacon** Salt cured, thick cut \$12
- S.R. Potatoes** v Speedy Sauce \$9
- Skillet Baked Eggs*** v Marinara, mozzarella, chili flakes \$16

*Pizza toppings welcomed

Speedy Romeo Cheeseburger

- 8oz Happy Valley beef, provel, L.T.O., Speedy Sauce, potato chips \$18
- Sub S.R. potatoes \$2 Sub side salad \$2

☺ - vegan
V - vegetarian

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs can increase your risk of food borne illness

Pizza

all pizzas are 12" with Neapolitan style crust

Our wood burning oven has a limited capacity, please note that all pizzas are served fresh and will arrive as they are ready.

Scarlet Begonia ☺	\$17
San Marzano tomato sauce, sliced garlic, basil, olive oil, oregano, chili flake	
Caulifornication ☺	\$22
Vegan ranch, cauliflower, hot sauce, celery, scallion	
Margherita v	\$17
San Marzano tomato sauce, mozzarella, oregano, basil, chili flake	
White Album v	\$21
Béchamel, roasted garlic, mozzarella, ricotta, provel, pec & parm	
Kind Brother * v	\$21
Béchamel, wild mushrooms, smoked mozzarella, farm egg, sage	
Truffle Shuffle	\$25
Tomato sauce, spicy salami, provel, roni cups, truffle ranch	
Dick Dale	\$22
Béchamel, speck, pineapple, provel, grilled scallion	
St. Louie	\$23
San Marzano tomato sauce, provel, pepperoni, sausage, pickled chilis	
King Salami	\$25
Tomato sauce, hot, sweet & fennel salami, red peppers, mozzarella	
Dangerfield	\$23
Béchamel, pork-veal meatballs, ricotta, garlic chips	
Paul's Boutique	\$25
Dijon Béchamel, pastrami, smoked red kraut, fontina, 1000 island dressing, everything bagel crust	

Toppings & Sauces

Buttermilk Ranch, Mikes Hot Honey, 1000 Island, Speedy Sauce	\$2
Onions, Capers, Fresh Garlic, Basil, Toasted garlic	\$2
Anchovies, Farm egg, Arugula, Roasted Peppers, Pineapple, Kale	\$3
Pork sausage, Mushrooms, Mozzarella, Ricotta, Smoked Mozz, Provel	\$4
Pepperoni, Soppressata, Meatballs, Finocchiona, Speck, Daiya Vegan	\$5

Dessert

Chocolate Cake v Branded Marshmallow, graham cracker	\$12
Olive Oil Cake v Seasonal fruit, ask your server!	\$12
Affogato v Espresso, amaretto cookie	\$10
Il Laboratoria Gelato v Rotating flavors	\$10



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Chef Owner **Justin Bazdarich** • Chef de Cuisine **Adam Gourchane**