

WOOD-FIRED PIZZA



ESTD

COASTAL CRUST

greenville, south carolina

2013

ANTIPASTO

HOUSE-MARINATED OLIVES	8
castelvetro & red cerignola olives, garlic, herbs, lemon agrumato, crostini	
BREAD SERVICE	11
toasted stecca, olive oil, herbs, balsamic, whipped ricotta, sicilian sea salt	
BRUSSELS SPROUTS	12
smoked pork belly, shallots, sherry vinegar, house hot honey, crostini	
POLPETTA AL FORNO	13
classic meatballs, red sauce, mozzarella, basil, toasted stecca	
BURRATA	15
strawberries, blueberries, truffled honey, balsamic, black pepper, arugula, crostini	
MEAT + CHEESE BOARD	19
Levoni salumi, Humboldt Fog goat cheese, manchego, aged provolone, cornichons, fig jam, pistachio, toasted stecca	

INSALATA

BLUEBERRY & PANCETTA	15
romaine, arugula, blueberries, pancetta, goat cheese, granola, honey dijon vinaigrette	
COASTAL CAESAR*	15
romaine, croutons, freshly shaved parmigiano reggiano	
ARUGULA	16
baby arugula, pesto, balsamic, heirloom tomatoes, cippolini onions, pine nuts, ricotta	

add grilled chicken | 6

PASTA

FETTUCCINE BOLOGNESE	24
beef & pork ragù, crushed tomato sauce, cream, grana padano	
GNOCCHI PESTO	20
potato gnocchi, house pesto, burrata, pine nuts, grana padano, lemon oil	
SPAGHETTI & MEATBALLS	19
red sauce, basil, grana padano	

KIDS

SPAGHETTI	11
red sauce, grana padano	
SHELLS & CHEESE	11
alfredo, grana padano	

add meatball • 4

WOOD-FIRED PIZZA

house-gluten-free crust | 5

sub-vegan cheese | 4

CHEESE	15
crushed tomato sauce	
PEPPERONI	16
crushed tomato sauce, fresh mozzarella, big + little cup & char pepperoni	
GRANDMA	17
olive oil, crushed tomato sauce, mozzarella, garlic breadcrumbs, fresh basil	
MUSHROOM BIANCA	17
truffle oil, whipped ricotta, cremini, oyster & shiitake mushroom, garlic breadcrumbs, basil	
MEATBALL RICOTTA	18
crushed tomato sauce, house-made meatballs, whipped ricotta	
SAUSAGE MARINARA	19
mozzarella, sauce on top, fennel sausage, garlic, red onion, castelvetro olives, basil, breadcrumbs	
FIG & PROSCIUTTO	20
truffle oil, smoked bleu, house hot honey	
TOASTED PISTACHIO & SPECK	21
olive oil, smoked italian ham, fresh mozzarella, pesto, crushed pistachios	
BBQ CHICKEN	20
smokey BBQ sauce, mozzarella, red onions, pickled jalapeños, chives	
WEST VILLAGE	22
crushed tomato sauce, pepperoni, fennel sausage, stracciatella, caramelized onions	
POLLO VERDE	21
pesto, chicken, red onion, feta, arugula, lemon oil	

DOLCI

GELATO	7
rotating selection • per scoop	
CANNOLI	10
traditional cannoli cream filling with mini chocolate chips	
COBBLER	12
blueberry + strawberry with vanilla gelato	

we do events & weddings!

Our mobile eatery operates out of an antique truck bringing our wood-fired pizza and italian inspired dishes to you!
To inquire, please visit our website at www.coastalcrust.com
or call (843) 654-9606.

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

We proudly use locally sourced ingredients whenever possible, including products from our friends at Naked Pasta and Swamp Rabbit Café & Grocery

If you use a credit card, we will charge an additional 2.5% to help offset processing costs. This amount is not more than what we pay in fees.

We do not surcharge debit cards.