

# PIE TAP

PIZZA WORKSHOP + BAR

## SNACK serves 8-10

### HUMMUS // 25

roasted red pepper hummus, crudité,  
sea salt rosemary bread puff  
*+gluten free // 9*

### MEATBALLS // 35

chicken meatballs, organic marinara  
*+ garlic rosemary bread // 10*

### LOLLIPOP CHICKEN WINGS // 25

choice of: hot honey garlic or lemon pepper,  
served with bleu cheese

## SALAD serves 8-10

*+ rotisserie chicken // 12*

### CHOP SALAD // 35

pepitas, corn, tomato, cucumber, asiago,  
currants, red bells, arugula pesto ranch

### SWEET // 30

kale, radicchio, apple, radish,  
pearled barley, candied pecans,  
goat cheese

### >>> WORKSHOP // 35

creminelli salami, provolone, red onion,  
roasted pepper, bacon, olive, tomatoes,  
pepperoncini

### CAESAR // 30

little gem, parmigiano-reggiano, house-  
cured egg yolk, house-made croutons

### SIMPLE // 30

fennel, carrot, radish, mixed greens,  
tomatoes, cucumber

*+garlic rosemary bread // 10*

*choice of dressings: balsamic vinaigrette, red wine  
vinaigrette, pomegranate vinaigrette, arugula pesto,  
caesar, ricotta ranch*

## PIE 12" pies

*+ gluten free // 3*

### MARGHERITA // 14

organic tomato sauce, fresh mozzarella, basil,  
sea salt

### PEPPERONI // 15.5

biellese pepperoni, organic tomato sauce,  
fresh mozzarella

### SAUSAGE // 15.5

house fennel sausage, caramelized onions,  
smoked mozzarella

### SALAMI // 17

calabrese salami, house fennel sausage,  
biellese pepperoni, bacon, calabrian peppers,  
organic tomato sauce, fresh mozzarella

### PROSCIUTTO // 17

la quercia prosciutto, medjool dates,  
pistachio, arugula, house ricotta,  
parmigiano-reggiano, balsamic

### CHICKEN // 15.5

rotisserie chicken, bourbon bbq, bacon,  
red onion, pepperoncini, cilantro,  
smoked mozzarella

### MUSHROOM // 15

cremini + shiitake mushrooms, bacon, farm egg,  
caramelized onion, fontina

### VEGGIE // 15

basil pesto, spinach, oregano roasted tomato,  
broccolini, goat cheese, lemon zest

## PASTA serves 8-10

### BUCATINI + ORGANIC MARINARA // 30

*+ meatballs // 20 + sausage // 20 + chicken // 20*

### >>> PAPPARDELLE + BOLOGNESE // 65

heartbrand grassfed akaushi beef bolognese,  
parmigiano-reggiano, pappardelle

*+garlic rosemary bread // 10*

## ROTISSERIE FARM BIRD // 55

serves 8-10

*includes 3 whole chickens*

### A LA CARTE SIDES // 24

cauliflower mash  
mac + cheese

broccolini + mushroom

*+garlic rosemary bread // 10*

### ROTISSERIE FARM BIRD PACKAGE // 105

three whole chickens + two sides +  
garlic rosemary bread

## SWEET serves 8-10

### CHOCOLATE BLACKOUT CAKE // 25

chocolate sauce, spiced pecans

## N/A DRINK

lemonade // 17

black iced tea // 12

arnold palmer // 17

coke, diet coke, dr.pepper, sprite // 2

topo chico // 2

## CATERING

*Catering orders apply to groups of 8 or more.*

*Please allow 48 hours notice for large orders, but if  
you need it on the fly, give us a call. We will do our  
best to hook you up.*

*Pie Tap Pizza Workshop + Bar will place a Pre-  
authorization hold on the credit card provided, for the  
full amount of the catering order at the time the order  
is confirmed.*

## DELIVERY

*All food is delivered and arranged in disposable  
containers. 48 hours notice is necessary to schedule  
your delivery. \$200 minimum.*