ANTIPASTI

APPETIZERS

START OFF RIGHT

ARANCINI
rice balls lightly fried and barley breaded stuffed with marinara sauce, prosciutto cotto, garden peas & hearth of fior di latte mozzarella | 8.20

BURRATA
fresh burrata served with prosciutto di san daniele, shaved black truffles, baby tomato confit, homemade basil pesto and black truffle oil | 10.50

PANZAROTTI
lightly fried dough half moons stuffed with ricotta, provolone smoked cheese, organic wild mushrooms & fresh parsley | 7.80

ANGIOLETTI
lightly fried dough strips served with pistachio of bronte cream, pecorino di montalcino cream and baby tomato confit | 6.50

CROCCHE
potato croquette lightly fried and barley breaded combined with provolone smoked cheese and speck sudtirol | 7.90

CILIEGINE
fior di latte mozzarella pearls lightly fried and barley breaded accompanied by baby tomato confit, marinara sauce & fresh basil | 9.50

CHARCUTERIE & CHEESE

(SERVES 2) selection of prosciutto di san daniele, speck sudtirol, bresaola punta d’anca, porchetta d’ariccia, mortadella with pistachios from bronte, gorgonzola, pecorino di montalcino stagionato and provolone smoked cheese, accompanied by mediterranean olives, grilled boretana onions and pane carasau sesame flatbread | 16.50

CAPRESE
fior di latte mozzarella pearls, baby tomato confit, fresh basil and tuscan extra virgin olive oil | 12.40

TIROLESE
fresh arugula, bresaola punta d’anca, shaved pecorino di montalcino stagionato, walnuts and balsamic glaze of modena | 12.90

DELL’ORTO
spring mix, grilled boretana onions, mediterranean grilled veggies, pecorino di montalcino cream | 11.90

TONNARA
fresh arugula, ahi tuna steak, grilled boretana onions, mediterranean olives, thyme, lemon extra virgin olive oil | 13.80

DELLA CASA
spring mix, prosciutto di san daniele, shaved pecorino di montalcino stagionato, figs, balsamic glaze of modena | 13.50

INSALATE SALADS
THE HEALTHY STUFF

FOR ANY & ALL VEGETARIAN MENU ITEMS PLEASE CONSIDER THAT OUR 100% ITALIAN CHEESES MAY CONTAIN RENNET

Though the best available technology has been used to remove the pits and pit fragments from our Mediterranean olives it is possible that some are still present.
TRADITIONAL PIZZAS

MARGHERITA
san marzano tomato sauce, fior di latte mozzarella, parmagiano reggiano, fresh basil, tuscan evoo | 12.50

BRESAOLA E RUCOLA
fior di latte mozzarella, bresaola punta d’anca, walnuts, fresh arugula, shaved pecorino di montalcino, lemon evoo | 14.90

QUATTRO FORMAGGI
fior di latte mozzarella, gorgonzola, provolone smoked cheese, pecorino di montalcino cream, parmagiano reggiano, fresh basil, tuscan extra virgin olive oil | 15.20

TONNO E CIPOLE
fior di latte mozzarella, ahi tuna steak, grilled borettae onions, baby tomato confit, thyme, tuscan evoo | 15.90

MARINARA
san marzano tomato sauce, fresh garlic, mediterranean oregano, tuscan extra virgin olive oil | 11.90

CALZONE NAPOLETANO
san marzano tomato sauce, fior di latte mozzarella, parmagiano reggiano, prosciutto cotto, finocchiona salami, ricotta, fresh basil, tuscan evoo | 16.90

CAPRICCIOSA
san marzano tomato sauce, fior di latte mozzarella, parmagiano reggiano, organic wild mushrooms, prosciutto cotto, long stem artichokes, fresh basil, garlic, tuscan evoo | 16.50

DIAVOLA
san marzano tomato sauce, fior di latte mozzarella, parmagiano reggiano, hot soppressata salami, calabrian hot chili peppers, fresh basil, tuscan evoo | 15.50

SALAMINO
san marzano tomato sauce, fior di latte mozzarella, parmagiano reggiano, finocchiona salami, mediterranean olives, provolone smoked cheese, fresh basil, tuscan evoo | 14.60

ORTOLANA
tomato sauce, fior di latte mozzarella, parmagiano reggiano, long stem artichokes, mediterranean grilled vegetables, grilled borettae onions, fresh basil, tuscan evoo | 15.20

Basil & Barley is proud to offer authentic Neapolitan Pizzas, made in the time honored traditional method that originated in Naples, Italy, and passed from generation to generation around the world.

