

## ANTIPASTI

### BURRATA 🍴

served with Prosciutto di Parma, shaved black truffles, fava beans, tomato confit, balsamic glaze of Modena | 12.50 make it stonebaked | 4

### BRUSCHETTA 🍴🌱

garlic crostini bread, tomato confit, Mediterranean oregano | 9.20

### SPINACH + ARTICHOKE DIP 🍴🌱🌱

served with a side of homemade crostini bread | 10oz skillet | 14.00

### GARLIC FOCACCIA 🍴🌱

topped with Hawaiian red salt | 8.90 - make it cheesy | 2 or charcoal | 2

### ANGIOLETTI 🍴🌱

lightly fried dough, pecorino romano, tomato confit, marinara | 8.00 | charcoal dough | 2

### MOZZARELLA IN CARROZZA 🍴🌱🌱

fried slices of bread stuffed with a cold heart of fresh Fior di Latte mozzarella | 11.50

### CHARCUTERIE & CHEESE BOARD 🍴🌱

(serves 2) extended selection of our imported meats and cheese | 21.50

### FROM THE FRYER 🍴🌱🌱

fried pickles, zucchini sticks, french fries, truffle parmesan fries, portobello mushrooms, cheesy zucchini flowers | 8.00

### CUOPPO SAMPLE PLATTER 🍴🌱🌱

(serves 2) extended variety of our fried appetizers | 20.50

## WINGS

### BONE-IN SIGNATURE or NO-BRAINER BONELESS

5|8 10|12 15|17 20|23

spicy Calabrian marinara | basil pesto genovese | marinara  
ragù bolognese | alfredo | honey garlic stonebaked+3

## PASTA

### LASAGNE AL RAGÙ BOLOGNESE 🍴🌱

10oz skillet | 11.50

### SPINACH CANNELLONI 🍴🌱🌱

10oz skillet | 12.20

### BAKED ZITI BOLOGNESE 🍴🌱

36oz skillet | 15.30

### POLLO ALFREDO 🍴🌱

Chicken-alfredo | 36oz skillet | 15.90

### MEATBALLS SKILLET 🍴🌱

10oz skillet | 16.70 add a bed of penne pasta | 3.20

### POLLO ALLA PARMIGIANA 🍴🌱

Chicken-parm | 36oz skillet | 17.80

### SALMONE AL PESTO 🍴🌱🌱

36oz skillet | 15.30 substitute with chicken for free

### CHICKEN ARRABBIATA 🍴🌱🌱

with our signature spicy Calabrian marinara | 36oz skillet | 15.70

### MELANZANE ALLA PARMIGIANA 🍴🌱🌱

Eggplant parmigiana | 36oz skillet | 16.80

## INSALATE

### DELLA CASA 🍴

spring greens, Prosciutto di Parma, pecorino romano, fava beans, caramelized onions, figs, honey, balsamic glaze of Modena | 13.50

### TIROLESE 🍴🌱

arugula and spinach, beef bresaola, pecorino romano, pears, walnuts, balsamic glaze of Modena | 12.90 add smoked salmon | 5

### GRECA 🍴

spring greens, feta cheese, chicken, peaches, olives, fava beans, bell peppers, oregano | 13.90 add smoked salmon | 5

### CAPRESE 🍴🌱

arugula and spinach, baby bufala mozzarella, tomato confit and basil | 12.70

### CESARE 🍴🌱

romaine lettuce wedge, pecorino romano, garlic croutons, caesar dressing | 12.20  
add crispy bacon/pancetta | 4 or grilled chicken | 3

### HOUSE SALAD 🍴🌱

spring greens, bell peppers, caramelized onions, tomato confit | regular 11.90 | small 6.90

## DOLCI

### CANNOLI SICILIANI 🍴🌱

pistachio | chocolate | oranges | cherry | each 4.90

### TIRAMISÙ 🍴🌱

ladyfingers, espresso coffee, amaretto liquor, mascarpone cheese cream | 7.20

### ROTOLO ALLA NUTELLA 🍴🌱

pizza dough filled and topped with Nutella, hazelnuts and honey | 7.20

### CHEESECAKE 🍴

served in a glass | ask your server for the daily flavors | 8.90

### MILLE FEUILLE 🍴🌱

layers of puff pastry, pastry cream | 10.90

### BROWNIES 🍴🌱

real hot chocolate fudgy cake and a scoop of vanilla ice-cream | 8.40

### GELATO 🍴

Vanilla | Chocolate | Strawberry | Lemon sorbet  
2 scoops | 5.50

## #BBPN SHOP

CALABRIAN CHILLI OIL 12oz | 25

TUSCAN TRUFFLE OIL 8.4oz | 39

TUSCAN TRUFFLE SLICES 6.3oz | 69

CALABRIAN CHILLI PEPPERS 6.25lbs | 70

NEAPOLITAN TOMATOES 6.5lbs | 19

SSTAGIONI FLOUR BAG 50lbs | 80

HOODIES | 29 | 49

T-SHIRTS | 12

Ask your server for any additional item you may be interested

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 shell fish). 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.

