

SOCIAL DOUGH

Crafted from scratch, starting with our 72 hour fermented dough, made from locally milled, Colorado grown wheat. Featuring fresh, seasonal ingredients, sourced from local farms and ranches wherever possible.

FEATURED LOCAL INGREDIENTS

esoterra culinary garden
mixed greens, arugula, sprouting cauliflower, scallions

croft family farm
mixed greens, arugula, kale, dill, tomatoes, onions

ollin farms
arugula, mixed greens, scallions, onionskale

buckner family ranch
pork

jacob's gourmet mushrooms
blue oyster mushrooms

dry storage
spelt flour, winter langin wheat flour

river bear american meats
nduja

NOT PIZZAS

MARINATED OLIVES (VG/GF) 9
castelvetroano and black cerignola olives marinated in garlic, rosemary, chili flake, and olive oil

BROWN BUTTER GARLIC KNOTS (V) 10
garlic-herb brown butter, grana padano cheese, tomato sauce

MIXED LOCAL GREENS SALAD (VGO) 6/11
shaved radishes, cucumbers, red onion, zinfandel vinaigrette

TOMATO PANZANELLA SALAD (VGO/GF) 15
pizza croutons, tomatoes, cucumbers, red onion, arugula, basil, fennel seed, zinfandel vinaigrette

PROSCIUTTO SALAD (GF) 15
prosciutto, arugula, apple, pistachios, citrus vinaigrette

CREAMY ITALIAN BURRATA CHEESE (V/GFO) 17
basil, arugula, olive oil, sea salt, cracked pepper, pizza toast

VEGETARIAN MEATBALL PARM SANDWICH (V) 16
tomato sauce, basil, mozzarella, parmigiano reggiano, garlic oil, housemade bread, side salad

PIZZAS

MARGHERITA (V) 15
tomato sauce, fresh mozzarella, fresh basil, olive oil, sea salt

BURRATA (V) 23
tomato sauce, whole creamy italian burrata, mozzarella, fresh basil, 8yr aged balsamic, olive oil, sea salt, cracked black pepper

ROASTED CAULIFLOWER (V) 17
sicilian tomato sauce, sprouting cauliflower, capers, green olives, golden raisins, sicilian oregano, pine nuts

MUSHROOMS (V) 19
garlic-lemon cream sauce, roasted blue oyster mushrooms, black truffle cheese, sicilian oregano, olive oil

ANCHOVIES 15
tomato sauce, white anchovies, charred scallions, roasted garlic, lemon, parsley

AUTUMN PESTO 19
kale-walnut pesto, nduja sausage, mozzarella, kale, dill

PEPPERONI 17
tomato sauce, mozzarella, jumbo pepperoni

SAUSAGE 19
smoked pecorino cream sauce, housemade spicy italian sausage, seasonal bitter greens, mozzarella

DESSERT

TIRAMISU (V) 8
barleywine soaked ladyfingers, whipped mascarpone, espresso, cocoa, sea salt

BLOOD ORANGE MASCARPONE MOUSSE (V) 7
blood orange, pistachio, brown butter graham crumble

ADD ONS

calabrian chili salsa \$2
sub vegan cheese \$5
prosciutto \$6

Please place order at the bar

All tips are distributed through tip
A 4% liveable wage fee has been added to support back of house staff pay and benefits

v = vegetarian, vg = vegan, vgo = vegan option,
gf = gluten free, gfo = gluten free option