



South Broadway Pizza Company

ANTIPASTI

Tomato Bruschetta – tomatoes and mozzarella tossed with pesto, pistachios, and kalamata olives with flatbread.	12
Italian Meatballs in San Marzano Sauce	10
Flat Bread and Sriracha Hummus – flatbread served with sriracha hummus and herb oil	9
Meats and Cheeses – a generous sampling of our finest meats and cheeses served with flatbread	16
Artichoke and Spinach Dip - served with flatbread	10
Olive Flatbread – with kalamata olives and balsamic glaze	6
Focaccia with Olive Oil	5
Tomato Basil Soup – served with focaccia	5

SALADS

Casa Insalata di SoBro - mixed greens, sun dried tomatoes, cheddar cheese, green goddess dressing, and crisp pancetta	9
Arugula - arugula, Spanish chorizo, feta, toasted almonds, oranges, and balsamic vinaigrette	9
Caesar - romaine, caramelized onion, house Caesar dressing, and parmesan crisp	8
San Antonio Caesar - we add avocado, cherry tomatoes, basil, and cilantro to our regular Caesar for local flavor	10
Greek Salad - a combination of mixed greens and romaine, artichoke hearts, roasted red peppers, olives, marinated onion, and feta cheese, tossed with our red pepper vinaigrette	10
SoBro-Prese - fior di late mozzarella, heirloom tomatoes, capers, pesto, and pistachios with a balsamic glaze	11
Side Salad - mixed greens, tomatoes, and carrots with your choice of dressing	5

Lunch Special: Personal Margherita Pizza with Drink 7.99 * Add Small Salad 2

TOPPINGS

Prosciutto	4	Chorizo Pamplona	3	Artichokes	1
Italian Sausage	3	Anchovies	3	Avocado	2
Pepperoni	3	Red Peppers	1	Roasted Mushrooms	1
Marinated Chicken Breast	3	Kalamata Olives	1	Tomato	1
Smoked Pancetta	3	Spinach	1	Sun Dried Tomato	1
Fried Egg	3	Arugula	1	Fresh Jalapeno	1
Hot Sopressata	3	Caramelized Onion	1	Banana Peppers	1

PIZZA

THE REDS:

	Personal eight inch	Regular twelve inch
The Margherita – the freshest San Marzano tomato sauce, fior di latte mozzarella, and fresh basil	8	14
Pepperoni – San Marzano tomato sauce and house mozzarella with true Italian Salumeria pepperoni	9	15
Italian Sausage and Mushroom – San Marzano sauce, mozzarella, Italian sausage and grilled mushrooms	9	15
Spanish Chorizo Pamplona – (pepperoni's spicy Spanish cousin) with mozzarella, ricotta, capers, and rosemary	10	16
Italian Meats – satisfy your meat cravings with pepperoni, hot sopressata, and crispy prosciutto atop house made mozzarella	12	18
Four Seasons – artichokes for Spring, kalamata olives for Summer, mushrooms for Fall, and prosciutto for Winter	11	17
Fireworks – for a South Texas twist on the traditional pepperoni, we add hot sopressata, banana peppers, and jalapenos	11	17
Build Your Own – start with our San Marzano sauce and house mozzarella and add toppings of your choice	8 plus	13 plus

THE WHITES:

Flat White – garlic oil, mozzarella and ricotta cheeses, finished with crunchy garlic. Simple yet delicious.	8	14
Buffalo Chicken – marinated in our own buffalo sauce, with mozzarella, cheddar and blue cheeses, and marinated onion	11	17
Crispy Prosciutto – mozzarella and ricotta cheeses, rosemary and crispy prosciutto, topped with arugula and balsamic glaze	11	17
FIGJAM – sweet figs, house mozzarella and tangy blue cheese, finished with prosciutto and arugula	12	18
Sriracha Chicken – mozzarella, caramelized onion, chicken breast, sriracha honey, cilantro and avocado	12	18
The Fun Guy – mozzarella, smoked gouda, grilled mushrooms, caramelized onion, pistachios, topped with smoked pancetta	11	17
Bacon and Pears – house made bacon jam, mozzarella, blue cheese, caramelized asian pears, smoked pancetta, and arugula	12	18
Quattro Formaggi – garlic oil, mozzarella, ricotta, parmesan, and tangy blue cheeses, topped with crunchy garlic	10	16
Build Your Own – start with garlic herb oil and mozzarella and add toppings of your choice	8 plus	13 plus