ONLY THE FINEST AND FRESHEST INGREDIENTS

ADD ANY ADDITIONAL INGREDIENTS
$2 FOR ANY BASIC INGREDIENT
$3 FOR ANY PREMIUM INGREDIENT
NO SUBSTITUTIONS ARE ALLOWED
PIZZAS ARE NOT PRE-CUT UNLESS THIS REQUEST IS MADE TO YOUR SERVER.

THE ALLERGEN INFORMATION PROVIDED IS UP-TO-DATE TO THE BEST OF OUR KNOWLEDGE. IT IS BASED ENTIRELY ON THE INFORMATION PROVIDED BY OUR INGREDIENT MANUFACTURERS AND SUPPLIERS. WE HAVE LIMITED THIS DISCLOSURE TO THE "BIG 8" (WHEAT, SOY, MILK, EGGS, PEANUTS, TREE NUTS, FISH AND SHELLFISH).
WE ASK THAT WHEN PLACING YOUR ORDER YOU ALERT THE MANAGER ON DUTY TO YOUR FOOD ALLERGY OR SENSITIVITY. WE WILL THEN TRY OUR BEST TO AVOID ANY ACCIDENTAL CROSS-CONTACT, BUT WE CAN OFFER NO GUARANTEES AND ACCEPT NO LIABILITY. THE MORE INFORMATION RELATING TO YOUR SPECIFIC NEEDS YOU CAN PROVIDE, THE BETTER WE CAN ATTEMPT TO PROTECT YOU.
SIGNATURE PIZZAS

CARNEFICE
GERMINATED BUCKWHEAT DOUGH san marzano tomato sauce, fior di latte mozzarella, parmagiano reggiano, prosciutto cotto, hot soppressata salami, porchetta d’ariccia, fresh basil, tuscan extra virgin olive oil | 20.50

BRONTE
WHOLEGRAIN BARLEY DOUGH pistachio of bronte cream, fior di latte mozzarella, mortadella bologna, crushed pistachio from bronte-sicily, tuscan evoo | 19.50

CROCCOPIZZA
HEMP DOUGH fior di latte mozzarella, parmagiano reggiano, crocchè, speck sudtirol, provolone smoked cheese, fresh basil, tuscan extra virgin olive oil | 16.20

BASIL AND BARLEY
WHOLEGRAIN BARLEY DOUGH homemade basil pesto, fior di latte mozzarella, blood orange ale marinated porchetta, provolone smoked cheese, dried oranges, fresh basil, tuscan evoo | 19.50

SOTTOBOSCO
GERMINATED BUCKWHEAT DOUGH san marzano tomato sauce, fior di latte mozzarella, parmagiano reggiano, shaved black truffles, speck sudtirol, organic mushrooms, basil, black truffle oil | 20.60

PIZZAS ALSO AVAILABLE WITH NEapolitan DOUGH

QUATTRO STAGIONI
GERMINATED BUCKWHEAT DOUGH fior di latte mozzarella, parmagiano reggiano, prosciutto cotto, long stem artichokes, organic mushrooms, baby tomato confit, mediterranean olives, fresh basil, tuscan evoo | 16.80

O’SOLE MIO
GERMINATED BUCKWHEAT DOUGH STAR SHAPED butternut squash cream, ricotta, baby tomato confit, hot soppressata salami, provolone smoked cheese, tuscan evoo | 17.90

COLORADOAN
HEMP DOUGH butternut squash cream, fior di latte mozzarella, pueblo green chili peppers, porchetta d’ariccia, baby tomato confit, tuscan evoo | 17.50

ALICE IN WONDERLAND
HEMP DOUGH fior di latte mozzarella, parmagiano reggiano, white marinated anchovies (aici), fresh lemon, thyme, lemon extra virgin olive oil | 18.40

MONTANARA FRITTA
WHOLEGRAIN BARLEY FRIED DOUGH san marzano tomato sauce, fior di latte mozzarella pearls, parmagiano reggiano, fresh basil, tuscan extra virgin olive oil | 17.40

ABOUT OUR OVEN
ALL OF OUR PIZZAS ARE BAKED IN A GENUINE HANDMADE ACUNTO NEapolitan OVEN IMPORTED FROM NAPLES, ITALY.

