

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, mokum carrots, summer squash, arugula, spigarello, sorrel, chicories, lemon thyme, scallions

croft family farm

chicories, sorrel, arugula, summer onions

ollin farms

arugula, mixed greens, summer onions

mortons organic orchards
cherries

jacob's gourmet mushrooms
blue oyster mushrooms

NOT PIZZAS

MARINATED OLIVES (VG/GF) 9

castelvetro 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/GF) 6/11

shaved radishes, cucumbers, red onion, zinfandel vinaigrette

SUMMER CHICORY SALAD (VGO/GF) 15

mixed chicories, celery, hazelnuts, brown butter, maple verjus

PROSCIUTTO SALAD (GF) 15

prosciutto, arugula, cherries, pistachios, citrus vinaigrette

CREAMY ITALIAN BURRATA CHEESE (V/GFO) 17

cherries, basil, arugula, olive oil, sea salt, cracked pepper, pizza toast

MUSHROOM PARM PIZZA SANDWICH (V) 16

roasted local blue oyster mushrooms, fresh mozzarella, tomato sauce, sicilian oregano, arugula, side salad

SUMMER PESTO & PROSCIUTTO PIZZA SANDWICH 17

arugula-walnut pesto, prosciutto, marinated cherry tomatoes, mozzarella, 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

SUMMER SQUASH (V) 17

tomato sauce, summer squash, spigarello, summer onions, lemon thyme, mozzarella

MUSHROOMS (V) 19

garlic-lemon cream sauce, roasted blue oyster mushrooms, black truffle cheese, sicilian oregano, olive oil

CHERRIES (V) 20

garlic-lemon cream sauce, palisade cherries, 2yr aged parmigiano reggiano, mozzarella, cocoa powder

SUMMER PESTO (V) 19

arugula-walnut pesto, heirloom tomatoes, mozzarella, grape must reduction, oregano

ANCHOVIES 15

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

PEPPERONI 16

tomato sauce, mozzarella, jumbo pepperoni

SAUSAGE 19

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

ADD ONS

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

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

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