

Pizza Verde

A PLANT-BASED PIZZERIA

Starters, Salads & Sandwiches

BRUSCHETTA*

tomato, basil, balsamic reduction, garlic, mozzarella with grilled crostini **\$9**

FRIED MOZZARELLA

mozzarella, marinara, parsley **\$10**

FRITTO MISTO

crispy fried oyster mushrooms, *New Wave Shrimp*, marinara, lemon aioli, grilled lemon, parsley **\$13**

CAESAR SALAD*

romaine, caesar dressing, croutons, parmesan, black pepper **\$7.50**

HOUSE SALAD*

kale, feta, red onion, olives, pepperoncini, sun-dried tomatoes, house vinaigrette, black pepper **\$7.50**

MEATBALL SUB

mozzarella, meatballs, marinara, parmesan, parsley on a toasted hoagie **\$13**

FRIED MUSHROOM SANDWICH

crispy fried oyster mushrooms, lemon aioli, seasoned tomato, red onion, arugula on a toasted hoagie **\$13**

TRY OUR \$10 LUNCH SPECIAL ^

2 SLICES, A SIDE SALAD & AN ICED TEA

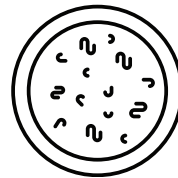
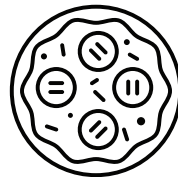
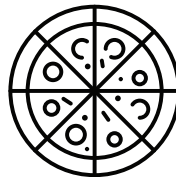
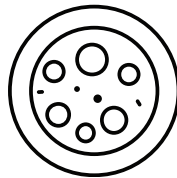
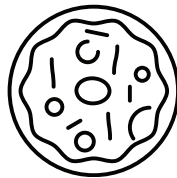
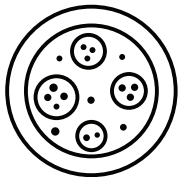
Pick Your Slices | · Pepperoni
· Cheese

Choose Your Salad | · Caesar
· House

Add Ranch | \$1

Swap Your Drink for \$3 | · Maine Root Sodas
· Rambler Sparkling Waters

TUESDAY TO FRIDAY
11 - 3



12" WOOD FIRED PIZZAS

SUBSTITUTE A 10" GLUTEN-FREE, CAULIFLOWER, THIN CRUST FOR \$2!

Our house-made mozzarella contains nuts.

MARGHERITA**

tomato sauce, mozzarella, basil, olive oil **\$13**

ARUGULA**

tomato sauce, mozzarella, arugula, feta, balsamic reduction **\$15**

PEPPERONI*

tomato sauce, mozzarella, pepperoni, oregano oil **\$15**

BACON & BRUSSELS

oil & garlic base, mozzarella, bacon, brussel sprouts, almonds, parmesan, balsamic reduction **\$17**

MEAT LOVERS

tomato sauce, mozzarella, pepperoni, chorizo, bacon, italian beef **\$20**

THREE CHEESE**

tomato sauce, mozzarella, parmesan, feta **\$15**

SUNDRIED**

pesto base, mozzarella, sun-dried tomatoes, spinach, red onion, feta **\$17**

VERDE*

tomato sauce, mozzarella, roasted corn, cilantro, chorizo, lime crema **\$15**

POTATO LEEK*

oil & garlic base, mozzarella, potato, leeks, rosemary, lemon aioli **\$14**

FEO**

pesto base, mozzarella, capers, cherry peppers, artichokes, garlic **\$15**

JALAPENO POPPER

oil & garlic base, mozzarella, roasted jalapenos, red onion, bacon, ranch **\$16**

FUNGHI**

oil & garlic base, mozzarella, roasted oyster & cremini mushrooms, crispy fried leeks, capers **\$18**

^ Available for Dine-in & To-go
* Gluten Free Available
+ Soy Free

BUILD YOUR OWN CALZONE | \$9.50

ALL CALZONES HAVE MOZZARELLA FILLING & MARINARA FOR DIPPIN' We recommend adding 3 to 5 of the individually priced fillings below.

FILL IT UP

\$3 | Pepperoni, Bacon, Meatballs, Roasted Oyster/Cremeni Mushrooms

\$1.50 | Feta, Extra Mozzarella, Chorizo, Italian Beef, Sun-dried Tomatoes

\$1 | Artichokes, Roasted Jalapenos, Basil, Sliced Mushrooms

75¢ | Cherry Peppers, Spinach, Leeks, Red Onion, Capers, Olives, Roasted Corn, Potato, Garlic, Oregano, Rosemary

TOP IF OFF

\$1.50 | Parmesan, Garlic Butter, Pesto

ADD IT ON

\$1 | Ranch Dressing, Caesar Dressing, Extra Marinara

Desserts

SALTED CARAMEL GELATO

single scoop, pecans, cookie, cookie crumble **\$7**

FRIED DOUGH+

blueberry compote & powdered sugar **\$7**

HAPPY HOUR[^]

MONDAY TO THURSDAY, 4 – 6:30

- 25% off bottled wine
- \$2 off beer
- \$3 off wine by the glass
- \$5 salads & desserts
- \$10 Margherita
- \$12 Potato Leek, Feo, Arugula, Verde & Three Cheese

DRINKS

NON-ALCOHOLIC

\$3 Maine Root Sodas:

- Mandarin Orange
- Blueberry
- Mexican Cola
- Root Beer

\$3 Rambler Sparkling Waters:

- Original
- Lemon-Lime
- Grapefruit

\$6 Grilled Rosemary Lemonade
Make it boozy for \$2!

\$2.50 Iced Tea

BEER

ORIGINAL DRY CIDER

Austin Eastciders
\$5.50, 12 oz.

LONE STAR LIGHT LAGER

Lone Star Brewing
\$5, 16 oz.

EL GRITO LAGER

Four Corners Brewery
\$6, 12 oz.

SHINER BOCK

Spoetzel Brewing
\$6, 16 oz.

TEXAS BLONDE

Wild Acre
\$5.50, 12 oz.

TRUE LOVE RASPBERRY SOUR

Martin House Brewing
\$5.50, 12 oz.

HOPADILLO IPA

Karbach Brewing
\$5.50, 12 oz.

RANCH WATER LIME

Lone River
\$5, 12 oz.

WINE

MOSCATO

Caposaldo, Italy
Sweet acacia blossoms, peach, apricot
\$9 | \$29

PROSECCO BRUT

Zonin 1821, Italy
Dry, fruity
\$10 | \$33

SAUVIGNON BLANC

Oxford Landing, Australia
Crisp, citrus clarity
\$7 | \$24

PINOT GRIGIO

Simple Grape, California
Floral, green apple, stone fruit
\$11 | \$36

ROSÉ

Sea Glass Rosé, California
Cherry, raspberry with a crisp, clean finish
\$9 | \$29

PINOT NOIR

Murphy Goode, California
Medium-bodied with soft tannins
\$10 | \$30

ORGANIC CABERNET

Naturalis, Australia
Black currant, chocolate, subtle oak
\$9 | \$29

MALBEC

Piattelli, Mendoza Argentina
Port, blackberry, cherry flavor with oak finish
\$12 | \$38

MIMOSA

Available Friday to Sunday
\$5 | \$15

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* Gluten Free Available
+ Soy Free