GLUTEN FREE DOUGH AVAILABLE FOR ALL PIZZAS
WE ARE PROUD TO OFFER OUR ARTISAN GLUTEN FREE DOUGH FOR THOSE WHO ARE LOOKING TO REDUCE GLUTEN IN THEIR DIET. ALTHOUGH OUR GLUTEN FREE DOUGH CONTAINS NO WHEAT WE PREPARE AND BAKE ALL OF OUR PIZZAS IN THE SAME KITCHEN, AND EVEN AS CLEAN AS WE KEEP THEM, THERE MAY BE TRACE GLUTEN PRESENT. AN ADDITIONAL $2 CHARGE IS APPLIED.
GET TO KNOW OUR FRESH, HIGH QUALITY & IMPORTED

ITALIAN INGREDIENTS

PROSCIUTTO DI SAN DANIELE
Made from only the best Italian pork, free of all preservatives, nitrates or any chemicals, with only the addition of sea salt, has no hidden surprises, only a pristine environment and Mother Nature’s magic: the highlands, Alps, Adriatic Sea, and the wind.

MORTADELLA WITH PISTACHIOS
Mortadella Bologna, Italy’s most popular sausage, comes in many styles and dates back to Roman times. This cured sausage’s result is firm and light with a smooth and creamy texture sprinkled with green pistachios from Bronte, Sicily and white lard cubes.

SPECK SUDTIROL
This dry-cured lightly smoked cured ham is one of the most celebrated foods in South Tyrol, a region in northern Italy that borders Switzerland and Austria.

BRESAOLA PUNTA D’ANCA
Our salted beef round Bresaola is dry rubbed, air-dried and has been aged for over two months. We do justice to tradition with this lean and tender beef that is known for its sweet, musty smell and classic flavor.

PORCHETTA D’ARICCIA
Crisp on the outside, savory, fatty, and moist on the inside, our boneless pork roast is delicious on its own or as topping for pizza. Porchetta is made by stuffung and rolling the meat with salt, pepper, wild fennel, rosemary, garlic and white wine.

PROSCIUTTO COTTO
Our Prosciutto Cotto is a low-salt baked boiled ham with great flavor. This is made from the pork shoulder that's low in salt and high in flavor. Prosciutto Cotto may resemble American-style baked ham in appearance but the similarity ends there; one bite and you’ll see what we mean.

PROVOLONE SMOKED CHEESE
Provolone is an Italian cheese made from cow's milk whose origins lie in Southern Italy. Provolone contains high amounts of calcium and protein but on the other hand, it is also high in sodium. The cheese goes along with full-bodied and aged red wines.

GORGONZOLA CHEESE
This blue cheese is mainly produced in the northern Italian regions of Piedmont and Lombardy town, Gorgonzola. This cheese has crumbly and soft texture with nutty aroma. It can have a mild to sharp taste depending on its age.

PECORINO DI MONTALCINO STAGIONATO
Pecorino di Montalcino Stagionato Toscano is made from milk coming from pastures in the Tuscany region. Rich in tradition, it is famous all over the world for its fresh and gentle taste with an aromatic complexity.

PARMIGIANO REGGIANO
Parmigiano-Reggiano is made from unpasteurized cow’s milk. This is an Italian hard, granular cheese. The name Parmesan is often used generically for various simulations of this cheese, but only the ones produced in area to the south of the river Po are the authentic. It has also been called the “King of Cheeses”

GRILLED BORETTANE ONIONS
The delicate flavor of grilled pearl onions goes well with bittersweet note of Modena’s balsamic vinegar. A touch of pepper and parsley and a drizzle of extra virgin olive oil it enhances the taste.

DOUGH

NEAPOLITAN
The King of our doughs, a combination of Neapolitan 00 flour and stone-ground flour. The high protein content of this flour creates a soft, dough, offering great mixing tolerance and great water absorption.

GERMINATED BUCKWHEAT
Buckwheat has all the nutritional characteristics of grains and pulses, even if it does not belong to any of them. It has a high quality protein and a very high content of amylopectin, which makes it easily digestible.

WHOLEGRAIN BARLEY
With a subtle rye flavor and balanced sweetness, stone-ground wholegrain combined with barley, contains the highest fiber content of any commercially available grain.

GLUTEN FREE
Pure natural product without the addition of chemical additives. It’s a mix of cornstarch, buckwheat flour, rice flour and psyllium fiber. Trace amounts of gluten may be present.

