



GF - GLUTEN-FREE AVAILABLE

APPETIZERS

GARLIC STRIPS

Organic crust, topped with mozzarella cheese, garlic, oregano and served with choice of regular or spicy sauce

11.00

ARTICHOKE DIP

Artichoke hearts mixed in a creamy sauce with fontina, onion, parsley and served with golden organic bread crisps

10.00

WINGS ^{GF}

Our wings are awesome! Never fried and cooked to perfection in our Hearth oven

CHOICE OF SAUCE:
• BBQ • Buffalo • Plain

12.00

MEATBALL POPPERS ^{GF}

House-made meatballs made with locally raised beef, assorted spices and stuffed with fresh mozzarella
Served with house-made bread

CHOICE OF SAUCE:
• Tomato • Spicy Tomato

3 \$9.50
5 \$11.50

ARANCINI

An Italian classic! Hand breaded Arborio rice balls stuffed with Fontina cheese over our original spicy tomato sauce

6.00 EA

SEASONAL BRUSCHETTA

We offer delicious, seasonal toppings to dress our lightly crisped bruschetta toast

Ask your server about this season's offering!

4 pieces 9.00

PARMESAN FLATBREAD ^{GF}

Oven-fired, garlic-infused bread strips, Parmesan cheese, salt and pepper

CHOICE OF SAUCE:
• Tomato • Spicy Tomato
• White Bean

10.00

MARINATED OLIVES ^{GF}

Our mix of Sicilian, Kalamata, and Alfonso olives marinated to extra perfection in virgin olive oil, thyme, rosemary and roasted garlic

7.00

WRAPS



BAKED FRESH DAILY



White or Whole Wheat

CAESAR WRAP

With chicken

10.00
12.00

BUFFALO CHICKEN CAESAR

House-made buffalo chicken, Caesar dressing, romaine lettuce, crispy croutons, Parmesan cheese, red onions and tomatoes

12.00

CHOP & ROLL

Mixed greens, tomatoes, cucumbers, smoked bacon, roasted chicken, crumbled blue cheese and balsamic dressing

12.00

CALIFORNIAN

Romaine lettuce, fresh avocado, roasted chicken, shaved red onion and lemon thyme dressing

12.50

GRAIN AND SWEET POTATO CHICKEN

Mixed greens, red onion, carrots, quinoa, brown rice, chicken, sweet potato and balsamic vinaigrette

12.00

SOUP OF THE DAY

Ask about today's vegetarian and meat options!
Served with house-made bread.

Bowl
8.00

SALADS

Chicken **ADD \$5**
Steak Tips **GF MKT**

Half Size
Full Size

WARM GRAIN SALAD Quinoa, brown rice, couscous, roasted red pepper, sweet potato, fresh spinach	-	14.00
COUSCOUS SALAD Israeliian couscous, roasted peppers, artichoke, goat cheese, scallions, parsley, almonds	-	14.00
FETA & OLIVE GF Mixed greens with red onion, black olives, tomatoes, cucumbers and feta cheese	11.00	13.00
HOUSE SALAD GF Mixed greens, tomato, cucumber, carrots, onion. Lemon thyme	11.00	13.00
ANCIENT GRAIN SALAD GF Millet, quinoa, brown rice, spinach, julienned beets, julienned carrots, roasted sliced almonds	11.00	13.00
CAESAR SALAD Romaine lettuce, Parmesan cheese, house garlic croutons and Caesar dressing	11.00	13.00
CITRUS SALAD Segmented oranges, arugula, goat cheese, almonds and cranberries. Lemon thyme dressing.	11.00	13.00
ANTIPASTI SALAD Mixed greens, red onion, roasted pepper, artichoke hearts, salami, turkey breast, pepperoni and roasted shallot vinaigrette	12.00	14.00

SALAD DRESSINGS **GF**: • Caesar • Lemon Thyme • Blue Cheese • Roasted Shallot Vinaigrette • Balsamic Vinaigrette

CREATE YOUR SALAD

Half Size
Full Size

1 GREENS Arugula Spinach Romaine Mixed Leafs 11.00 13.00

2 TOPPINGS FOUR Toppings Included - **EXTRA TOPPINGS \$1 EACH**

FRESH-CUT

Avocado **\$2**
Red Onion
Tomatoes
Cucumber
Raw Beets
Artichokes

Raw Carrots
Portabello Mushrooms
Roasted Sweet Potatoes
Broccoli
Radish
Roasted Peppers

