

OUR MENU

Our menu is deliciously different and is inspired by exciting flavors and local, fresh, organic ingredients. Everything we make is crafted by hand and made with heart.

We serve 12" Neapolitan style pies that start with a house-made crust that is airy, light and intentionally charred - a harmony of crispy, chewy, soft and tangy. Next, we use the finest organic crushed tomatoes and organic extra virgin olive oil. Then, we add locally grown herbs for a layer of dimension and flavor. And, for the toppings...We use local dairy to make ricotta and fresh mozzarella daily. Then, we select only the best natural meats, the freshest organic produce and distinctive artisanal cheeses. That's just how we roll.

* Please note the following menu is our catering menu and is not available in its entirety at public events. We typically feature a selection of 4-6 pizzas.

We offer two tasty options for your party - the Simply Pizza Party or The Octopus's Garden Party.

THE SIMPLY PIZZA PARTY...

... includes unlimited gourmet pizzas served buffet style with your choice of Traditional Margherita or Spicy Margherita PLUS 4 additional pizzas from our [MENU](#). Ideal for simpler events, for a hands-on host contributing their own creations, or as an add-on or after-party option for larger events hosted by another caterer.

THE OCTOPUS'S GARDEN PARTY...

... is a four course gastronomic feast served family style. It includes your choice of 1 Appetizer, 1 Salad, unlimited servings of your choice of Traditional Margherita or Spicy Margherita pizza PLUS 3 additional pizzas from our [MENU](#), and 1 Dessert.

APPETIZERS

BRUSCHETTA ANCHOVY

Olive Tapenade/Imported Anchovy/Orange Zest/Parsley

BRUSCHETTA FUNGHI

House-Made Ricotta/Garlic/Wood-Roasted Mushrooms/Thyme/Aged Balsamic Reduction

BRUSCHETTA TOMATO

House-Made Ricotta/Basil/Roasted Tomatoes/Basil-Infused Honey

MIXED SALUMI BOARD (served with grisini)

Selection of Artisanal Cured Meats
add \$3.50 pp

WOOD-FIRED ARTICHOKE DIP (served with rosemary crackers)

Artichoke Hearts/Baby Spinach/Creamy Three-Cheese Blend
add \$1.50 pp

WOOD-ROASTED MEATBALLS (served with ciabatta bread)

House-Made Meatballs/Slow Simmered Marinara/Shaved Parmesan
add \$2.50 pp

ORGANIC SALADS

Served with Wood-Fired Rosemary Flatbread

KALE CAESAR SALAD

Kale and Crisp Romaine Lettuce Blend/Imported Anchovies/House-Made Croutons/Shaved Parmesan/Lemon-Anchovy Dressing

SALAD SICILIANA

Baby Spinach and Arugula Blend/Shaved Fennel/Oil-Cured Black Olives/Toasted Almonds/Citrus Vinaigrette

SIGNATURE SALAD

Mixed Greens/Shaved Parmesan/Cremeni Mushrooms/Toasted Walnuts/Red Wine Vinaigrette with Porcini and Truffle
add \$1.50 pp

SIMPLY ARUGULA SALAD

Baby Arugula/Shaved Parmesan/Lemon Juice/White Truffle Oil

RED PIZZAS

12" Pies Crafted with Organic Crushed Tomatoes, Organic Olive Oil, and House-Made Mozzarella

ANCHOVY*

Chile-Infused Olive Oil/Fresh Garlic and Oregano/Red Onion/
Kalamata Olives/Imported Anchovies/Pecorino

ANGRY SHRIMP*

Chile-Infused Olive Oil/Fresh Garlic and Oregano/Gulf Shrimp/
Scamorza/Mozzarella/Calabrian Chile Peppers/Parmesan
add \$2 pp

BEE STING* (our signature pie!)