HEMP THC FREE
Hemp flour contains all 8 essential amino acids and no unsaturated fatty acids. Rich in Omega 3, Omega 6, Vitamin E, and GLA. It’s full of fibre and rich in protein, magnesium, calcium, and iron.
DESSERTS

CALZONE ALLA NUTELLA
stonebaked calzone with Nutella and dried banana | 7.20

CANNOLI SICILIANI
homemade shell of pastry dough stuffed with sweet ricotta, candied oranges and choco chips | each 4.90

PANNA COTTA
homemade vanilla sweetened cream topped with dark cherries amarene | 5.90

TIRAMISÙ
homemade coffee-flavoured dessert with ladyfingers dipped in amaro nonino and mascarpone cheese cream | 7.20

RUM BABÀ
homemade rum yeast cake filled with pastry cream and chocolate chips | 7.80

CAKE OR PASTRY OF THE DAY
ask your server for the daily pastry chef’s specials

AMERICANO
enhanced brewed coffee with real espresso combined with hot water | 2.70

ESPRESSO
quintessence of coffees, with a creamy foam on top termed “crema” | single 2.00 double 3.30

CORRETTINO
espresso coffee “corrected” with a shot a malfy gin liquor | 4.80

CAPPUCCINO
foamy hot milk coffee prepared in the traditional italian way | 4.60

LATTE
steamed hot milk with foamy top and espresso heart | 4.50
PAR 3
PORTER | 5% ABV | 40 IBU | HOPS: COLUMBUS, NORTHERN BREWER

This traditional robust porter is brewed to be a year round favorite. Notes of chocolate and coffee in the nose with dark roasted coffee flavors and a medium body. Definitely an easy drinking beer.

IRON ASS
AMBER | 6.5% ABV | 39 IBU | HOPS: CRYSTAL, COLUMBUS STERLING

This is an American style amber ale brewed with copious amounts of crystal and Munich malts for big, malty flavor and aroma. Notes of toffee, biscuit and nuts.

OL’ #12
STOUT | 5.2% ABV | 36 IBU | HOPS: NORTHERN BREWER

An oatmeal stout brewed with 20 percent oats, giving this beer a creamy mouth feel and medium body. Slightly sweet with hints of chocolate and a light roasted coffee flavor.

KNUCKLE DRAGGER
SCOTCH ALE | 7% ABV | 30 IBU | HOPS: NORTHERN BREWER

A traditional Scotch ale, light brown, medium bodied and dominated by dark caramel flavors and mild roasted malt. Dark caramel and cherry nose.

DISTANCE RUNNER
KOLSCH | 5.2% ABV | 25 IBU | HOPS: TEIENANGER

A traditional German style beer from Cologne, Germany, this ale is fermented colder for a crisp, clean and refreshing flavor. Lightly hopped to accentuate the pale and Vienna malts. Perfect after a long run or a short walk.

THE JOKER
IPA | 6.5% ABV | 70 IBU | HOPS: APOLLO, EKUANOT, CENTENNIAL

An aggressively hopped IPA for hop lovers, yet it still has a malt backbone that won’t overwhelm your palate. Hints of mango and tropical fruits as well as citrus and floral aromas.

BLOOD ORANGE
PALE ALE | 6% ABV | 56 IBU | HOPS: APOLLO, MOSAIC

A classic American style pale ale with the added kick of blood oranges! Light bodied and loaded with Mosaic hops with the light balance of malt. Did we mention blood orange?

PREMIUM COCKTAILS

APEROL SPRITZ
Prosecco Brut Naonis, Aperol and Club soda | 9.00

PAPER PLANE
Buffalo Trace Kentucky Bourbon Whisky, Aperol, ‘Amaro Nonino & Lemon juice | 9.50

BELINI
Prosecco Brut Naonis, Deep Eddy peach vodka, Chase elderflower liqueur and Lemon juice | 10.30

NEGRONI
Malfy Gin, Campari and Vermouth Carpano Antica | 9.90

FERNET
Branca ‘Menta liqueur and Rocky Mountain Colorado Cola 8.00

STABILIZER
Illy espresso shot, Van Gogh espresso vodka, St. Brendan’s Irish cream and St. George coffee liqueur | 8.50

BASIL BERRY
Caravelia Limoncello, Deep Eddy lemon vodka, St.George raspberry liqueur, Basil leaves and Lemon juice | 12.50