THE GREENS:

P&P – house made pesto and pepperoni with our fresh mozzarella	9	15
Pesto e Verdura – our fresh pesto topped with mozzarella, blue cheese, grilled mushrooms, fresh tomato, and arugula	10	16
Greek Chicken – pesto, mozzarella, feta, gilled chicken breast, onion, red peppers, sun dried tomatoes, and kalamata olives	12	18
Argo the Brave (Greek, no chicken) – all of the above ingredients minus the chicken, and we add artichoke hearts	11	17
Chorizo and Mushroom – with smoked gouda, ricotta, marinated onion, pesto, and rosemary	11	17
Bacon and Eggs – house pesto, fresh mozzarella, smoked pancetta, finished with arugula and a fried egg	11	17
The Green Dragon – pesto, mozzarella, ricotta, fresh tomato, marinated onion, banana peppers, jalapeno, and sriracha honey	11	17
Build Your Own – start with our house made pesto and mozzarella and add toppings of your choice	8 plus	13 plus

CALZONE:

Italian Meats – prosciutto, pepperoni, and hot sopressata with house mozzarella and ricotta	12
Quattro Formaggi – house mozzarella, ricotta, fresh parmesan, and tangy blue cheeses with roasted garglic and basil	10
Pepperoni – pepperoni with house mozzarella, ricotta, and basil	10
Roasted Vegetable – sun dried tomatoes, roasted red peppers, mushrooms, caramelized onion, basil, mozzarella, and ricotta	10
Pesto and Pepperoni – house made pesto, mozzarella, ricotta, pepperoni, and basil	10
Spanish Chorizo and Egg – mozzarella, ricotta, chorizo, rosemary with a fried egg hidden inside– freakin' amazing	11
Italian Sausage – mozzarella, ricotta, Italian sausage and mushrooms	10



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WINE BY THE GLASS

		Glass	Bottle
Lamberti Prosecco	lemon, pear and creamy apple	7	24
Gioioso Moscato	fruity and floral	7	24
Mohua Sauvignon Blanc	tropical fruits, peach and fresh cut lime	8	30
Lageder Chardonnay	tropical fruit with lively acidity	9	32
Luna Pinot Grigio	bright, juicy citrus	7	24
Buehler White Zinfandel	raspberry with a creamy finish	8	30
Cambria Pinot Noir	earthy red fruit and black pepper with a crisp finish	9	35
Catena Malbec	deep red fruit, violet and lavender	9	35
Seven Falls Cabernet	red currant, vanilla and caramel	6	21
La Quercia Montepulciano	black cherry and spice	8	31
Melini Chianti	red fruit, vanilla and almonds	6	21
Cavicchioli Lambrusco	black cherry, currant and balsamic	6	18

FRIZZANTE

Cleto Chiarli Brut Rose	lively strawberry with a neat finish	28
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BLANCO

Love Block Sauvignon Blanc	peach, citrus and passionfruit	32
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ROSSO

Meiomi Pinot Noir	raspberry and mocha with a dark berry finish	38
La Crema Pinot Noir	cherry, pomegranate and sweet spice	35
Ponzi Pinot Noir	cherry, raspberry, rhubarb and allspice	49
Pedroncelli Cabernet	big and bold with raspberry and dried herbs	26
Simi Cabernet	red and black fruit, soft velvety spice	36
Boom Boom Syrah	black cherry, tobacco and lavender	27
Scaia Corvina	cherry cola, vanilla and blackberry	25

WINE FLIGHTS

The Whites	a selection of four of our white wines	12
The Reds	a selection of four of our red wines	12
The Ombre	a selection of a white, a rose, and two reds	12

BEER FLIGHTS

The Flight of Texas	four local Texas beers	12
Build Your Own	select your four favorites	12

SoBro Vino To Go – Enjoy a 30% discount on all bottles to go.

Ask your server about today’s selection of craft beers!

Please drink responsibly. (Don’t make us cut you off)

DRINKS

Iced Tea	2	Coffee	2	Sodas	2	Lemonade	2
Pelligrino Sparkling Water – liter	5	half liter	3.50				
Espresso	2	Cappuccino	4	Latte	4		

HOUSE-MADE GELATO

Small	4	Large	6
Affogato (gelato with a shot of espresso)	6		

An 18% gratuity will be added to parties of 8 or more.