Chile-Infused Olive Oil/Fresh Garlic and Herbs/Mozzarella/Calabrese/
Hot Pepper Honey/Parmesan

BUTTER + BACON

European Butter/Black Pepper/Bacon/Sweet Onion/Parmesan/House-
Made Staciarella

FEELIN' FUNGHI

Rosemary-Infused Olive Oil/Fresh Thyme/Imported Fontina/Fresh
Assorted Mushrooms/Mozzarella/Parmesan

GARLICKY SPINACI

Garlic-Infused Olive Oil/Fresh Garlic/Baby Spinach/Mozzarella/
Imported Fontina/Pine Nuts/Parmesan

HAM I AM

Country Ham/Sweet Onions/Fresh Rosemary/Fresh Cremini
Mushrooms/Artichokes/Imported Fontina/Mozzarella/Parmesan

KALE-AFORNIA

Smoked Tomato Sauce/Kale/Fresh Garlic/Bacon/Charred Sweet
Onion/Scamorza/Gruyere/Secret Sorgum

LUAU

Country Ham/Bacon/Fresh Pineapple/Scamorza/Scallion/Teriyaki

MARGHERITA

Mozzarella/Fresh Basil/Imported Parmesan

NICE-A-MEATBALL

House-Made Meatballs/Fresh Garlic and Oregano/House-Made
Ricotta/Aged Provolone/Sweet Onion/Mozzarella
add \$1.50 pp

PEPPY RONI

Mozzarella/Red Pepper Flakes/Pepperoni/Fresh Jalapeno/Parmesan

FIG + FIG (seasonal)

Rosemary-Infused Olive Oil/Fresh Garlic/Blue Cheese/Bacon/Fresh
Figs/Aged Balsamic Reduction

FIG + GOAT

Rosemary-Infused Olive Oil/Fresh Thyme/Bacon/Scamorza/
Mozzarella/Red Onions/Peppadew/Goat Cheese

SPICY MARGHERITA*

Spicy Tomato Sauce/Chile-Infused Olive Oil/Aleppo Pepper Flakes/
Mozzarella/Fresh Basil/Parmesan/Calabrian Chile Peppers

SWEET SAUSAGE

Garlic-Infused Olive Oil/Fresh Garlic and Herbs/Mozzarella/Sweet
Italian Fennel Sausage/Provolone/Sweet Onion/Peppadew/Fennel
Pollen

WHITE PIZZAS

5 CHEESE

Organic Garlic Cream/Black Pepper/Gorgonzola Dolce/Scamorza/
Provolone/Fontina/Parmesan/Truffle Oil
add \$1.50 pp

BOTTARGA

Organic Olive Oil/Roasted Garlic/Fresh Garlic/Red Pepper Flake/
European Butter/ Sliced Potato/Local Clams/Fresh Parsley/Shaved
Bottarga
add \$3.50 pp

CHEVRE + CHARDONNAY

Organic Fennel Cream/Rosemary-Infused Olive Oil/Fresh Oregano/
Provolone/Mozzarella/Sweet Italian Sausage/Shaved Fennel/
Chardonnay Soaked Raisins/Fennel Pollen
add \$1.50 pp

DELICIOSO

Organic Garlic Cream/Garlic-Infused Olive Oil/Mozzarella/Scamorza/
Grape Tomatoes/Baby Arugula/Parmesan/Truffle Honey

JERSEY GIRL (seasonal)

Sweet Pepper Cream/Rosemary-Infused Olive Oil/Fresh Basil/Sweet
Corn/Cherry Tomatoes/Shitake Mushrooms/Mozzarella/Fried Shisito
Peppers

KALE CAESAR

Organic Parmesan Cream/Garlic-Infused Olive Oil/Fresh Garlic/Black
Pepper/Kale/Imported Anchovy/Shaved Parmesan/Lemon-Anchovy
Dressing

MORTADELLA

Organic Garlic Cream/Garlic-Infused Olive Oil/Fresh Garlic/
Mortadella/Ricotta/Mozzarella/Pistachio Pesto/Parmesan

