



Dal 2010 • Pizza Tradizionale di Napoli

At **Pizza e Vino**, **authenticity meets passion**. Our AVPN-certified pizzas are made with fresh fior di latte mozzarella, hand-milled San Marzano D.O.P. tomatoes, and dough prepared from Caputo “00” flour, slow-fermented for 48 hours. Each pizza is fired in a hand-built oven crafted from imported volcanic brick - capturing the true tradition and artistry of Napoli.

Flour, water, yeast, salt...and passion.

SMALL PLATES paired with either wood-fired flatbread or crostini

Artichoke Dip	warm blend with artichoke hearts, parmigiano reggiano	14
Crispy Brussels	bussels sprouts, smoked pancetta, garlic, balsamic reduction	16
Burrata e Prosciutto	creamy burrata, prosciutto di parma riserva, balsamic reduction	22
Polpette	grass-fed angus beef meatballs, spicy san marzano d.o.p tomato sauce, pecorino romano, basil	16
Goat Cheese Rustico	creamy goat cheese, roasted baby tomatoes, kalamata olives, basil pesto	15
Olives	warm house-marinated mediterranean olives	12
Bruschetta	toasted ciabatta, roma tomatoes, fresh basil, garlic, aged balsamic, evoo	12
Spiedini	baked fresh mozzarella wrapped in prosciutto, on arugula and balsamic reduction	16

INSALATE fresh organic salads served with house-made dressing and wood-fired flatbread

Della Casa	spring mix, baby tomatoes, shaved parmigiano, balsamic vinaigrette add crispy pancetta +2	13
Salerno	arugula, goat cheese, roasted red peppers, balsamic vinaigrette add crispy pancetta +2	15
Fresca	arugula, marinated artichoke, crispy pancetta, kalamata olive, lemon vinaigrette	16
Capri	spring mix, ciliegine mozzarella, baby tomatoes, basil, balsamic vinaigrette	15
Insalata Pizza	any salad served atop a full wood-fired napoletana flatbread	+3

PIZZE ROSSE san marzano d.o.p tomatoes, italian extra virgin olive oil, pecorino romano, sicilian sea salt

Margherita Classica	fior di latte mozzarella, basil certified napoletana d.o.c	18
Bufalina	imported mozzarella di bufala, organic baby tomatoes, garlic, basil	21
Capricciosa	prosciutto “cotto” ham, marinated artichoke, kalamata olives, portobello mushrooms, basil, fior di latte mozzarella	21
Diavola	soppressata piccante, fresno chile, kalamata olives, aleppo pepper, basil, fior di latte mozzarella	21
Lazio	arrabbiata sauce, roasted red peppers, garlic, fennel sausage, caramelized onion, fior di latte mozzarella, sicilian oregano	21
La Carne	fennel sausage, soppressata piccante, pancetta, prosciutto “cotto” ham, basil, fior di latte mozzarella	22
Pozzuoli	artisanal pepperoni, fennel sausage, red onions, basil, portobello mushrooms, fior di latte mozzarella	21
Doppio Pepperoni	artisanal pepperoni, sicilian oregano, fior di latte mozzarella	21
Ortolana	zucchini, roasted red peppers, portobello mushrooms, red onion, baby tomatoes, basil, fior di latte mozzarella	20
Marinara	sicilian oregano, garlic, basil no cheese	16

PIZZE BIANCHE without red sauce, extra virgin olive oil, pecorino romano, sicilian sea salt

Pistacchio	pistachio pesto, fennel sausage, basil, fior di latte mozzarella	22
Prosciutto e Rucola	prosciutto di parma, arugula, shaved parmigiano, basil, fior di latte mozzarella arugula & prosciutto added after baking	23
Ardente	mascarpone, fior di latte mozzarella, artisanal pepperoni, jalapeño, sicilian oregano, hot honey	21
Bianca	caramelized onion, garlic, goat cheese, fior di latte mozzarella, sicilian oregano	20
Pompeii	basil pesto, prosciutto “cotto” ham, portobello mushrooms, basil, fior di latte mozzarella	21
Tartufo	imported mozzarella di bufala, white truffle olive oil, prosciutto di parma, portobello mushrooms, basil prosciutto added after baking	24
Patate	roasted yukon gold potato, pancetta, rosemary, smoked bocconcini provolone, fior di latte mozzarella	21
5 Formaggi	mascarpone, fior di latte mozzarella, smoked bocconcini provolone, parmigiano reggiano, pecorino romano, sicilian oregano	20

