



STARTERS

PEPPERS \$11 **VG** **VE** **N** **GF**
blistered shishitos - marinated red
peppers - almonds - smoked spice

**CRISPY ROASTED
BRUSSELS SPROUTS \$12** **D** **GF**
agrodolce - bacon - manchego

POUTINE \$13 **D** **W** **F**
hand-cut fries - house-made gravy - bacon
Velveeta - scallions - manchego - parsley -
black pepper

EGGPLANT OR PORK|VEAL **E** **D** **W**
MEATBALLS \$15
house-made eggplant or pork & veal blend
served over marinara - aged parmigiano
reggiano
eggplant served with fresh parsley **VG**
pork & veal served with fresh mozzarella

ARANCINI BALLS \$13 **D** **N** **W**
crispy cheesy risotto - veal ragu -
mozzarella - romesco sause - aged
parmigiano reggiano

SALADS

CAESAR \$13 **D** **E** **F**
chopped hearts of romaine - aged
parmigiano reggiano - house-made
croutons. Without croutons **GF**
ARUGULA & FRISEE \$14 **VG** **D** **N**
roasted sun-dried tomatoes - cucumbers - feta -
pine nuts - red wine vinaigrette - granola

CAPRESE \$14 **VG** **D** **GF**
fresh roma tomatoes - basil - mozzarella -
evoo - balsamic - black pepper
sea salt

BEET & BURRATA \$14 **VG** **D** **N** **GF**
fresh red beets - fresh beets - brussels sprouts
burrata cheese - orange slices - almonds - white
wine vinaigrette

HARVEST SALAD \$14 **D** **N** **PN**
bib lettuce - fresh sliced pears - sharp aged
crumbled white cheddar - sweetened tart dried
cherries - house-made maple-honey vinaigrette -
granola mix. Without granola **GF**

PIZZAS

CHOICE OF 12" ARTISAN ROUND, 8 X 12" ROMAN SQUARE
OR 18" NEW YORK STYLE

CHEESE \$18|\$25 **VG** **D** **W**
tomato sauce - mozzarella - asiago - basil

WHITE \$19|\$26 **VG** **D** **W**
evoo - mozzarella - asiago - fontina - garlic

NAPOLI MARGHERITA \$18|\$28 **VG** **D** **W** *Artisan Round only
tomato sauce - basil - fresh mozz- aged parmigiano reggiano - evoo

BLISTERED CHERRY TOMATO \$21|\$26 **VE** **VG** **W** *No cheese
tomato sauce - chili pepper marinated cherry tomatoes - oregano - garlic

PEPPERONI \$23|\$29 **D** **W**
tomato sauce - cup & char pepperoni - mozzarella - asiago - aged parmigiano
reggiano - basil - Mike's hot honey

SAUSAGE \$23|\$29 **D** **W**
tomato sauce - house-made sweet fennel sausage - marinated red bell peppers
mozzarella - asiago - aged parmigiano reggiano - basil

SPICY VODKA SAUSAGE \$25|\$32 **D** **W**
house-made spicy vodka sauce - house-made sweet fennel sausage
Calabrian chili peppers - mozzarella - asiago -aged parmigiano reggiano basil

SOPPRESSATA \$23|\$31 **D** **W**
tomato sauce - soppressata - mozzarella - asiago - aged parmigiano reggiano
basil - Mike's hot honey

PEAR \$23 **VG** **D** **W** *Round only
evoo - fresh pear - bleu cheese - micro arugula - balsamic drizzle
+ add Prosciutto di Parma \$5

MUSHROOM \$23|\$29 **VG** **D** **W**
evoo - shiitake - cremini - fontina - aged parmigiano reggiano - thyme - truffle
infused honey

MASHED POTATO \$24|\$32 **D** **W**
evoo - house-made mashed potatoes - asiago - mozzarella - bacon - scallions
ground pepper

BBQ PULLED PORK OR BEEF BRISKET \$25|\$33 **D** **W** **F**
evoo - 2Fifty BBQ pulled pork or beef brisket - mozzarella - asiago - manchego
scallions - finished with signature bbq sauce

ARGENTINIAN FUGAZZETA PIZZA \$23|\$29 **VG** **D** **W** **S**
chili & basil oil - mozzarella - asiago - red & white onions - parsley

CHERRY & PISTACHIO PIZZA \$25|\$29 **VG** **D** **W** **N**
house-made pistachio sauce - fontina & gouda cheese - roasted red onions
dried cherries - (fresh torn burrata - ground pistachio added post oven)

bacon \$7
balsamic drizzle \$2
basil \$2
beef brisket \$9
calabrian chili \$2
caramelized onions \$2
chicken (grilled) \$8
extra cheese \$3
extra sauce \$2
green olives \$2
house-made sweet sausage \$4
hot honey \$2

Add Ons

marinated bell peppers \$2
meatballs \$6
pepperoni \$7
pineapple \$2
prosciutto di Parma \$8
pulled pork \$9
ranch \$1
raw onions \$2
sautéed mushrooms \$4
soppressata \$7
white anchovies \$4

