

# MISSIONPIZZA

N A P O L E T A N A

## GLOSSARY

**00:** *double zero*, the finest milling grade of Italian flour. Ours comes from Molino Antimo Caputo in Naples, Italy.

**SOPRESSATA:** *so-press-sa-ta*; dry, cured salami, typical of Calabria. Ours comes from NC's San Giuseppe Salami Co.

**MOZZARELLA DI BUFALA:** fresh mozzarella made from the milk of water buffalo, traditionally from Campania in southern Italy.

**DOC:** *Denominazione di Origine Controllata*. An Italian mark of authenticity, assuring a product is produced using approved methods, within a specified region. Found often on cheeses and wines.

**PECORINO ROMANO:** aged, hard cheese made from sheep's milk. Salty and tangy, often grated into sauces and pastas.

**NDUJA:** *n-doo-ya*; spreadable, spicy, cured salami typical of Calabria.

**BURRATA:** fresh cheese, with an outer shell of mozzarella, filled with mozzarella and cream.

**GUANCIALE:** cured pork cheek.

## DAILY FEATURES

**TEN DOLLAR TUESDAY**

**WEDNESDAY**

**THURSDAY**

**FRIDAY & SATURDAY**

*dine-in only*

all regular menu pizzas are \$10

all wines BTG are \$5

all draft beers are \$1 off

ask your server about our featured menu items

**\*\*This menu is a representation. Menu changes frequently, often featuring daily plates off the menu.**





*Our menu features fresh and imported Italian cheeses, freshly prepared vegetables, hand cut artisan salumi, fresh herbs, and local and seasonal ingredients.*

#### **PLATES**

**GREEN SALAD** mixed greens, red onion, grape tomato, sherry vin, pecorino

**WOOD-FIRED CAULIFLOWER WEDGE** whipped goat cheese, balsamic syrup, ev olive oil

**ROASTED VEG PLATE** wood-fired veg, other good stuff

**SHRIMP ARRABIATA** angry tomato sauce, parmigiano, basil, sop bread

**MEATBALLS** tomato sauce, ricotta, basil

#### **SIDE OF PASTA**

**SPAGHETTI** tomato sauce, parmigiano, basil

**BUCATINI ALL'AMATRICIANA** guanciale, pancetta, sopressata, tomato sauce, pecorino

**LEMON SHRIMP BUCATINI** shrimp, lemon, charred tomato, garlic, basil, parmigiano

**SPAGHETTI ALLE VONGOLE** clams, pancetta, garlic, charred tomato, toasted panko

#### **DESSERTS**

**ZEPPOLE** Italian doughnuts with powdered sugar and caramel

**GELATO** selection varies when available

**ALL PIZZAS ARE ABOUT 12". IN THE NAPOLETANA TRADITION, OUR DOUGH IS MADE FROM 00 FLOUR, WATER, SALT, YEAST, AND NOTHING ELSE. BAKED FOR 90 SECONDS OR LESS IN OUR 1000 DEGREE STEFANO FERRARA OVEN, YOUR PIZZA WILL BE CHARRED AND BLISTERED, WITH A LIGHT, SOFT CORNICIONE, AND A CRISPY VENEER. TO EAT, FOLD IT, OR DO AS THE NEAPOLITANS DO AND USE YOUR FORK AND KNIFE AND SOP THE PLATE WITH THE CRUST. BEST EATEN WHILE HOT; DILLY DALLYING IS DISCOURAGED. NO SLICES.**

*All pizzas are finished with extra virgin olive oil*

**PIZZE ROSSA** all have crushed tomato sauce

**MARGHERITA** fresh mozzarella, pecorino, basil

**MARGHERITA EXTRA** imported mozzarella di bufala, pecorino, basil

**MARINARA** garlic, oregano

**SAUSAGE & PEPPERS** fresh mozzarella, Italian sausage, garlic, peppadew, oregano

**DIAVOLA** fresh mozzarella, hot sopressata, chilis, honey, pecorino, basil

**CRY BABY** red onion, roasted garlic, pecorino, parmigiano, oregano, basil

**ITALIAN STALLION** Italian sausage, red onion, pecorino, parmigiano, oregano

**PIZZE BIANCA** no tomato sauce

**ROCKET MAN** grape tomato, fresh mozzarella, NC country ham, arugula, parmigiano, basil

**BIANCA** fresh mozzarella, smoked mozzarella, ricotta cream, parmigiano, pecorino, basil

**HAM AND EGG** pancetta, red onion, runny egg, pecorino, parmigiano, basil

**FUNGHI** crimini, shitake, smoked mozzarella, fresh mozzarella, garlic, parmigiano, thyme

**NDUJA OR DON'T YA** nduja, ricotta cream, cured lemon, pecorino, chilis, thyme

**FILETTI** grape tomato, garlic, burrata, parmigiano, basil

**BILLY JOWL** ricotta cream, smoked mozzarella, guanciale, fennel pollen, black pepper, oregano

**ADDITIONS ARE DISCOURAGED. IF YOU MUST, LIMIT TO 1 ITEM.**

mozzarella di bufala | burrata | NC country ham

fresh mozzarella | smoked mozzarella | ricotta cream | Italian sausage | sopressata | pancetta | nduja |

runny egg | arugula

mushroom | onion | grape tomato | herbs | peppadew | garlic

#### **DRINKS**

Iced tea | Cheerwine 355ml | Limonata, Aranciata Rossa 330ml | Diet Coke 355ml | Coffee