ADD ONS:

Fennel Sausage +3 | Pepperoni +3 | Anchovies +4 | Prosciutto di Parma +6 | Soppressata +3 | Chicken Sausage +3 | Prosciutto “Cotto” Ham +3
Portobello Mushrooms +2 | Red Bell Peppers +2 | Kalamata Olives +3 | Red Onions +2 | Fresno Chile +3 | Jalapeño +2 | Arugula +3 | Zucchini +2
Baby Tomatoes +2 | Sub Mozzarella di Bufala +3 | White Truffle Oil +3 | Hot Honey +2 | Balsamic Glaze +2

MAKE ANY PIZZA GLUTEN-FREE: +5

Crafted with antico caputo’s gluten-free flour, hand-stretched for the best taste and texture | Prepared in a shared kitchen - trace of gluten may be present.

DOLCI

Pizzetta Nutella	9” pizza crust, hazelnut chocolate, toasted almonds, dusting of icing sugar	12
Tiramisu	mascarpone cream, espresso, frangelico, cocoa	9
Cannoli	crispy shell. ricotta cream, amaretto. choice of mini chocolate chips or sliced almonds	8
Gelato	ask your server for today's house-made selection +3 affogato espresso shot	8
Chocolate Truffle	chocolate mousse gelato with a zabaglione center rolled in hazelnuts and cocoa +3 affogato espresso shot	8

PEV BAR

VINI ROSSI

Nicodemi Montepulciano Terrana	- Abruzzo, Italy, DOC	11		42
Giuliano Rosati Chianti	- Toscana, Italy, DOCG	9		34
Orion Primitivo	- Puglia, Italy, IGT	13		48
Capezzana Barco Reale Blend	- Toscana, Italy, DOC	11		42
Ricossa Barbera d’ Asti Appassimento	- Piemonte, Italy, DOCG	10		38
Bianchi Cabernet Sauvignon	- Paso Robles, CA	15		54
Lyle Thomas Cabernet Sauvignon	- Lodi, CA	12		45
Fog Mountain Pinot Noir	- California	9		34
Cellar Door Estate Red Blend	- Valencia, Spain	9		34

VINI BIANCHI

Riff Pinot Grigio	- Veneto, Italy	9		34
Grove Mill Sauvignon Blanc	- Marlborough, New Zealand	11		42
Bex Riesling	- Mosel, Germany	8		30
De Buxy Bourgogne Chardonnay	- Burgundy, France	13		48
The Crusher Unoaked Chardonnay	- California	9		34

VINI ROSATI

Band of Roses Rosé	- Washington State	9		34
Rocca di Montegrossi Rosé	- Toscana, Italy	12		45

VINI FRIZZANTI

Ca’furlan Prosecco	- Veneto, Italy	10		38
Riccosa Moscato d’Asti	- Piemonte, Italy, DOCG	10		38

VINI DALLA BOTTIGLIA

Andrea Oberto Barolo	- Piemonte, Italy	89
Bava Langhe Nebbiolo	- Piemonte, Italy	52
Marramiero Inferi Montepulciano	- Abruzzo, Italy	79
Castello de Ama Chianti Classico	- Toscana, Italy	65
Tommasi Amarone Classico	- Veneto, Italy	118
Tenute Ortestiadi Nero d’Avola	- Sicilia, Italy	45
Tinazzi Valpolicella Ripasso Superiore	- Veneto, Italy	52
Celani Family Robusto	- Napa Valley	58
Auctioneer Cabernet Sauvignon	- Napa Valley	65
Scouts Honor Proprietary Blend	- Napa Valley	75

