

CRISCITO PIZZA MENU

PIZZA - 12" - NEAPOLITAN STYLE OR NY STYLE

Neapolitan style - Organic dough, slow risen and cooked at 800 degrees - light, fresh, soft, thin crust, puffy edges
or

NY Style - Organic dough, slow risen and cooked at 600 degrees - crispy, well done, thin crust, better for take out

Gluten free available - \$4

Margherita (Neapolitan only) - House made fresh mozzarella, organic tomato sauce, extra virgin olive oil, grana, fresh basil - \$17

Prosciutto and Arugula - (Neapolitan only) - Prosciutto di Parma, arugula, house made mozzarella, organic tomato sauce, parmigiano, extra virgin olive oil - \$22

Carbonara (Neapolitan only) - Roasted egg, bacon, parmigiano, house made mozzarella, Grande mozzarella, black pepper, fresh basil - \$20

Calabrian (Neapolitan or NY) - Sausage, house made fresh mozzarella, calabrian peppers, garlic, grana, organic tomato sauce, extra virgin olive oil, fresh basil - \$21

San Diegan (Neapolitan or NY) - House made carnitas, house made fresh mozzarella, cilantro lime crema, calabrian peppers, grana, fresh basil, red onion, tomato - \$22

Honey Basil Garlic (*Fan Favorite* - Neapolitan or NY) - Local honey, fresh garlic, fresh basil, Grande mozzarella, house made mozzarella, grana - \$17 Recommendation - add ricotta and hot honey +\$2

Mushroom Truffle (Neapolitan or NY) Roasted mushroom, truffle oil, fresh garlic, parmigiano, Grande mozzarella, house made fresh mozzarella, fresh basil - \$17

Pepperoni (Neapolitan or NY) - Artisan pepperoni, grana, mozzarella, organic tomato sauce - \$19
Recommendation - add hot honey +\$1

Tomato Pie (*Fan Favorite* - NJ/NY style only) - Chunky tomato sauce, Grande mozzarella, house made mozzarella, grana - \$16

NYC Cheese (NY only) - Grande mozzarella, house made mozzarella, organic tomato sauce, grana - \$16

Fig and Goat Cheese (Neapolitan or NY) - Goat cheese, dried figs, fresh mint, hot honey, house made mozzarella, Grande mozzarella - \$18

Lasagna Pizza (Neapolitan or NY) - Ricotta, sausage, pecorino, Grande mozzarella, organic tomato sauce,, fresh basil - \$20

Vegan (Neapolitan or NY) - Spinach, organic tomato sauce, fresh garlic, mushrooms, seasonal veggies, fresh basil - \$16 - add mozzarella and grana padano - \$2

White Pizza - (Neapolitan or NY) Ricotta, house made mozzarella, Grande mozzarella, fresh garlic, pecorino, fresh basil - \$17

10" Kids Cheese - \$12, 10" Kids Pepperoni - \$13

Add ons: Marinated chicken - \$4, Artisan Pepperoni - \$3, Italian Sausage - \$3, House made carnitas - \$3, Prosciutto di Parma - \$4, Substitute meat - \$1, Mushrooms - \$1, Hot Honey - \$1, Calabrian Peppers - \$1, Sicilian green Castelvetrano olives - \$2, 12" Gluten Free - +\$4, Vegan cheese replace - \$2, Ricotta - \$1

Chop Salad - Romaine, feta, cherry tomatoes, cucumber, garbanzo beans, cilantro, red onion, pepitas, castelvetrano green olives, house made cilantro lime dressing, sea salt - \$13

Roasted Salad - Quinoa, roasted sweet potatoes, roasted carrots, beets, spinach, arugula, sliced almonds, goat cheese, cranberries, sunflower seeds, house made basil balsamic vinaigrette - \$14

Farro Salad - Spinach, pecans, farro, roasted carrots, shaved parmigiano, garbanzo beans, cherry tomatoes, house made apple cider vinaigrette - \$14

Caesar Salad - Romaine, kale, parmigiano, deli style croutons, cherry tomatoes, cucumbers, house made dressing, black pepper - \$13

Cranberry Apple Salad - Apples, goat cheese, spinach, arugula, mint, walnuts, dried cranberries, cucumber, basil balsamic vinaigrette - \$13

Add ons: Marinated chicken - \$4, Prosciutto di Parma - \$4, Carnitas - \$3

Gelato - 6 rotating flavors - small \$5, large \$7

Draft Beer - 16 oz -

Pure Project Pure West - *West Coast IPA* (clean, bright, hoppy - 6.3%) - \$8.50

Mason Ale Works Respeto - *Mexican Lager* (light, fresh, clean - 4.5%) - \$8

Cans - 16 oz

Booze Brothers 1-800 Tropics - *Hazy IPA* (New England style IPA, peach, mango, pineapple - 6.7%) - \$8

Booze Brothers Gonzo Mania - *Japanese Lager* (brewed with rice and yuzu - 5.0%) - \$7

Pure Project Tropical Mist - *Citrus Blond* (refreshing, citrusy blonde - 5.1%) - \$8

Pure Project Diamond Dust - *Murky IPA* (lush, juicy, tropical - 6.7%) - \$8

Pure Project Rove - *Light Lager* - (4.2%) - \$7

Pure Project Red Rock Ridge - *Amber Ale* (toasted bread, english toffee, floral - 5.5%) - \$8

Wine

Whites/Rose

2021 Santa Cristina Pinot Grigio - \$9 , \$30

2022 Tormaresca Chardonnay- \$10 , \$35

2022 Tormaresca Calafuria Rosato - \$10, \$35

2022 Antinori Guado al Tasso Vermentino - \$15 , \$50

2022 Antinori Castello Della Sala Conte Della Vipera - \$17 , \$55

2022 Castello Della Sala San Giovanni Della Sala - \$16 , \$52

Reds

2020 Prunotto Occhetti Nebbiolo - \$15/\$52

2021 Peppoli Chianti Classico - \$13 - \$48

2019 Villa Antinori Rosso (Toscana IGT) - \$15, \$54

2020 Marchese Antinori Tenuta Tignanello (Chianti Classico DOCG Riserva) - \$94

2021 Guado al Tasso Il Bruciato - \$64

2018 Bussia Barolo- \$104

2018 Pian delle Vigne (Brunello di Montalcino) - \$135

Non Alcoholic

Perrier sparkling water - \$4

San Pellegrino Arranciata (orange) - \$3

San Pellegrino Limonata (lemon) - \$3

Coke - \$3

Sprite - \$3

Diet Coke - \$3

Aquafina - \$2.50