

EST. MMXVIII

BASIL & BARLEY

PIZZERIA NAPOLETANA

Charcuterie & Cheese Boards

Our best selection of cured meats and fine cheeses. Our boards come with Deliciousness small batch jams from Red Camper, olives, tomato confit, and crackers

DATE NIGHT FOR 2 \$13

Pick 3-4 items below (up to 2 meats)

TABLE FOR FOUR \$19

Pick 5-6 items below (up to 3 meats)

FEAST WITH FRIENDS (5+ PEOPLE) \$26

7-8 Items below (up to 4 meats)

MEATS

MILD OR HOT SOPPRESATA

An Italian classic! Rustic, Sweet, and savory dry cured pork salami. **Mild** tends to be sweet and peppery where as the **Hot** is mixed with red pepper flakes and other seasonings. Flavor reminiscent of pepperoni

SPECK ALTO ADIGE

Unlike its prosciutto cousin, speck tends to be browner in color and much denser. It's well-marbled with a highly elastic texture and deep flavor. It has a savory, smoky taste that's laced with spices like juniper and bay leaf. On the nose, it gives off aromas reminiscent of the mountains

PROSCIUTTO DI PARMA

"King of Hams," delicate, sweet and salty flavors in every bite. Excellent on its own, pairs well with rustic bread, and creamy mozzarella. Typically salmon pink in color, each slice is streaked with fat

BRESAOLA

Air-dried cured beef, slightly reminiscent of pastrami in terms of flavor. Bresaola differs greatly from cuts like prosciutto. Whereas prosciutto is distinctly smooth and rich with its fat content, Bresaola prioritizes a sweet, aromatic flavor that accentuates the taste of the lean beef it's made from and the spices used to impart flavor notes

CHEESES

MANCHEGO

Semi-hard cheese is identified by its distinctive herringbone rind and sweet, intense, zesty taste and a crumbly texture that's rich, full and slightly salty at the finish

PECORINO ROMANO

Made from sheep's milk, Pecorino is a hard, salty, Italian cheese, similar to softer, buttery, Parmesan

BUFULA MOZZARELLA

Creamy, soft, and more flavorful than typical cow-milk mozzarella, with a tanginess and depth of flavor that's all its own

TALEGGIO

Ivory interior, soft and buttery with a fruity saltiness and slight tang that intensifies with age complex, subtle texture that dissolves on the tongue, and a slight and yeasty creaminess

GORGONZOLA

Dry crumbly texture with a slightly creamy mouthfeel, salty taste with a robust piquant flavor, an organic musty aroma, the spiciness of blue cheese follows throughout

Antipasti | Appetizers

ANGIOLETTI \$7.95

Lightly fried dough strips on a bed of fresh arugula as spinach, topped with shaved pecorino romano, tomato confit and house-made marinara.

DIAVOLETTI \$7.95

The spicy brother to the Angioletti, add garlic butter, red pepper flakes, and spicy Calabrian marinara

BRUSCHETTA \$6.95

Wood-fired crostini, tomato confit, oregano, and olive oil

SPINACH ARTICHOKE DIP \$13.95

In-house made dip with fresh garlic, Fior di Latte mozzarella and freshly grated parmesan. Served with a side of our wood-fired crostini bread

GARLIC FOCACCIA \$7.50

Baked to order topped with garlic, olive oil, and sea salt | Make it cheesy +\$2 | make it with charcoal dough +\$2 | Gluten Free option +\$3

BURRATA \$7.95

Fresh, hand-knotted cheese, firm yet tender, buttery, outer layer, that gives way to luscious, thick creamy center teeming with bits of curd. It's like "mozzarella from heaven" - served with a side of Prosciutto di Parma, fava beans, and tomato confit. Topped with a black truffle and a balsamic glaze | Add a side of Crostinis for +\$2

MEATBALL SKILLET \$5.95

Two house-made pork and beef meatballs, served in our cast iron skillet with our in-house Ragù Bolognese and fresh grated parmesan | add a side of crostinis for +\$2

WINGS

Bone-in and Boneless

5| \$7.50 10| \$11.95 15| \$16.95 20| \$21.95

SAUCES:

Spicy Calabrian tomato sauce | Pesto Genovese | Marinara Ragù Bolognese | Alfredo | Honey Garlic | Garlic Parmesan