BANANA BOULEVARDIER
Buffalo Trace Kentucky Bourbon, Vermouth Carpano Antica, Campari and Crème de Banane Giffard | 11.90

SOFT DRINKS
100% REFRESHING

COLORADO COLA | DIET COLA | ORANGE CREAM | LEMON-LIMEADE | ROOT BEER | BLACK CHERRY | PRICKLY PEAR | $2.95

ICED TEA | LEMONADE | $3.25

SPARKLING WATER SAN PELLEGRINO | STILL WATER ACQUA PANNA | $2.65
**WHITE WINE**

**PINOT GRIGIO | FROM TIAMO, VENETO, ITALY | 🍷 7.50**
The wine is fresh, crisp and dry but has a tremendous amount of flavor and body. There are suggestions of apple and pear on both the bouquet and the palate.

**SAUVIGNON BLANC | FROM FERNANDO PIGHIN E FIGLI, FRIULI VENEZIA GIULIA, ITALY | 🍷 7.90 | € 27.90**
The wine shows intense and persistent aromas of tomato leaves, with notes of wild green peppers and elderflower. In the mouth, the wine has elegant, fresh and full flavors, and excellent length on the palate.

**LE BRUNICHES CHARDONNAY | FROM TENUTA DI NOZZOLE, TOSCANA, ITALY | 🍷 8.90 | € 31.90**
Shows citrus and exotic fruit on the nose and palate, with medium-full body. The absence of oak allows the Chardonnay character to shine through.

**FONTEVECCHIA VERDICCHIO DEI CASTELLI DI JESI | FROM CASALFARNETO, MARCHE, ITALY | 🍷 9.90 | € 35.60**
Pale straw yellow with green hues – ample and persistent bouquet with hints of lime, white flowers, citrus, peach, white summer fruits and a mineral note.

**VERMENTINO | FROM OLIANAS, SARDEGNA, ITALY | € 39.90**
A straw yellow color, it has strong aromas and orange blossoms floral notes. In the mouth it is fresh, fruity and elegant.

**FALANGHINA DEL SANNIO | FROM FEUDI DI SAN GREGORIO, CAMPANIA, ITALY | € 44.90**
Pale gold with green highlights. Elegant, intense aromas of apple, banana and pineapple with hints of white flowers. Medium-bodied with a lingering finish of citrus and minerals.

**SPARKLING AND ROSÉ**

**PROSECCO BRUT NAONIS | FROM VIGNETI LA DELIZIA, FRIULI VENEZIA GIULIA, ITALY | 🍷 7.99 | € 19.99**
This dry sparker is fragrant and fruity on the nose, with a palate that does out green apple, nectarine, and pear flavors with an undertone of fresh earth. It has a crisp acidity and finishes with a creamy texture.

**MOSCATO D’ASTI | FROM BRICCO RIELLA, PIEDMONT ITALY | 🍷 7.99 | € 19.99**
Straw yellow with greenish reflections, white and persistent foam. The taste is pleasantly sweet, fresh and intense, with a note of musk, very typical of Moscato grapes.

**FERRARI BRUT CHARDONNAY | FROM FERRARI TRENTO, TRENTINO ALTO ADIGE, ITALY | € 19.99**
Straw yellow with slight green reflections in color. On the nose, fresh and lasting, with significant overtones of ripe golden apples, wild flowers and a subtle and delicate fragrance of yeast. Clean and balanced in taste, with a slight and pleasant finish of ripe fruit and a hint of bread-crust.

**SAN GREGORIO ROSÉ | FROM FEUDI DI SAN GREGORIO, CAMPANIA, ITALY | 🍷 7.99 | € 19.99**
On the nose, it gives sensations of fresh red fruit, from strawberries to raspberries of the forest, ending in notes of cherry. In the mouth, it presents a freshness recalling red fruit just harvested.

**RED WINE**

**BARBERA | FROM TIAMO, VENETO, ITALY | 🍷 7.50**
Lighter, fresher red wine that has delightful aromas of raspberries. It is dry but full of fruit and a perfect every day Italian red.

**MONTEPULCIANO D’ABRUZZO VALLE D’ORO | FROM CANTINA TOLLO, ABRUZZO, ITALY | 🍷 7.50 | € 29.90**
Dark ruby red color. Moderately intense and complex black and red fruit aromas with notes of spices, veggies, tobacco, chocolate and, lately, toffee candy.