PROTEIN

Chicken **\$5**
Steak Tips **MKT**
Sautéed Tofu
Anchovies

Chickpeas
Bacon
White Beans

CHEESE

Fresh Mozzarella
Feta
Parmesan
Goat Cheese

BAKED PASTA

GLUTEN-FREE
Fusilli Pasta **ADD \$1**

CHICKEN BROCCOLI 'N CHEESE Roasted chicken, broccoli, fontina, cheddar, topped with mozzarella & Parmesan cheese sauce	18.00
CHICKEN PARMESAN Hand breaded, all natural chicken served over linguine with our house-made pasta sauce and baked with mozzarella cheese and basil	21.00
MACARONI 'N CHEESE Oven baked in our five cheese cream sauce	16.00
MEATBALL PASTA House-made meatballs baked with ricotta, mozzarella, fresh basil, crushed tomato sauce and oregano	16.95
RIGATONI À LA BOLOGNESE Rigatoni tossed in our Bolognese sauce and Parmesan cheese	17.00
ROASTED EGGPLANT PARMESAN Rigatoni, house tomato sauce, roasted eggplant, basil, mozzarella	17.00

CREATE YOUR PASTA

Served with
house-made
focaccia bread

1 PASTA \$16

Linguini
Rigatoni
Fusilli **GF \$1**

2 SAUCE

Tomato
Creamy Pesto **\$2**
Cheese
Creamy
Tomato

3 MEAT TOPPING \$4 each

Meatball **\$4**
Sausage **\$2**
Anchovies **\$2**
Steak Tips **GF MKT**
Tofu **\$2**

Chicken **\$5**
Bacon **\$1**

4 EXTRA TOPPING \$1.95 each

Broccoli
Peppers
Spinach
Artichokes

Capers
Mushrooms
Mozzarella Cheese

PIZZA

HAND TOSSED
ORGANIC DOUGH

Make your pizza **GLUTEN-FREE** ADD \$2
ONLY IN MEDIUM ~12" SIZE

Small ~9" Medium ~12" Large ~16"

		Small ~9"	Medium ~12"	Large ~16"
CHEESE PIZZA Tomato sauce and mozzarella blend		11.00	15.00	18.00
MARGHERITA Crushed tomato sauce, fresh mozzarella, finished with fresh basil		14.00	17.00	19.75
PEPPERONI Nitrate-free pepperoni, tomato sauce, mozzarella blend		13.00	16.00	19.75
GARDEN Broccoli, crushed tomato sauce, red onion, zucchini, squash, scallions, parsley and mozzarella blend		14.75	18.50	20.75
FIG, PROSCIUTTO & BLUE CHEESE Fig compote with Prosciutto, blue cheese topped with fresh arugula and red wine glaze		16.00	19.95	24.50
CARNIVORE Chunky tomato sauce, mozzarella blend, nitrate-free pepperoni, sweet Italian sausage, smoked bacon and beef		14.75	19.75	22.95
BUFFALO CHICKEN Garlic oil, hot sauce, all natural roasted chicken, cherry tomatoes, mozzarella blend, blue cheese and red onions - finished with our house-made blue cheese dressing		14.75	19.75	22.75
SMOKED BACON ZUCCHINI & SQUASH Garlic oil, roasted zucchini and summer squash, mozzarella blend, smoked bacon, blue cheese, cherry tomatoes and finished with fresh basil		14.75	19.75	22.00
PROSCIUTTO & PINEAPPLE With tomato sauce, mozzarella blend and scallions		14.75	19.75	22.00
GREEN GODDESS Garlic oil, topped with a mixture of fresh spinach, broccoli, ricotta cheese, garlic, then finished with our cheese blend and a pinch of Parmesan cheese		14.75	19.75	21.75
THE FARMER Garlic oil, cherry tomatoes, charred red peppers, Yukon Gold Potatoes, artichoke hearts, green olives, Kalamata olives and fresh mozzarella, topped with a salad of arugula, shaved red onion and balsamic dressing		14.75	19.75	21.75
CHEESEBURGER PIZZA Tomato sauce, mozzarella blend, cheddar cheese, beef and roasted onions, topped with arugula		14.75	19.75	21.75
FOUR CHEESE Fresh mozzarella, fontina, goat and Parmesan cheese, topped with mushrooms		14.75	19.50	21.75
ROASTED GARDEN Garlic oil, spinach, fontina and Parmesan cheese, braised red peppers, onions, rosemary, tomatoes and garlic		14.75	19.50	21.75
BBQ CHICKEN House-made BBQ sauce, all natural roasted chicken, charred red peppers, mozzarella blend and shaved red onions finished with fresh cut scallions		14.75	19.75	22.75
PESTO CHICKEN Pesto sauce, mozzarella blend, all natural oven roasted chicken, goat cheese, Parmesan cheese		14.75	19.75	22.75
SAUSAGE, PEPPER AND ONION Tomato sauce, mozzarella blend, sweet Italian sausage, charred red peppers and roasted onions		14.75	19.50	22.00