FROM THE FRYER

French Fries \$4.95 | add Truffle Parmesan +\$3

Zucchini Sticks \$7.95

Portobello Mushrooms \$6.95



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Insalate | Salad

HOUSE SALAD SMALL \$5.95 | LARGE \$11.25

Spring mix greens, bell peppers, borettane onions, tomato confit

CESARE SMALL \$6.95 | LARGE \$11.95

Romaine lettuce, salty, rich pecorino romano, garlic croutons, and in-house made Caesar dressing

DELLA CASA \$13.95

Spring mix greens, Prosciutto di Parma, pecorino romano, fava beans, borettane onions, figs, honey, balsamic glaze of Modena

TIROLESE \$12.95

Arugula and Spinach mix, Bresaola, pecorino romano, pears, walnuts, balsamic glaze of Modena

CAPRESE \$12.95

Arugula and Spinach mix, bufala mozzarella, tomato confit, and basil

ADD PROTEINS TO ANY SALAD:

Crispy Pancetta (bacon) +\$4

Grilled Chicken +\$3

Smoked Salmon +\$5

Add any meat from our Charcuterie list for \$4



Pasta

All pastas are oven baked in our 36 oz Cast Iron Skillets

BAKED ZITI BOLOGNESE \$14.95

Baked penne pasta with our in-house made Ragu Bolognese | add our scratch meatballs for \$1.50 ea

POLLO ALFREDO \$15.95

Grilled Chicken on a bed of creamy in-house made alfredo sauce

POLLO ALLA PARMIGIANA \$17.95

Breaded CHICKEN PARMIGIANA on a bed of penne pasta, in-house made marinara, Fior di Latte mozzarella, and fresh grated parmesan

MELANZANE ALLA PARMIGIANA \$16.95

Breaded EGGPLANT PARMIGIANA on a bed of penne pasta topped with in-house made marinara, Fior di Latte mozzarella, and freshly grated parmesan



Chef's Choice Pizza

\$21.95

TELL US WHAT YOU DON'T LIKE AND WE WILL BAKE SOMETHING SPECIAL OFF THE MENU JUST FOR YOU

Make your own

Starts at **\$10.95**

OUR PIZZAS ARE BAKED AT 1000° IN A GENUINE HANDMADE GIANNI ACUNTO NEAPOLITAN OVEN.

WE SUGGEST YOU LIMIT YOUR TOPPING TO 5 OR LESS TO ENSURE THEY HAVE ENOUGH TIME TO COOK THROUGH. THANK YOU AND HAVE FUN CREATING YOUR OWN PIZZA!

Pick your Dough

NEAPOLITAN - Our base traditional dough. A very thin crust with dough that puffs up around the sides and provides for a very airy charred crust. Imported Italian 00 white flour mixed with ancient grains for a rustic taste and 48+ hours of leavening.

CHARCOAL - ADD \$2

Based on our classic neapolitan dough with the addition of activated organic charcoal powder. Said to potentially reduce bloating and gas, provide digestive cleansing, detoxify your system, lower cholesterol, treat bile flow, and may help prevent hangovers

GLUTEN-FREE - ADD \$3

Our exclusive gluten-free pizza dough is composed of corn starch, potato starch, salt, psyllium seed fiber, legume flour (pea), sugar, vegetable fibers (potato, peas, rice, flax), millet flour, linseed flour, rice flour, baking soda, guar seed flour

** Although our gluten-free dough contains no wheat we prepare and bake our pizzas in the same kitchen and oven. As clean as we keep them, their may still be traces of gluten.





BASIL & BARLEY

PIZZERIA NAPOLETANA

Pick your base sauce

Proudly we make all sauces in-house, consistency may vary but will always taste homemade

NEAPOLITAN TOMATO SAUCE
Plum tomatoes with sea salt

BASIL PESTO GENOVESE
Basil, olive oil, parmesan, salt, and garlic

RED CABBAGE
Slow cooked red cabbage, red onions, salt, pepper, and garlic

SPICY CALABRIAN TOMATO SAUCE
South Italian Spicy Calabrian chili pepper tomato sauce

ALFREDO WHITE SAUCE
Cheesy white sauce with garlic, parsley, and fresh grated parmesan