PESTO SHRIMP

Pesto Cream/Garlic-Infused Olive Oil/Fresh Basil/Mozzarella/Fontina/
Gulf Shrimp/Cherry Tomatoes/Fontina/Mozzarella/Parmesan
add \$2 pp

POLPO (seasonal)

Organic Garlic Cream/Lemon Zest/Red Pepper Flake/Wood-Roasted
Octopus/Pickled Watermelon/Olive Tapenade/Feta Cheese/Baby
Arugula
add \$3 pp

SQUASH BLOSSOM

Basil-Infused Olive Oil/Sliced Squash/Fresh Thyme/Oil-Cured Black
Olives/House-Made Basil Ricotta/Mozzarella/Squash Blossoms/
Parmesan/Pesto

UN-X-SPECK-TED*

Organic Garlic Cream/Calabrian Chile/Imported Speck/Red Onion/
Parmesan/Baby Arugula
add \$2 pp

* SPICY PIZZAS

DESSERT

TIRAMISU

Espresso Soaked Lady Fingers/Imported Mascarpone/Cocoa Powder

LIMONE-MISU

Limoncello Soaked Lady Fingers/Organic Lemon Curd/Imported Mascarpone

WOOD-FIRED S'MORES ITALIANO (our most popular dessert)

Graham Cracker/Marshmallows/Nutella/Toasted Hazelnuts

LIMONE PIZZA

Organic Lemon Curd/Mascarpone/Lemon Zest/Confectioners' Sugar

CHERRY PIE PIZZA

Amarena Cherries/Vanilla Mascarpone/Amaretti Cookie Crumble/Toasted Almond

NEW ENGLAND APPLE PIE PIZZA (Seasonal)

Apples/Butter/Cinnamon Sugar/Artisan Cheddar

FRANGELICO FIG PIZZA (Seasonal)

Fresh Figs/Triple Cream Blue/Toasted Hazelnuts/Frangelico Glaze

PIZZA CO.
LOCAL ★ FRESH ★ ORGANIC

THE SIMPLY PIZZA PARTY

Tuesday-Thursday Lunch Only

Up to 25 Guests - \$650 - 1.5 hours serving time

Tuesday-Thursday Lunch or Dinner and Friday Lunch

25-50 Guests - \$1,000 - 2 hours serving time

51- 75 Guests - \$1,250 - 2.5 hours serving time

76-100 Guests - \$1,500 - 3 hours serving time

101-125 Guests - \$1,750 - 3 hours serving time

Friday Dinner, Saturday Lunch, and Sunday Lunch and Dinner

Add \$100 to the above rates

Saturday Dinner (51-75 guest minimum)

Add \$200 to the above rates

THE OCTOPUS'S GARDEN PARTY

Tuesday-Thursday Lunch Only

Up to 25 Guests - \$850 - 1.5 hours serving time

Tuesday-Thursday Lunch or Dinner and Friday Lunch

25-50 Guests - \$1,250 - 2.5 hours serving time

51- 75 Guests - \$1,625 - 3 hours serving time

76-100 Guests - \$2000 - 3 hours serving time

101-125 Guests - \$2375 - 3 hours serving time

Friday Dinner, Saturday Lunch, and Sunday Lunch and Dinner

Add \$100 to the above rates

Saturday Dinner (51-75 guest minimum)

Add \$200 to the above rates

POLLO

PIZZA CO.

LOCAL ★ FRESH ★ ORGANIC

BEVERAGES

Beverages are not included in the above pricing. Drink packages are priced per person. Every Craft Beer & Wine package includes 2 local craft beers and 2 estate wines custom-selected to compliment your pizza choices PLUS our refreshing signature honey-basil lemonade free of charge, as a non-alcoholic option for your guests.

CRAFT BEER AND WINE PACKAGE

\$11 per person per hour

NON ALCOHOLIC BEVERAGES

Our Signature Honey-Basil Lemonade

\$2.00 per person

Italian Sparkling & Still Bottled Water

\$2.50 per person