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

Consuming raw or undercooked meats, poultry, seafood or eggs may increase your risk of food-borne illness.

## TRADITIONAL PIZZA

### MARGHERITA 🍅🍋🌿

tomato sauce, mozzarella, parmigiano, basil | 13.90

### MACELLAIO 🍅🍋

tomato sauce, mozzarella, parmigiano, mild soppressata (pepperoni),  
sicilian sausage, basil | 16.90

### QUATTRO STAGIONI 🍅🍋

four sections: tomato sauce, mozzarella, parmigiano, prosciutto cotto, artichokes,  
mushrooms, baby tomato confit, olives, basil | 17.80

### MARE E MONTI 🍅🍋🐟

gorgonzola, feta, pears, onions, spinach, arugula, beef bresaola, salmon, pecorino | 16.90

### CAPRICCIOSA 🍅🍋

tomato sauce, mozzarella, parmigiano, prosciutto cotto, mushrooms,  
artichokes, basil, garlic aioli | 16.90

### DIAVOLA 🍅🍋🌶️

tomato sauce, mozzarella, parmigiano, hot soppressata, calabrian chili peppers, red  
pepper flakes, oregano, garlic aioli | 16.80

### ORTOLANA 🍅🍋🌿

spinach, mozzarella, feta, olives, fava beans, tomato confit, artichokes, oregano | 15.20

### QUATTRO FORMAGGI 🍅🍋🌿

four sections: mozzarella, ricotta, parmigiano, provolone smoked, gorgonzola, basil | 16.30

### PESCATORA 🍅🍋🐟

tomato sauce, salmon, white anchovies, olives, fresh limes, basil | 16.50

### CALZONE NAPOLETANO 🍅🍋

mozzarella, parmigiano, ricotta, prosciutto cotto, mild soppressata (pepperoni),  
tomato sauce, basil | 17.10

## SIGNATURE PIZZA

on our exclusive charcoal crust

### BASIL & BARLEY® 🍅🍋

pesto, mozzarella di bufala, parmigiano, artichokes, pancetta, garlic aioli | 17.20

### CARNEFICE 🍅🍋

tomato sauce, mozzarella, parmigiano, sicilian sausage, pancetta, chicken, speck Südtirol,  
provolone smoked, basil | 20.50

### SOTTOBOSCO 🍅🍋

squash base, mozzarella di bufala, mozzarella, parmigiano, speck Südtirol, black truffles,  
imported porcini mushrooms, tomato confit, provolone smoked, basil, truffle oil | 19.90

### PARMA 🍅🍋

red cabbage base, mozzarella, parmigiano, Prosciutto di Parma, burrata, pecorino,  
caramelized onions, figs, spinach, arugula, honey | 18.40

### CAVOLATA 🍅🍋

red cabbage base, mozzarella, bell peppers, peaches, n'duja sausage, gorgonzola | 17.20

### FAVE E SALAME 🍅🍋

alfredo sauce, mozzarella, mild soppressata (pepperoni), fava beans, provolone, basil | 17.90

### AMERICANA 🍅🍋

alfredo sauce, mozzarella, parmigiano, french fries, meatballs | 18.40

### POLLO PICCANTE 🍅🍋🌶️

squash base, mozzarella, parmigiano, chicken, n'duja sausage, imported porcini  
mushrooms, red pepper flakes, basil | 17.80

### SUPREMA 🍅🍋

tomato sauce, mozzarella, parmigiano, mild soppressata (pepperoni), sicilian sausage,  
bell peppers, olives, mushrooms | 21.90

### 'A VOCC' D'O' VESUVIO 🍅🍋

double deck stuffed crust, pesto, tomato sauce, mozzarella, parmigiano, mushrooms,  
pancetta, basil | 21.50

### CHEF'S CHOICE 🍅🍋🌶️🍷

You tell us what you don't like so we can bake something you'll love, just for you | 23.00

## MAKE YOUR OWN | 12.50

**CRUST** | Neapolitan | Charcoal | Gluten-free+3

**SAUCE** | tomato sauce | mozzarella | red cabbage | squash | pesto | spicy tomato | alfredo | *and please, marinara is just for dipping, doesn't belong on pizza!*

**CHEESE** |2| mozzarella | bufala mozzarella | parmigiano reggiano | provolone smoked | gorgonzola | pecorino romano | feta | vegan