SQUASH BASE
Slow cooked squash, red onion, salt, pepper, and olive oil

Pick your cheese

FIOR DI LATTE MOZZARELLA
\$2

BUFALA MOZZARELLA
\$3

PARMIGIANO REGGIANO
\$1

SMOKED PROVOLONE
\$2

PECORINO ROMANO
\$2

VEGAN CHEESE
\$2

FETA CHEESE
\$1

GORGONZOLA
\$2

Pick some Veggies

TOMATO CONFIT
\$2

MEDITERRANEAN OLIVES
\$2

BORETTANE CARAMELIZED PEARL ONIONS
\$2

MUSHROOMS
\$1

MIXED BELL PEPPERS
\$1

BLACK TUSCAN TRUFFLES
\$3

CALABRIAN CHILI PEPPERS
\$2

ARTICHOKES (MARINATED AND QUARTERED)
\$2

FRESH BASIL
\$1

Pick your Protein

SICILIAN SAUSAGE \$3
Wood-fired sicilian sausage

PROSCIUTTO COTTO (HAM) \$3
Rosemary baked ham

PROSCIUTTO DI PARMA \$3
Classic dry cured Italian ham

MILD OR HOT SOPPRESATA (MOST SIMILAR TO PEPPERONI) \$3
Italian dry-cured salami

PANCHETTA (BACON) \$3
Salt cured pork belly

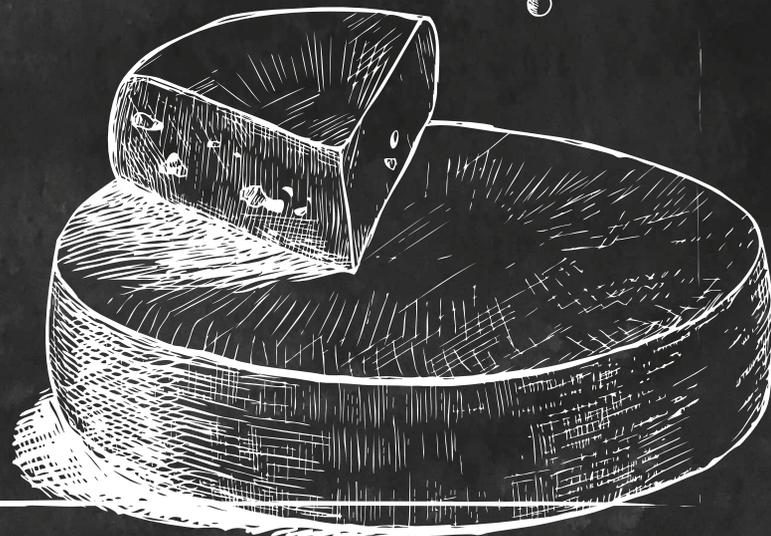
BRESAOLA \$3
Aged, lean, dry cured, salted beef

GRILLED CHICKEN \$3
Chopped, seasoned, and grilled chicken

WHITE MARINATED ANCHOVIES (ALICI) \$3
Mild, marinated, white anchovies

SPECK ALTO ADIGE \$4
Dry-cured, lightly smoked ham

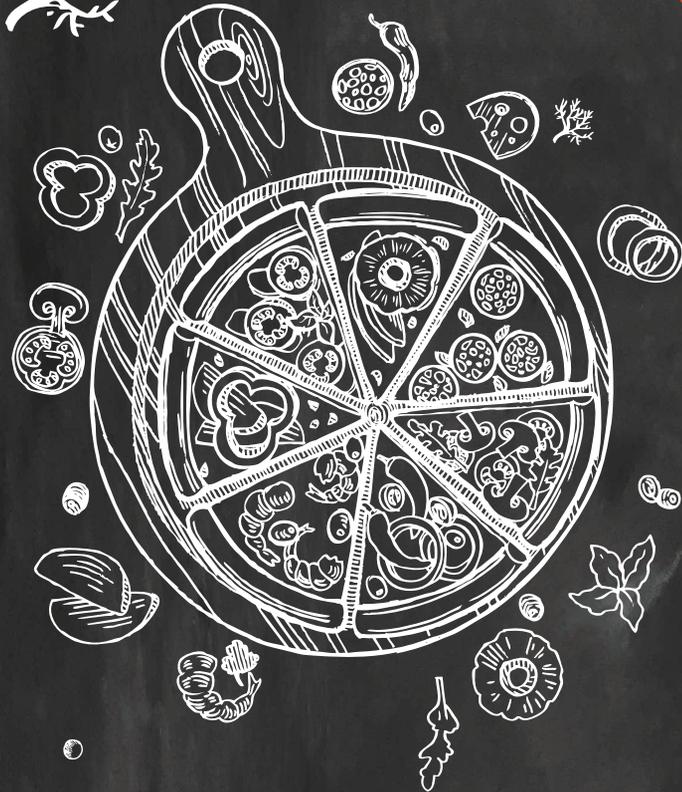
SMOKED SALMON \$4
Honey, mild, smoked salmon