**MERLOT TERRE SICILIANE | FROMCUSUMANO, SICILIA, ITALY | 🍷 7.90 | € 27.90**
Rich spicy and plumy flavours on the nose, classic Mediterranean notes on the palate with hints of tobacco and black pepper. Full bodied wine.

**PINOT NOIR | FROM ALTA LUNA, TRENTINO ALTO ADIGE, ITALY | 🍷 9.90 | € 35.60**
Ruby red color with brick red nuances. Cherry, plum and berry aromas mingle with notes of spice and tobacco. Soft, supple tannins and refreshing acidity are beautifully balanced by ripe cherry fruit flavors on the palate.

**PRIMITIVO DI MANDURIA | FROM ANTIKA MASSERIA DEL SIGILLO, CAMPANIA, ITALY | € 41.90**
Primitivo is a dark-skinned grape known for producing inky, tannic wines similar to a Zinfandel, intensely flavored and deeply colored.

**CHIANTI CLASSICO VILLA NOZZOLE | FROM TENUTA DI NOZZOLE, TOSCANA, ITALY | € 52.90**
The wine shows ripe, crushed red cherry aromas and flavors with an earthy note. Tangy acidity and fine tannins balance the juicy fruit character.

**ETNA ROSSO | FROM PLANETA, SICILIA, ITALY | € 74.50**
Ruby red. Expressive, intense fruit notes on the nose along with more complex aromas of forest floor, myrtle and sweet spice. Vanilla, black cherry, wild strawberry, and a hint of flowers; full-bodied yet smooth.

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**AMARO NONNO | 9.00**
Made from grappa infused with herbs and grain, alcohol and caramelized sugar, bitter orange, cinchona, liquorice, quassia wood, rhubarb, saffron, sweet orange and tamarind. An herb

**BUFFALO TRACE KENTUCKY STRAIGHT BOURBON WHISKY | 12.50**
Notes of caramel, honey, orange, and vanilla while also providing an underlying layer of oak and light amounts of oak and

**BRANCA MENTA | 8.50**
An opaque digestif amaro that contains peppermint and menthol in addition to the secret Fernet Branca herbal blend. Intensely minty

**MALFY GIN | 12.00**
A juniper-forward gin to pay homage to the Italian Monks who first distilled juniper spirits in the early 11th century.

**CARAVELLA LIMONCELLO | 9.00**
A family recipe dating back to 1898. Sweet fresh juice and tart earthy lemon peels from Italy create this refreshing bright Italian
APPETIZERS

LITTLE ANGELS
Dough strips lightly fried served with marinara sauce and homemade basil pesto | 4.50

PO TATO LOGS
Potato croquette lightly fried and barley breaded with scamorza cheese and speck | 5.50

TINY SUNS
Rice balls lightly fried and barley breaded stuffed with marinara sauce, prosciutto cotto, garden peas and heareth of fior di latte mozzarella | 6.10

CHEESE HEARTS
Buffa mozzarella pears lightly fried and barley breaded accompanied by marinara sauce and homemade basil pesto | 6.60

PIZZAS

EASY CHEESY TOMMY
San marzano tomato sauce, fior di latte mozzarella, parmigiano reggiano, basil, evoo | 8.80

SPO KED COOK
San marzano tomato sauce, fior di latte mozzarella, parmigiano reggiano, prosciutto cotto, basil, evoo | 9.90

SMILEY CALZONE
San marzano tomato sauce, fior di latte mozzarella, parmigiano reggiano, ricotta, fresh basil, evoo | 11.90

CRAZY BUTCHER
San marzano tomato sauce, fior di latte mozzarella, parmigiano reggiano, fiorocchiola salami, mediterranean olives, basil, evoo | 12.50

JO KES

1. WHAT DOES AN ANTEATER LIKE ON ITS PIZZA?
2. WHAT TYPE OF PERSON DOESN'T LOVE PIZZA?
3. WHAT DOES A PIZZA SAY WHEN IT INTRODUCES ITSELF TO YOU?
4. WHAT DID THE PIZZA SAY WHEN IT ASKED A TOPPING OUT ON A DATE?
5. WHAT DID THE BOSS SAY TO HIS PIZZA DURING THEIR MEETING?

1. ANT-DOUBLE.
2. A WELL-DRESSED.
3. SLICE TO MEET YOU.
4. THERE'S MUSHROOM FOR IMPROVEMENT.
5. IT'S NOT SAUCE-ING BEAUTIFUL.