**MEAT** |3| prosciutto cotto | prosciutto di Parma | mild or hot soppressata | sausage | n'duja spicy sausage | pancetta | bresaola | speck | chicken | white anchovies | salmon+2

**VEGGIE** |2| tomato confit | mushrooms | porcini mushrooms+2 | olives | caramelized onions | bell peppers | fava beans | Calabrian chili peppers | artichokes | basil | tuscan truffles+2

## UPGRADE YOUR CRUST

**mozzarella stuffed crust** |4| **double deck stuffed crust** |5|

**star shaped ricotta garlic knots** |5| **calzone shape** |2| **stromboli** |2| **fried** |4|

## CHOOSE YOUR DOUGH

**NEAPOLITAN** is our base traditional dough. Imported Italian white flour 00 mixed with ancient grains for a rustic taste and 48+ hours of leavening. It has a very thin crust at the base, with dough that puffs up around the sides and provides for a very airy charred crust.

**CHARCOAL** |2| is based on Neapolitan dough with the addition of activated organic charcoal powder. It's used to reduce bloating and gas, provide digestive cleansing, detoxifies your system, lower cholesterol, treat bile flow and even prevent hangovers.

**GLUTEN-FREE** |3| crust is made in house for those who are looking to reduce gluten in their diet. Although our gluten-free dough contains no wheat, we prepare and bake all our pizzas in the same kitchen and oven. Even as clean as we keep them, there may be traces of gluten. Our exclusive crust contains rice flour, millet flour, flaxseed flour, guar seed flour, corn and potato starch, veg fibers, salt, water, yeast, sugar.

Neapolitan pizza is so thin on the bottom that it's not usually possible to even pick it up with your hands. Fork and knives are not there to stab pizza thieves, always be sure to use them when eating this dish!

## SOFT DRINKS

### HOMEMADE ITALIAN SODA | 5.40

Blood orange | peach | mango | grapefruit | kiwi | banana | coconut | huckleberry  
lavender | lime | watermelon | basilberry #BBPN EXCLUSIVE

### ROCKY MOUNTAIN SODA | bottomless 2.95

cola | diet cola | orange cream | lemon-limeade | root beer | black cherry | prickly pear

### LEMONADE | 3.25

### HOMEMADE ICED TEA | 3.25

### SWEET TEA | 3.25

### ARNOLD PALMER | 3.50

### SAN PELLEGRINO SPARKING

ACQUA PANNA STILL bottled water | 3.20

## VINI RED

### PINOT NOIR | alta luna | trentino

Ruby red color with brick red nuances. Cherry, plum and berry aromas mingle with notes of spice and tobacco. Supple tannins and refreshing acidity are beautifully balanced by ripe

cherry fruit flavors on the palate 🍷 9.20 🍷 34.80

### NEBBIOLO | m.chiarlo | piemonte

Barolo's brother, ample and delicate with remarkable expressions of this grape variety; perceivable notes of violet, red fruits and elegant fine spice 🍷 13.90 🍷 53.60

### MONTEPULCIANO | cant.tollo | abruzzo

Dark rubi red color, moderately intense and complex black and red fruit aromas with notes of spices, veggies, tobacco, chocolate and lately coffee candy 🍷 8.20 🍷 30.80

### CHIANTI CLASSICO | nozzole | toscana

Our king of wines shows ripe, crushed red cherry aromas and flavors with an earthy note.

Tangy, acidity and fine tannins balance the juicy fruit character 🍷 15.90 🍷 59.90

### BARBERA | tiamo | veneto

Lighter, fresher red wine that has delightful aromas of raspberries. It is dry but full of fruit and a perfect every day Italian red 🍷 7.90

### MERLOT | cusumano | sicilia

Rich spicy and plummy flavors on the nose, classic Mediterranean notes on the palate with hints of tobacco and black pepper. Full bodied wine 🍷 8.30 🍷 31.20

### CABERNET SAUVIGNON | spinelli | abruzzo

Balanced with aromas and flavors of blackberry, leather, herbs & spice 🍷 8.20 🍷 30.80

### PRIMITIVO | antica masseria | campania

Dark-skinned grapes known for producing inky and tannic wines, intensely flavored and deeply colored 🍷 10.40 🍷 39.60

### LAMBRUSCO BUBBLES | medici | emilia-romagna

Black-skinned fruit and violet aromas lead the nose of this Lambrusco. The zesty palate doles out tangy mouthfuls of dried black cherry, prune and graphite notes, all set against a backdrop of brisk acidity 🍷 8.20 🍷 30.80