DIETARY NOTE: Before placing your order, please inform your server if a person in your party has a food allergy.
An 18% gratuity will be added to all parties of 6 or larger.

CREATE YOUR OWN PIZZA

	Small	Medium	Large
Base Pizza	11.00	15.00	18.00
Extra Toppings	2.00	2.00	2.75
Natural Chicken	5.00	5.00	6.00
Gluten-Free	-	17.00	-

- All of our food is house-made
- 100% Organic flour
- Hormone-free cheese and meat
- We support our local farms and community



1 CRUST

White
Whole Wheat
Multigrain

GLUTEN-FREE
12" only ADD \$2

2 SAUCE

Tomato Sauce
Crushed Tomato
Pesto
SM M L
\$01.00 \$02.00 \$03.00
BBQ Sauce
Buffalo Sauce
White Bean
Spicy Tomato
Garlic Oil
Olive Oil

3 CHEESE

Mozzarella-Provolone
Fresh Mozzarella
Ricotta
Feta
Cheddar
Goat Cheese
Blue Cheese
Fontina Cheese
Parmesan

4 PROTEIN

Chicken
Smoked Bacon
Italian Sausage
Pepperoni
Beef
Sliced Prosciutto
Anchovies
Tofu

VEGGIES	SEASONING	OTHER
Artichoke Hearts Cherry Tomatoes Roasted Eggplant Mushroom Blend Zucchini Broccoli Summer Squash Red Peppers	Sautéed Red Onions Shaved Red Onions Roasted Spanish Onions Yukon Gold Potatoes	Fresh Basil Fresh Garlic Fresh Oregano Parsley Scallions Kalamata Olives Green Olives Arugula Pineapple Hot Thai Peppers Spicy Banana Peppers Spinach Capers

CALZONE

Extra Toppings \$2.00
Chicken \$3

VEGGIE Broccoli, cherry tomatoes, roasted mushrooms, ricotta, garlic, mozzarella-provolone blend, finished with fresh Parmesan cheese	16.50
MEAT LOVERS House-made meatballs, sausage, pepperoni, bacon with roasted peppers, roasted onions, mozzarella-provolone blend, finished with fresh Parmesan cheese	16.50
CHEESE Mozzarella, provolone and fresh Parmesan cheese	15.50

CHOICE OF DIPPING SAUCE: Tomato, Spicy Tomato, Cheese sauce

HOT PRESSED FLAT BREAD

BAKED IN OUR HEARTH OVEN

White or Whole Wheat

STEAK TIP SANDWICH Roasted steak tips, served on our organic Flat bread with melted cheddar and arugula	14.00
TURKEY CLUB Organic flat bread, smoked turkey breast, aioli, tomato, mozzarella-provolone cheese, bacon and mixed greens	12.50
MEATBALL DELIGHT House-made meatballs, mozzarella-provolone blend, our tomato sauce and fresh basil	12.00
ROASTED VEGGIE Roasted eggplant, zucchini, summer squash, fresh basil, mozzarella-provolone blend and tomato sauce	12.50
CHICKEN BIANCO (Made with All Natural Chicken) Roasted chicken, fresh mozzarella, shaved red onion, cherry tomatoes, artichoke hearts, arugula and aioli	13.00
PORTO CHICKEN Roasted chicken breast tossed in pesto sauce, goat cheese, red pepper and arugula served in our house-made flat bread	13.00



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