PASTAS, RISOTTOS & CHICKEN

ALL PASTA IS MADE IN-HOUSE FRESH DAILY

WILD MUSHROOM \$23 **VG** **W** **D**
linguine - local wild mushrooms - spinach
red wine reduction

SPICY VODKA TOMATO \$23 **VG** **W**
rigatoni - Tito's vodka - calabrian
chili peppers **D**
add sweet fennel sausage \$4

PISTACHIO \$23 **VG** **W** **N** **D**
orecchiette - roasted pistachio - aged
parmigiano reggiano - cherry tomato -
micro arugula

AGLIO E OLIO \$24 **VG** **W** **D**
linguine - garlic - evoo - blistered cherry
tomatoes - Parmesan Reggiano -red pepper
flakes - fresh parsley - black pepper
Make it Gluten Free - substitute pasta for fresh
spinach **GF**

PENNE ALA PORTOFINO \$24 **N** **D** **W**
rigatoni - blistered cherry tomatoes - pesto
evoo - parmesan reggiano - ground pine
nuts **PN** **VG**

CACIO E' PEPE \$18 **VG** **D**
bucatini - pecorino - ground black pepper

FUSILLI \$26 **W** **D**
fusilli - red lager beer - aged manchego cheese
choice of either
• 2Fifty BBQ pulled pork **SY**
• 2Fifty BBQ beef brisket **SY**
• House-made sweet fennel sausage

CHICKEN PARMESEAN \$29 **E** **D** **W**
hand-breaded fresh organic chicken breast - house-made
marinara melted mozzarella - aged parmigiano reggiano.
Served over linguine pasta with marinara sauce

EGGPANT PARMESEAN \$26 **E** **D** **W** **VE**
hand-seasoned baked organic eggplant - house-made
marinara melted mozzarella - aged parmigiano reggiano.
Served over linguine pasta with marinara sauce

CHEESE RISOTTO \$22 **D**
creamy italian rice - white wine
parmesan reggiano
Please inform server for gluten free option **GF**

LEMON HERB RISOTTO \$22 **D**
creamy italian rice - lemon zest - lemon juice
white wine - parmesan reggiano **D**
Please inform server for gluten free option **GF**

ASPARAGUS & MUSHROOM **D**
RISOTTO \$25
creamy italian rice - grilled asparagus - roasted
shitake - oyster mushrooms - white wine -
parmesan reggiano
Please inform server for gluten free option **GF**

KIDS

AVAILABLE FOR KIDS UNDER 10 YEARS OLD

PB & J \$7 **VG** **W** **N**
grape jelly - crunchy peanut butter

KIDS PASTA \$8 **VG** **W** **D**
choice of mac & cheese - butter - marinara - spicy vodka
choice of linguini - rigatoni - fusilli - orecchiette - bucantini

GRILLED CHEESE \$7 **VG** **W** **D**
american - mozzarella

CHEESE PIZZA \$12 **VG** **W** **D**
tomato sauce - mozzarella

DESSERTS

TEA (HOT OR COLD) \$4
lemon twist

ESPRESSO \$5

FRESHLY BREWED COFFEE \$4
regular or decaf
featuring locally roasted Rustic Route Coffee

GELATO \$6
chocolate **M** **E** **SY** **D**
pistachio **M** **N** **D**
strawberry **M** **D**
vanilla bean **M** **D**
salted caramel **M** **E** **W** **D**
cookies & cream **M** **W** **SY** **D**
coconut **M**

OLIVE OIL CAKE \$4 **E** **M** **D** **W**
baked in-house, orginial or chocolate

CARROT CAKE \$4 **N** **E** **M** **D** **W**
baked in-house 2 slices

MINI CANNOLI \$6 **W** **E** **M** **SY** **D**
locally made from Vaccaro's Desserts, the oldest
cannoli maker in the U.S. - filled with cannoli cream
3 mini shells, 2 plain and 1 dipped in chocolate

CRÈME BRÛLÉE \$7 **M** **E** **D**
house-made rich custard base
topped with a layer of hardened
caramelized sugar

OUR MOZZARELLA AND ASIAGO CHEESES ARE MADE USING NON-ANIMAL RENNET

W Wheat **M** Milk **E** Eggs **N** Nuts **S** Sesame **T** Tree Nuts **D** Dairy **SY** Soy **SF** Shellfish **F** Fish **PN** Pine Nuts **VG** Vegetarian **VE** Vegan **GF** Gluten Free

CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS.

CREDIT/DEBIT CARDS ONLY – NO CASH ACCEPTED



@NOREGRETSPIZZA

TO HELP US ACCOMMODATE EVERYONE DURING PEAK HOURS, WE KINDLY ASK THAT PARTIES OF
4 OR FEWER LIMIT THEIR VISIT TO 1 HOUR 15 MINUTES, AND PARTIES OF 5 OR MORE TO
1 HOUR 30 MINUTES. WE TRULY APPRECIATE YOUR UNDERSTANDING.

