We make our dough daily in the traditional way—with live yeast and no stabilizers or additives—and give it a long, slow rise. This creates a crust with dynamic flavor and springy texture.

100% Whole-Milk Cheese

We use 100% whole-milk mozzarella crafted from the milk of grass-fed, hormone-free cows.

Vine-Ripened Tomatoes

Our tangy and naturally sweet sauce is made from the best, freshly picked, vine-ripened tomatoes.

APPETIZERS

BREADSTICKS

Handmade breadsticks from Macrina Bakery finished with mozzarella, fontina, Parmesan, salt and pepper.

2 for $3.75  |  6 for $9.99  |  190 cal/breadstick

CENTIOLI

A super-thin crust sprinkled with red pepper flakes, garlic, parsley, fontina and mozzarella over olive oil. Cut into diamonds.  $9.99  |  1,950 cal

CALZONES & PASTAS

CALZONE

Create your own calzone by adding your favorite pizza toppings to our mozzarella and ricotta base. Base $9.00  |  870 cal  |  Per Topping $1.50

LASAGNA

Cucina Fresca’s egg and spinach pasta layered with house-made Bolognese sauce, béchamel, ricotta, mozzarella and Parmesan, finished with bread crumbs and parsley. Served with a soft breadstick.  $10.99  |  620 cal

NONNA’S PASTA

Penne pasta in a creamy tomato, five-cheese sauce (mozzarella, fontina, Parmesan, ricotta and Gorgonzola) with fresh basil baked until golden brown. Served with a soft breadstick.  $9.99  |  840 cal

Add chicken sausage/chicken/Italian sausage for:  $1.50  |  49/80/146 cal

SALADS

Sicilian Chicken Salad

Mixed greens, chicken, sun-ripened tomatoes, thyme-roasted artichoke hearts, kasseri cheese and currants tossed in spicy vinaigrette.

Small $7.49  |  310 cal

Large $11.49  |  620 cal

Party $21.49  |  1,240 cal

Pagliaccio Salad

Green leaf lettuce tossed with garbanzo beans, diced red peppers, kasseri cheese, salami, red onions and our creamy Dijon vinaigrette.

Small $6.49  |  500 cal

Large $9.99  |  1,000 cal

Party $17.99  |  2,000 cal

Pesto Salad

Pasta, thyme-roasted artichoke hearts and sweet peas tossed with creamy pesto dressing.

Small $6.49  |  690 cal

Large $9.99  |  1,380 cal

Party $17.99  |  2,760 cal

Caesar Salad

Romaine lettuce, Parmesan and Macrina Bakery croutons tossed in our housemade Caesar dressing.

Small $6.49  |  395 cal

with chicken: $7.99  |  455 cal

Large $9.99  |  790 cal

with chicken: $12.99  |  910 cal

Party $17.99  |  1,580 cal

with chicken: $22.49  |  1,820 cal

2,000 calories a day is used for general nutrition advice, but calorie needs vary.

Pagliacci Pizza

© 2019 Pagliacci Pizza

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2,000 calories a day is used for general nutrition advice, but calorie needs vary.
**Gluten-free** crust available for any 11” pizza. Add $4.00.

---

### THE ORIGINAL

Our signature cheese pizza made with whole-milk mozzarella and our seasoned tomato sauce on hand-tossed dough, baked on bricks.

- **11”** $20.99
- **13”** $17.99
- **17”** $24.99

---

### EXTRA PEPPERONI

A veritable blanket of pepperoni over mozzarella and our seasoned tomato sauce.

- **11”** $24.99
- **13”** $20.99
- **17”** $29.99

---

### MARGHERITA

Traditional Neapolitan pizza with fresh mozzarella, basil, a dash of sea salt and olive oil with crushed Italian tomatoes as a base.

- **11”** $24.99
- **13”** $20.99
- **17”** $29.99

---

### THE HAWAIIAN

Hempler’s Canadian bacon and fresh pineapple over mozzarella and our seasoned tomato sauce.

- **11”** $25.99
- **13”** $21.99
- **17”** $29.99

---

### SALUMI’S SPICY PEPPERONI

A generous helping of spicy pepperoni from Salumi Artisan Cured Meats over mozzarella and our seasoned tomato sauce.

- **11”** $25.99
- **13”** $21.99
- **17”** $29.99

---

### SPICY CHICKEN

Marinated chicken, Mama Li’s peppers, parsley, mozzarella and feta on olive oil seasoned with red pepper flakes.

- **11”** $25.99
- **13”** $21.99
- **17”** $29.99

---

### SOUTH PHILLY

Cascioppo’s Italian sausage, Ostrom’s mushrooms, onions, mozzarella and parsley over our seasoned tomato sauce.

- **11”** $25.99
- **13”** $21.99
- **17”** $29.99

---

### THE ROCKET

La Quercia prosciutto and mozzarella over olive oil, finished with arugula after bake.