## VINI WHITE AND ROSÈ

### SAUVIGNON BLANC | pighin | friuli v.g.

Shows intense and persistent aromas of tomato leaves with notes of wild green peppers and elderflower. In the mouth has elegant, fresh and fruit flavors, and excellent length on the palate 🍷 10.90 🍷 41.60

### SOAVE CLASSICO | farina | veneto

Med lemon in color. Clean with muted aromas of lemon, lime, white flowers and stone. Dry, with a slightly chewy and savory finish 🍷 9.10 🍷 34.40

### CHARDONNAY | nozzole | toscana

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 🍷 10.90 🍷 41.60

### PINOT GRIGIO | tiamo | veneto

The wine is fresh, crisp and dry but has tremendous amount of flavor and body. There are suggestions of apple and pear on both the bouquet and the palate 🍷 7.90

### PROSECCO BRUT BUBBLES | naonis | friuli

This dry sparkler is fragrant and fruity on the nose with a palate that doles out green apple, nectarine and pear flavors with an undertone of fresh earth. It has a crispy acidity and finishes with a creamy texture 🍷 8.90 🍷 33.60

### MOSCATO D'ASTI BUBBLES | bricco riella | piemonte

Straw yellow, sweet with greenish reflections, persistent foam. The taste is pleasantly sweet, fresh and intense with a note of musk, very typical of Moscato grapes 🍷 9.10 🍷 34.40

### ROSÈ MOSCATO BUBBLES | caposaldo | veneto

This savory, light-bodied wine has aromas of spring field flowers and wild berries. On the tangy palate, refreshing acidity accompanies pomegranate, pink grapefruit and a hint of white pepper 🍷 10.10 🍷 38.40

## BIRRA | 7.50

### BASIL LEAF (#BBPN EXCLUSIVE)

Belgium ale | Atrevida beer co.

### LAUGHING LAB

Scottish ale | Bristol brewing co.

### FRESAS CON CREMA

Strawberry cream ale | Atrevida beer co.

### VOODOO RANGER

IPA | New belgium brewing co.

### HAZY IPA

IPA | Red leg brewing co.

### HOWITZER

Amber ale | Red leg brewing co.

### WINTER WARLOCK

Oatmeal Stout | Bristol brewing co.

### MAMA'S LITTLE YELLA

Pilsner | Oskar blues

### DOS EQUIS

Lager | Cuahtemoc moctezuma brewery

### PERONI NASTRO AZZURRO

Lager | Peroni brewery

### CIDER BOXING BROTHERS

ask your server for the flavor on tap

### BASIL BOMB (#BBPN EXCLUSIVE)

Basil beer and a shot of vodka+blue curacao

### HOLIDAILY GLUTEN FREE

Blonde | IPA | Stout | Holidaily brewing co.

### FLIGHTS | 4x | 9.90

## TRADITIONAL COCKTAILS

### PAPER PLANE

bourbon, aperol, amaro nonino and lemon juice | 9.90

### OLD FASHIONED

bourbon, bitters and fresh orange | 11.70

### BELLINI

prosecco brut, peach vodka, elderflower liquor and lemon juice | 11.30

### NEGRONI

campari, gin and vermouth | 10.30

### APEROL SPRITZ

prosecco brut, aperol and oranges | 10.20

### STABILIZER

coffee shot, Irish cream and coffee liquor | 10.70

### MARGARITA

tequila, lime juice and triple sec | 10.60

### MOJITO

rum, lime juice and mint | 10.50

### MULE

vodka, ginger beer and lime juice | 10.70

Make any cocktail fruity [2] mango, coconut, peach, raspberry, strawberry, pear

## SIGNATURE COCKTAILS

### BASIL BERRY

limoncello, lemon vodka, raspberry liquor and basil | 12.90

### CHURCHILL'S BREAKFAST

bourbon, coffee shot, maple syrup and smoking cinnamon | 12.90

### LIMONCELLO MARTINI

limoncello, lemon vodka and lemon juice | 11.50

### ITALIAN BUBBLES

prosecco brut, campari and vermouth | 11.70

### FROZEN MELOCOTONERO MARGARITA

peach purée , tequila and lime juice | 12.80

### ITALIAN JOB MULE

limoncello, amaretto, gin and ginger beer | 11.80

### SNOW FLAKE

coconut vodka, blue curacao and pineapple juice | 12.90

### CHOCO CRUMBLE

coffee shot, Irish cream, chocolate and graham cracker rim | 12.90

### SPIKED MANGO

mango purée , tequila, tajin and lime juice | 10.70

### THE AVIATION

crème de violette, gin and maraschino liquor | 12.90

### RED MOON OVER MANHATTAN

barbera wine, bourbon, granadine and orange rim | 12.70