Mexican Coke 500ml

#### **ROUND OF BEERS FOR THE KITCHEN**

*Our pizza is best enjoyed right out of the oven. Take out is not recommended; it compromises the light, delicate crust we strive to achieve. We do accept take-out orders; however, priority is given to our dine-in guests. Take-out pizzas are best reheated in a hot pan on the stove.*

\*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness



Our wines are all Italian, highlighting a variety of Italian grapes, regions, and micro climates. Many of these selections represent small-producer, family run vineyards, most of them DOC or DOCG.

#### WHITES

- LAMBERTI PROSECCO DOC** Veneto 100% Glera  
*Floral, crisp, balanced, feel-good bubbles.*
- STEMMARI PINOT GRIGIO** 2014 Sicily 100% Pinot Grigio  
*Crisp ripe fruit balanced with tart minerality. Medium body.*
- MASCIARELLI TREBBIANO D'ABRUZZO DOC** 2014 Abruzzo 100% Trebbiano  
*Floral, with ripe stone fruit notes. Medium body.*
- MELINI ORVIETO CLASSICO DOC** 2014 Tuscany  
*Crisp, dry, floral. Medium bodied with a clean finish.*
- TABURNO FALANGHINA DEL SANNIO DOC** 2014 Campagna 100% Falanghina  
*Crisp, floral fruit, balanced with bright minerality. Cool wine.*
- INAMA SOAVE CLASSICO DOC** 2014 Veneto 100% Garganega  
*Floral with strong minerality, interesting finish and complex character. A staff favorite.*
- LA MORA VERMENTINO** 2014 Tuscany  
*Bright fruit. Clean and crisp, with a medium body.*
- LA CASACCIA CHARNO CHARDONNAY PIEDMONTE DOC** 2013 Cella Monte 100% chardonnay  
*Certified organic. Floral nose balanced with bright minerality.*
- MASCIARELLI MARINA CVETIC TREBBIANO RISERVA DOC** 2012 Abruzzo 100% Trebbiano  
*Complex wine with floral, stone fruit notes and mercurial character. An ode to the winemaker's wife.*

#### REDS

- CENTORAME CERASUOLO D'ABRUZZO** 2013 Abruzzo 100% Montepulciano  
*Bright, crisp, refreshing rose. Easy to get into trouble drinking this wine.*
- G.D VAJRA LANGHE ROSSO DOC** 2012 Piemonte Nebbiolo, Dolcetto, Barbera  
*Earthy, fruit forward, tannic wine with long finish. Very interesting.*
- CARUSSIN ASINOI BARBERA D'ASTI PIEMONTE DOC** 2013 Piemonte 100% Barbera  
*Jammy,, bright, earthy. Well balanced, versatile wine..*
- SANTI VALPOLICELLA RIPASSO** 2012 Veneto 70% Corvina 30% Rondinella  
*Earthy, spicy, with medium body and dry finish. 2<sup>nd</sup> fermentation with amarone makes a rich, complex wine.*
- MELINI CHIANTI RISERVA** 2012 85% Sangiovese  
*Medium bodied with jammy fruit, spice, and firm finish.  
Jammy, earthy, with balanced acidity and spice.*
- FANTINI SANGIOVESE** 2013 Abruzzo 100% Sangiovese  
*Approachable wine with balanced fruit and acidity. Earthy notes and mild tannins.*
- ROCCA DELLA MACIE SASYR** 2012 Tuscany 60% Sangiovese 40% Syrah  
*Versatile wine with dark berry notes, balanced acidity, easy finish.*
- TORRE DEI BEATI MONTEPULCIANO D'ABRUZZO DOC** 2013 Abruzzo 100% Montepulciano  
*Deep red, complex fruit and minerality from limestone rich soil. Elegant wine with long spicy finish.*
- VALLANA CAMPI RAUDII** Piedmont 80% Nebbiolo 20% Vespolina  
*Bright and earthy, with light tannins. Great value Nebbiolo.*
- INAMA CARMENERE** 2012 Veneto 75% Carmenere 25% Merlot  
*Earth and spice balanced with soft fruit makes for rich, complex character. Easy drinking.*
- PRODIGO NERO D'AVOLA** 2013 Sicily 100% Nero d'Avola  
*Rich, earthy, smoky, with medium body and a long, dry finish.*
- TALO MALVASIA NERA** 2013 Puglia 100% Malvasia Nera  
*Jammy fruit, spice, full body with a long finish.*