- **11”** $25.99
- **13”** $21.99
- **17”** $29.99

---

### SPINACH & CHICKEN

Marinated chicken, Ostrom’s mushrooms and mozzarella over olive oil, garlic and red pepper flakes, finished with spinach after bake.

- **11”** $25.99
- **13”** $21.99
- **17”** $29.99

---

### THE ITALIANO

Spinach, roasted garlic, parmesan, fontina and mozzarella over a crushed Italian tomato base. Finished with sea salt after bake.

- **11”** $26.99
- **13”** $22.99
- **17”** $29.99

---

### FRESH VEGGIE

Ostrom’s mushrooms, green peppers, onions, olives, mozzarella and parsley over our seasoned tomato sauce, finished with tomatoes after bake.

- **11”** $19.99
- **13”** $25.99
- **17”** $31.99

---

### BROOKLYN BRIDGE

Pepperoni, Cascioppo’s Italian sausage, Ostrom’s mushrooms, olives, green peppers, onions and mozzarella over our seasoned tomato sauce.

- **11”** $19.99
- **13”** $25.99
- **17”** $31.99

---

### GRAND SALAMI PRIMO

Salami, Hempler’s Canadian bacon, Cascioppo’s Italian sausage, pepperoni and mozzarella over our seasoned tomato sauce.

- **11”** $21.99
- **13”** $25.99
- **17”** $31.99

---

### AGOG PRIMO™

Ostrom’s mushrooms, roasted garlic, Kalamata olives, Laura Chenel’s goat cheese, fontina, mozzarella and parsley over olive oil, finished with tomatoes after bake.

- **11”** $21.99
- **13”** $25.99
- **17”** $31.99

---

### PARMA PRIMO

La Quercia prosciutto, Laura Chenel’s goat cheese, Ostrom’s mushrooms and mozzarella over olive oil, finished with tomatoes and basil after bake.

- **11”** $21.99
- **13”** $25.99
- **17”** $31.99

---

### PEPPERONCINI COMBO

Pepperoncini, chicken sausage, olives and mozzarella over our seasoned tomato sauce.

- **11”** $25.99
- **13”** $21.99
- **17”** $29.99

---

### ROMAN HOLIDAY

Italian sausage, roasted artichoke hearts, mushrooms and fresh mozzarella over a garlic and olive oil base. Finished with Parmesan after bake.

- **11”** $17.99
- **13”** $21.99
- **17”** $25.99

---

### CREATE YOUR OWN

### MEATS

<table>
<thead>
<tr>
<th>Topping</th>
<th>Calories</th>
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<tbody>
<tr>
<td>Anchovies</td>
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<tr>
<td>Casioppo’s Italian Sausage</td>
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<tr>
<td>Hempler’s Canadian Bacon</td>
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<tr>
<td>Chicken Sausage</td>
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<tr>
<td>La Quercia Prosciutto</td>
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<tr>
<td>Marinated Chicken</td>
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<tr>
<td>Pepperoni</td>
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<tr>
<td>Salami</td>
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<tr>
<td>Salumi’s Spicy Pepp.</td>
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### VEGETABLES

<table>
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<tr>
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<tr>
<td>Basil</td>
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<tr>
<td>Fresh Garlic</td>
<td>0-10</td>
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<tr>
<td>Green Peppers</td>
<td>0-10</td>
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<tr>
<td>Imported Peppers</td>
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<tr>
<td>Jalapeño Peppers</td>
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<td>Mama Li’s Peppers</td>
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<td>Olives</td>
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<td>Pineapple</td>
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<td>Spinach</td>
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<tr>
<td>Sun-Ripened Tomatoes</td>
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<tr>
<td>Tomatoes</td>
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<td>Thyme-Roasted Artichoke Hearts</td>
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### CHEESES

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<tr>
<td>Fontina</td>
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<td>Gorgonzola</td>
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### BEVERAGES

### BEER AND WINE

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<tbody>
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<tr>
<td>Georgetown Roger’s Pilsner</td>
<td>149 cal/can</td>
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<tr>
<td>Georgetown Lucille IPA</td>
<td>194 cal/can</td>
</tr>
<tr>
<td>Georgetown Bodhizafa IPA</td>
<td>196 cal/can</td>
</tr>
<tr>
<td>Schilling London Dry Cider</td>
<td>140 cal/can</td>
</tr>
<tr>
<td>Pour Me Wine (White/Red)</td>
<td>750ml $20.00</td>
</tr>
</tbody>
</table>

*Our pizza is made in a gluten-friendly kitchen, prepared and cooked using shared equipment. Not recommended for those with celiac disease or gluten allergies.*

2,000 calories a day is used for general nutrition advice, but calorie needs vary. Additional nutrition information available online or upon request.