PiZzAs

	CRACKER Shatter-crisp tavern-cut squares with a cornmeal crunch	NEW YORK Crisp, built for the fold Classic pie-cut slices	DEEP DISH Flaky crust piled with cheese and rich tomato sauce	
	12"	18"	18"	12" x 12"
Traditional	$24	$28	$31	$34
Specialty	$27	$31	$34	$37
Build Your Own	$24	$28	$31	$34

Gluten Free Available

BUILD YOUR OWN!

STEP 1: CHOOSE YOUR SAUCE
Red / Vodka / Soubise "White Sauce"

STEP 2: ADD VEGGIES
Basil +$1.50 / Shaved Red Onion +$2 / Grilled Pineapple +$2 / Mushroom +$2
Oil Cured Black Olive +$2 / Pickled Jalapeno +$2 / Roasted Pepper +$2

STEP 3: ADD MEAT
Italian Sausage +$3 / Pepperoni +$3 / Spicy Capicola +$3 / Halal Pepperoni +$5

STEP 4: ADD SOMETHING SPECIAL
Mike's Hot Honey +$1.50 / Ranch +$2 / Muffuletta +$2

STEP 5: ADD EXTRA CHEESE
Mozzarella +$3 / Pesto +$2 / Whipped Ricotta +$2 / Vegan Mozzarella +$5

TRADITIONAL PIZZAS

CHEESE
Red Sauce · Mozzarella

PEPPERONI
Red Sauce · Mozzarella
Cupping Pepperoni

VEGGIE
Red Sauce · Roasted Pepper
Mushroom · Oil Cured Black Olives
Red Onion

VODKA
Vodka Sauce · Mozzarella

SAUSAGE & PEPPER
Red Sauce · Italian Sausage
Roasted Pepper

MARGHERITA
Red Sauce · Mozzarella
Pesto · Basil

SPECIALTY PIZZAS

DELUXE PEPPERONI
Red Sauce · Mozzarella
Cupping Pepperoni · Whipped Ricotta
Mike's Hot Honey

DELUXE SAUSAGE & PEPPER
Red Sauce · Italian Sausage
Roasted Pepper · Whipped Ricotta
Basil · Sweety Drop Peppers

SUPREME
Red Sauce · Pepperoni · Italian Sausage
Roasted Pepper · Mushroom Oil Cured
Black Olives · Shaved Red Onion

STARTERS

MOZZARELLA STICKS 4x · 14
We make and hand-stretch our premium mozzarella cheese in-house, everyday!

GARLIC KNOTS · 14
Parmesan Frico · Compound Garlic Oil
Flaky Salt · House Dipping Sauces

WINGS 6x · 12
Garlic Parmesan, Hot Buffalo, BBQ, Bourbon BBQ
Garlic Buffalo, Sweet Chili OR Habanero Buffalo
Carrots · Celery · Ranch OR Blue Cheese

SALADS

ADD CHICKEN +5

CAESAR · 14
Romaine · Iceberg · Caesar Dressing
Shaved Parm · Garlic Croutons

CHOPPED WEDGE · 16
Romaine · Iceberg · Red Onion · Basil
Gorgonzola · Toasted Breadcrumbs
Cherry Tomato · Green Goddess Dressing

FRESH PASTA

MACARONI ALLA VODKA · 16
Macaroni · Vodka Sauce · Whipped Ricotta
Toasted Breadcrumbs - *Vegetarian available*

CHICKEN PARMESAN · 21
Spaghetti · Pomodoro Sauce
Aged Parmesan · Mozzarella

DESSERT

TIRAMISÙ CLASSICO · 12
Mascarpone · Savoiardi · Espresso
Dark Chocolate

BROWNIE SUNDAE · 12
Whipped Cream · Vanilla Ice Cream
Strawberry

*These items are cooked to order. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness. A 3% surcharge will be added to all credit card transactions. An 18% gratuity will be added to parties of 6 or more.

Professor Pizza

BEER & SELTZERS

BIRRA MORETTI LAGER • 8
Italian Lager, 4.6%

MILLER HIGH LIFE • 6
Pilsner, 4.6%

MENABREA LA 150° AMBRATA • 9
Italian Amber, 5%

SURLY GRAPEFRUIT SUPREME • 6
Sour, 4.5%

PERONI 0.0 • 7
N/A Pale Ale, 0.0%

MICHELOB ULTRA 0.0 • 7
N/A Light Lager, 0.0%

BRAVAZZI • 8
Blood Orange, 4.2%

HIGH NOON • 10
Pineapple, Grapefruit,
OR Iced Tea, 4.5%

GOOD BOY x JOHN DALY • 8
Original Ice Tea & Lemonade, 4.5%

SURFSIDE • 8
Raspberry Tea, 4.5%

WHITE CLAW • 9
Grape, 5%

LYRE'S • 10
N/A Amalfi Spritz

Ask your server what's on tap!

ANALCOLICI

SAN PELLEGRINO • 5
Lemon, Blood Orange OR
Pomegranate & Orange

MEXICAN COKE • 5

FREDDIE'S ROOT BEER • 5

POPPI • 5
Raspberry Rose OR Ginger Lime

ACQUA PANNA 160Z • 6

SAN PELLEGRINO 750ML • 8

HAPPY HOUR

MON - FRI • 4-6PM

PROFESSORPIZZA

CIN CIN!

APEROL SPRITZ • 14
Aperol • Sparkling • Soda

HUGO SPRITZ • 14
St. Germain Elderflower Liqueur • Lemon • Sparkling • Soda

SPRITZ FLIGHT • 15
Hugo • Aperol • Sarti

LIMONCELLO LEMON DROP • 15
Grey Goose Vodka • Pisoni Limoncello • Lemon

MARGARITA • 14
Monte Alban Silver • Luxardo Amaretto • Lemon
Agave • Regan's Orange Bitters

ESPRESSO MARTINI • 16
Grey Goose Vodka • Mr. Black Coffee Liqueur • Espresso
Demerara • Angostura Cocoa Bitters

SICILIAN MULE • 14
Evan Williams Bourbon • Fever Tree Blood Orange Ginger Beer • Lemon

RYE TAI • 15
Evan Williams Woodenville Rye • 5-year Aged Rum • Orange Liqueur
Oregeat • Lime

PASSION FRUIT FIZZ *Zero Proof* • 9
Giffard Sirop Apéritif • Passion Fruit • Lemon • San Pellegrino

ISLAND APÉRITIF *Zero Proof* • 9
Ritual Zero Proof Apéritif • Giffard's Orgeat • Pineapple • Soda

WINE

SPARKLING

PROSECCO Italia Spumante Brut DOC • Italy	11 • 44
ROSÉ Moët • France	175

WHITE & ROSÉ

PINOT GRIGIO Caleo • Italy '23	10 • 40
SAUVIGNON BLANC Mohua • New Zealand '23	10 • 40
CHARDONNAY De Forville Ca' del Buc • Italy '24	14 • 56
ROSÉ Le Fraghe Rodon Bardolino Chiaretto • Italy '24	14 • 56

RED

MONTEPULCIANO La Fiera • Italy '23	10 • 40
MALBEC Amatua • Argentina '21	12 • 68
CHIANTI Piccini Sangiovese • Italy '24	12 • 48
CHIANTI Ruffino Ducale Classico Reserva DOCG • Italy '18	120

DINE-IN • TAKEOUT • DELIVERY • EVENTS