

Acqua e Grano

PIZZA ITALIANA

Our Menu

Pizza

Naturally leavened wild-fermented sourdough using our unique, in-house blend of flours

Margherita

fresh mozzarella, san marzano tomato sauce, basil

Zucca Violina

butternut squash puree, fermented bean pâté, fresh mozzarella, pumpkin seeds

Fall Harvest

apple, leek, brie, thyme, walnuts

Rosemary Potato

potato, ricotta, rosemary, garlic, black pepper

Squash

greenmarket squash, ricotta béchamel, caramelized onions, breadcrumbs

Spicy Diavola

san marzano tomato sauce, fresh mozzarella, olives, chile peppers, hot honey, sumac

Cacio e Pepe

pecorino and black pepper béchamel, broccoli rabe

Mediterranean

roasted red pepper hummus sauce, crispy eggplant, fresh mozzarella, halloumi, garlic, herbs

Lemon Artichoke

gruyere, parmesan, mozzarella, artichoke, lemon, mint coulis

White Truffle

sautéed mushrooms, gouda, aged parmigiana, scallions, white truffle oil

Focaccia

Freshly baked sourdough bread

Classic

classic focaccia with sea salt and extra virgin olive oil

Beet

salt-roasted beet, pistachio, tarragon

Lemon Herb

lemon, mint, basil, sea salt

Za'atar

za'atar spice blend, extra virgin olive oil

Mediterranean

kalamata olives, oregano, extra virgin olive oil

Tomato

cherry tomato, rosemary, sea salt, extra virgin olive oil

Salad

Seasonal salads

Autumn Panzanella

roasted delicata squash, endive, sourdough croutons, pomegranate, sage, brown butter vinaigrette

Kale

kale, roasted butternut squash, quinoa, pumpkin seeds, almond pesto dressing

Mela

spinach, honeycrisp apples, cranberry, feta, roasted chickpeas, maple dijon vinaigrette

Pera

arugula, pear, celery, red onion, walnuts, goat cheese, lemon ginger dressing

Caesar

romaine, sourdough croutons, parmesan, caesar dressing

Greek

romaine, green pepper, cucumber, tomato, red onion, kalamata olive, feta, za'atar, oregano vinaigrette

Antipasto

Assorted plates for starters or accompaniments

Cheeseboard

assorted cheese, marinated olives, spiced nuts, sourdough crackers, fruits, and spreads

Crudités

seasonal vegetables and dip

Roasted Vegetables

assorted seasonal vegetables marinated and spiced

Caprese Skewers

fresh mozzarella, cherry tomato, basil, balsamic reduction

Crostini

ricotta, roasted tomato, balsamic

cranberry, brie, rosemary

whipped ricotta, honey, lemon zest

salt-baked beets, burrata, orange pistachio vinaigrette

Fritte

From the fryer

Fries

potato, ketchup

cajun spice, fry sauce

potato, cheddar cheese sauce

truffle, parmesan, garlic aioli

sweet potato, spicy aioli

Arancini

riceballs, mozzarella, parmigiana, san marzano tomato

Dessert Pizza

Prepared on our pizza dough and baked fresh

Nutella S'mores

nutella fudge, marshmallow, graham cracker

Biscoff Tiramisu

espresso custard, mascarpone, ladyfingers, biscoff cookie butter, chocolate coffee beans, cocoa

Pumpkin Cheesecake

pumpkin cheesecake, graham cracker, maple bourbon candy pecans

Cinnamon Bun

cinnamon butter spread, vanilla icing

Seasonal Fruit Tart

apple, cranberry, walnut

Peanut Butter

peanut butter crema, pretzels, chocolate chips, caramel, sea salt

Dessert Platters

House-made, fresh, seasonal

Italian Cookie Platter

assorted, home-made Italian cookies

Fruit Platter

fresh, seasonal fruit

Nuts and Dried Fruit

assorted nuts and dried fruit

***All of our pizzas are available on gluten free home-made dough**