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PIZZERIA NAPOLETANA



Traditional Pizzas

Our traditional pizzas served on our Neapolitan dough. Imported Italian 00 white flour mixed with ancient grains for a rustic taste and 48+ hours of leavening.

- MARGHERITA** \$12.95
Neapolitan tomato sauce, Fior di Latte mozzarella, parmigiano reggiano, fresh basil, and olive oil
- MACELLAIO (THE BUTCHER)** \$15.95
Margherita pizza with mild soppressata and sicilian sausage
- DIAVOLA (DEVILED)** \$16.95
Margherita pizza with hot soppressata, Calabrian chili peppers, red pepper flakes, oregano, and garlic aioli
- QUATTRO STAGIONI (FOUR SEASONS)** \$17.95
Four sections: tomato sauce, mozzarella, parmigiano reggiano, prosciutto cotto (ham), artichokes, mushrooms, tomato confit, olives, basil, and olive oil
- QUATTRO FROMAGGI (FOUR CHEESE)** \$15.95
Four sections: Fior di Latte Mozzarella, ricotta, parmigiano reggiano, smoked provolone, gorgonzola, fresh basil, and olive oil
- CAPRICCIOSA (CAPRICIOUS)** \$16.95
Neapolitan tomato sauce, Fior di Latte mozzarella, parmigiano reggiano, prosciutto cotto (ham), mushrooms artichokes, fresh basil, and garlic aioli
- CALZONE NAPOLETANO** \$16.95
Neapolitan tomato sauce, mozzarella, parmigiano reggiano, ricotta, prosciutto cotto, mild soppressata, fresh basil, and Olive Oil - Traditional Calzone Shape

Signature Pizzas

Our signature pizzas served on our unique charcoal dough. Our classic neapolitan dough with the addition of activated organic charcoal powder.

- BASIL & BARLEY** \$16.95
Basil pesto Genovese, bufala mozzarella, Fior di Latte mozzarella, parmigiano reggiano, artichokes, pancetta, and garlic aioli
- CARNEFICE (EXECUTIONER)** \$19.95
Neapolitan tomato sauce, Fior di Latte mozzarella, parmigiano reggiano, sicilian sausage, pancetta, grilled chicken, speck, smoked provolone, fresh basil, and olive oil
- SOTTOBOSCO** \$18.95
Bufala mozzarella, Fior di Latte mozzarella, parmigiano reggiano, speck, shaved black truffle, porcini mushrooms, tomato confit, smoked provolone, fresh basil, and black truffle oil
- SUPREMA** \$19.95
Garlic butter crust, topped with Neapolitan tomato sauce, Fior di Latte mozzarella, parmigiano reggiano, mild soppressata, sicilian sausage, mixed bell peppers, Mediterranean olives, mushrooms, and olive oil
- PARMA** \$17.95
Red cabbage base, Fior di Latte mozzarella, parmigiano reggiano, Prosciutto di Parma, pecorino romano, caramelized borettane onions and figs topped after cooking with fresh spinach and arugula mix, Prosciutto di Parma, and burrata, shaved pecorino romano, and local honey.
- 'A VOCC' D'O' VESUVIO** \$21.95
Our signature pizza representing Mt Vesuvius, double decker crust, basil pesto Genovese, Neapolitan, tomato sauce, Fior di Latte mozzarella, parmigiano reggiano, mushrooms, pancetta, fresh basil, and olive oil
- AMERICANA** \$17.95
Alfredo sauce, Fior di Latte mozzarella, parmigiano reggiano, french fries, house-made pork and beef meatballs