BIRRA ALLA SPINA - DRAFT BEER

Peroni “Nastro Azzuro”	- Rome, Italy, Euro Pale Lager	7
Big Lake Amber	- Michigan, Amber Ale	7
Griffin Claw Raggedy Ass	- Michigan, IPA	7
Lagunitas A Little Sumpin Sumpin	- California, Hoppy Wheat Ale	7
Shorts Local’s Light	- Michigan, Light Lager	6
Old Nation M-43	- Michigan, New England IPA	8
Modelo Especial	- Mexico, Mexican Pale Lager	6
Rotating Tap	- Ask your server about today's selection	7

BIRRA IN BOTTIGLIA - BOTTLED BEER

Moretti	- Italy, Euro Pale Lager	7
Cheboygan Blood Orange Honey	- Michigan, Wheat Ale	7
Hofbrauhaus	- Germany, Munich Helles Lager	7
Stella Artois	- Belgium, Euro Pale Lager	7
Modelo Negra	- Mexico, Munich Dunkel	7
Heineken 0.0	- Non-Alcoholic Lager	6
High Noon	- Vodka Hard Seltzer ask server for current selection	6
Vander Mill	- Hard Apple Cider	6

COCKTAILS

Handcrafted with fresh-pressed juices, herbs & house-made syrups

Tia Mia	14
planteray rum, casamigos mezcal, solerno blood orange, almond orgeat, lime	
Basilito	14
fresh basil, tito’s vodka, lemon, basil-infused syrup	
Italicus Margarita	15
italicus rosolio di bergamotto, milagro bianco tequila, lime, agave	
Montenegro sour	15
montenegro amaro, woodford bourbon, lemon, egg white, agave, rosemary	
Siesta	14
milagro bianco tequila, campari, grapefruit, lime, agave	
Sangria	12
from scratch: red wine, applejack, lime, lemon, pineapple, cinnamon syrup	
Giny Germain	14
st. germain, malfy gin, cucumber, lemon, lime, egg white	
Negroni Bianco	15
malfy gin, carpano antica, luxardo bitter bianco, Italicus	
PEV Old Fashioned	15
woodford bourbon, averna amaro, luxardo cherry, orange bitters	

MARTINI ITALIANI

The Espresso Martini	14
espresso, vanilla vodka, kahlua +3 for vanilla gelato affogato	
Pistachio Martini	15
vanilla vodka, disaronno, frangelico, pistachio syrup, crema, pistachios	
Tiramisu Espresso Martini	15
espresso, caffe borghetti, baileys, mascarpone, crema, cocoa, ladyfinger	

SPRITZ BAR

Aperol Spritz	13
aperol, ca’furlan prosecco, orange	
Hugo Spritz	13
st germain, ca’furlan prosecco, mint, lime	
Pallini Spritz	13
pallini limoncello, ca'furlan prosecco, lemon	

ZERO PROOF

Light, layered cocktails - 0% alcohol

Margarita Fresca	12
little saints st. ember, agave, lime	
Amalfi Spritz	11
lyre’s Italian zero proof, fresh orange, san pellegrino blood orange	
Pomelo Fizz	9
grapefruit, lime, ginger beer, agave	
Cucumber Crush	9
cucumber, agave, lime, mint, tonic	

ESPRESSO

Caffé Espresso	4
Doppio Espresso	5
Cappuccino	5
Caffé Americano	4

BEVANDE

San Pellegrino	- Sparkling Mineral Water - sharing bottle	8
Acqua Panna	- Natural Spring Water - sharing bottle	7
San Pellegrino Limonata	- Lemon	5
San Pellegrino Aranciata	- Orange	5
San Pellegrino Rossa	- Blood Orange	5
San Pellegrino Pompelmo	- Grapefruit	5
Fresh Brewed Iced Tea		4
Coke, Diet Coke, Sprite		4