

# 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 550 degrees - crispy, well done, thin crust, better for take out

12" Gluten free available - \$4

**Margherita** (Neapolitan only) - \$17

House made fresh mozzarella,  
organic tomato sauce, extra virgin olive oil,  
grana, fresh basil

**Prosciutto and Arugula** - (Neapolitan only) - \$22

Prosciutto di Parma, arugula, house made mozzarella,  
organic tomato sauce, parmigiano, extra virgin olive oil

**Carbonara** (Neapolitan only) - \$20

Roasted egg, bacon, parmigiano, house made mozzarella, Grande  
mozzarella, black pepper, fresh basil

**Calabrian** (Neapolitan or NY) - \$21

Sausage, house made fresh mozzarella, calabrian peppers, garlic,  
grana, organic tomato sauce, extra virgin olive oil, fresh basil

**San Diegan** (Neapolitan or NY) - \$22

House made carnitas, house made fresh mozzarella, cilantro lime  
crema, calabrian peppers, grana, fresh basil, red onion, tomato

**Honey Basil Garlic** (*Fan Favorite* - Neapolitan or NY) - \$18

Local honey, fresh garlic, fresh basil, Grande mozzarella, house  
made mozzarella, grana  
Recommendation - add ricotta and hot honey +\$2

**Mushroom Truffle** (Neapolitan or NY) - \$18

Roasted mushroom, truffle oil, fresh garlic, parmigiano, Grande  
mozzarella, house made fresh mozzarella, fresh basil

**Pepperoni** (Neapolitan or NY) - \$19

Artisan pepperoni, grana, Grande mozzarella, organic tomato  
sauce  
Recommendation - add hot honey +\$1

**Tomato Pie** (*Fan favorite* - well done NY style only) - \$16

Chunky tomato sauce, Grande mozzarella, house made  
mozzarella, grana

**NYC Cheese** (NY only) - \$16

Grande mozzarella, house made mozzarella, organic tomato  
sauce, grana

**Fig and Goat Cheese** (Neapolitan or NY) - \$19

Goat cheese, dried figs, fresh mint, hot honey, house made  
mozzarella, Grande mozzarella

**Lasagna Pizza** (Neapolitan or NY) - \$20

Sausage, pecorino romano, Grande mozzarella, organic tomato  
sauce,, fresh basil

**Vegan** (Neapolitan or NY) - \$17

Spinach, organic tomato sauce, fresh garlic, mushrooms, seasonal  
veggies, fresh basil - add mozzarella and grana padano - \$2

**White Pizza** - (Neapolitan or NY) - \$18

Ricotta, house made mozzarella, Grande mozzarella, fresh garlic,  
pecorino, fresh basil

**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,  
Vegan cheese replace - \$2, Ricotta - \$1

### **Salads**

**Chop Salad** - Romaine, feta, cherry tomatoes, cucumber,  
garbanzo beans, cilantro, red onion, pepitas, castelvetrano green  
olives, house made cilantro lime dressing, sea salt - \$14

**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

Societe/Karl Strauss The Godfather - *Italian Pilsner* (fruity, floral, earthy, touch of bitterness - 6%) - \$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%) - \$8

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%) - \$8

Hard Kombucha - 12 oz.

Bambucha - *Tropical Guava organic hard kombucha* (guava, mango, pineapple, hibiscus - 6%) - \$8

Wine

*Sparkling*

Mionetto Prosecco, DOC Treviso Brut - \$10

*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

2020 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 Italian soda Aranciata (orange) or Limonata (lemon) - \$3

Coke / Sprite / Diet Coke - \$3

Aquafina bottled water - \$3