

WOOD-FIRED PIZZA



ESTD

COASTAL CRUST

columbia, south carolina

2013

ANTIPASTO

POLPETTA AL FORNO	13
house-made meatballs, red sauce, mozzarella, basil	
PATATAS BRAVAS	12
crispy fried potatoes, house bravas sauce, black pepper aioli, chives	
CRISPY ARTICHOKEs	15
flash fried, shaved grana padano, lemon	
CALAMARI	16
cocktail style • crispy lemons, horseradish aioli, crushed tomato sauce, chives	
BURRATA	15
strawberries, blueberries, truffled honey, balsamic, black pepper, house focaccia	
BREAD SERVICE	11
house-made focaccia, olive oil, herbs, balsamic, whipped ricotta, sicilian sea salt	

INSALATA

BLUEBERRY & PANCETTA	15
romaine, arugula, blueberries, pancetta, goat cheese, granola, honey dijon vinaigrette	
COASTAL CAESAR*	15
romaine, croutons, freshly shaved parmesan	
ARUGULA	16
baby arugula, pesto, balsamic, heirloom tomatoes, cipollini onions, pine nuts, ricotta	
<i>add grilled chicken 6</i>	

PASTA

RIGATONI A LA VODKA	21
tomato, cream, garlic	
TAGLIATELLE BOLOGNESE	23
beef & pork ragù, crushed tomato sauce, cream, grana padano	
CHICKEN PARMIGIANA	25
crushed tomato sauce, provolone, mozzarella, basil	
<i>served with linguine arrabbiata</i>	

KIDS

SPAGHETTI	11
red sauce, grana padano	
<i>add meatball • 4</i>	
SHELLS & CHEESE	11
grana padano	
GRILLED CHEESE	12
olive oil, mozzarella, provolone, french bread • <i>served with waffle fries</i>	

LUNCH OPTIONS

these options are available daily from 11am - 3pm

CHICKEN PARMIGIANA	15
roasted tomato sauce, fresh mozzarella, basil, pecorino, hot honey, toasted french roll	
ROAST TURKEY	15
arugula, lemon, capers, garlic aioli, oregano, toasted french roll	

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*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, fresh mozzarella, garlic breadcrumbs, fresh basil	
MUSHROOM BIANCA	18
truffle oil, whipped ricotta, cremini, oyster & shiitake mushroom, garlic breadcrumbs, basil	
CHICKEN BACON RANCH	21
garlic oil, mozzarella, fried chicken, bacon, house ranch, chives	
MEATBALL RICOTTA	18
crushed tomato sauce, house-made meatballs, whipped ricotta	
FIG & PROSCIUTTO	20
truffle oil, smoked bleu, house hot honey	
TOASTED PISTACHIO & SPECK	21
olive oil, smoked italian ham, fresh mozzarella, house pesto, crushed pistachios	
BBQ CHICKEN	18
smoky BBQ sauce, mozzarella, red onions, pickled jalapeños, chives	
SUPREMO	21
crushed tomato sauce, fresh mozzarella, pepperoni, house sausage, pancetta, red onion, pickled jalapeños	
POLLO VERDE	21
pesto, chicken, red onion, feta, arugula, lemon oil	

DOLCI

NIGHTINGALE ICE CREAM SAMMY	7
assorted flavors	
CAST IRON COOKIE	12
vanilla ice cream, chocolate drizzle	
CANNOLI	10
traditional cannoli cream filling with mini chocolate chips	

*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 Rio Bertolini Pasta.

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.