

DAIRY FREE CHEESE
& GLUTEN FREE PASTA
available for
select items **GF** **DF**

SUGO

ARTISANAL PIZZA
& PASTA HOUSE

Toms River



Palate Pleasers

STARTERS

PIZZA SECCA JULIEN 16
thin pizza crackers, served
with a cheesy dip and red sauce

RYDER FRIES 13
loaded hand cut french fries with pico de gallo,
impossible sauce & veggie crumble

CHEESY GARLIC BREAD 12
served with marinara

EGGPLANT PARM SLIDERS 13
served on garlic knots

TRUFFLE FRIES 11
hand cut "french fries" drizzled with truffle oil
and topped with parmesan & herbs

MUSHROOM RISOTTO 14
with scallions and crispy onions

MOZZ SQUARES 13
crispy cheese squares fried
with red sauce & date spread

The Originals

SPECIALTY PIES

NEAPOLITAN or NEW YORK style
available in PERSONAL or LARGE sizes

THE OLD SCHOOL 26 **GF**
mozzarella & house sauce

THE TRUFFLE MUSHROOM 20/29
portobello, button, shiitake,
in white sauce with mozzarella

THE COOKOUT 25/34
bbq bites, garlic, mozzarella, caramelized
onions, topped with house bbq sauce

THE SPICY 25/34
buffalo bites, garlic,
blue cheese dressing, buffalo sauce

THE HEATED VODKA 23/32
spicy vodka sauce with house made
fresh mozzarella & sun-dried tomatoes

THE ZUCK 22/31
roasted red pepper, mushroom,
spinach & broccoli, with our house sauce

THE BIANCO 21/30
mozzarella, ricotta, cheddar, parmesan & date spread

MARGHERITA 22
fresh mozzarella, pesto, olive oil & house sauce

Healthy Life

SALADS

CRISPY EGGPLANT
spring mix, refried strips of
eggplant, feta, cucumber,
cherry tomato, red onion,
balsamic vinaigrette
16

ISRAELI CHOP
romaine, cucumber, tomato,
red onion, apples, olive oil & lemon
17

GREEK QUINOA SALAD
spring mix, feta, black olive, cucumber,
& cherry tomato with citrus vinaigrette
18

THE BEET
spring mix, fennel, red onion,
orange, avocado, pistachio,
spring mix, whipped goat cheese,
with citrus vinaigrette
18

SIMPLY CAESAR
romaine, croutons,
grated parmesan
14

+	salmon 10 ahi tuna 12
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All About The Crust

SICILIAN PIZZA

PERSONAL SQUARE PIE

THE NONA
thin crust with
fresh mozzarella & pesto
24

THE CLASSIC
thick crust with mozzarella
topped with house marinara
23

THE YUMTOV
thin crust with apple honey
cream sauce topped with
mozzarella
23

VODKA PIZZA
thin crust with
fresh mozzarella & pesto
25

THE CAESAR
garlic and cheese crust
topped with freshly tossed
caesar salad
24

THE LO SFINCIONE
thick yet light crust
with a gouda, provolone,
olive red sauce
25

Drink Up

BEVERAGES

—||— SODA 13

<p>SPECIALTY MOCKTAILS 10</p>

REFRESH IT cool cucumber mint

COOL IT ginger citrus

CALM IT french inspired lavender

Deep Blue Sea

FISH ENTREES

BLACKENED SALMON 29
with mash potatoes, sautéed broccoli & a dijon sauce

FISH & CHIPS 31
served with fries, cole slaw, avocado mousse & tartar sauce

RED SNAPPER FARRO 36
roasted fennel, mushroom, caper vinaigrette

EVERYTHING CRUSTED SALMON 31
greek quinoa over romesco sauce

AHI TUNA CRUDO 39
radish, avocado, yuzu ponzu, white peaches, cucumber, jalapeño,
lemon oil & wasabi aioli, over ginger quinoa

BRANZINO FILLET 39
garlic lemon, wild mushroom & creamy mashed potatoes

Feed My Soul

PASTA

PESTO ALFREDO 22 **GF**
served with fettuccine and portobello
mushrooms in a creamy pesto sauce

PENNE ALA VODKA 18 **GF**
penne served with house-made vodka sauce, sun-
dried tomatoes, peas & freshly grated parmesan

FONDUTA BUCATINI 24
parmesan sauce, pistachio crumble,
lemon zest, cracked black pepper

SCAMPI PRIMAVERA 18
with peas, mushrooms, sun-dried tomatoes
& red pepper in garlic & herb olive oil

ZUCCHINI PASTA 19 **GF**
hand shredded zucchini noodles in red sauce
topped with mozzarella, pesto & parmesan

TRUFFLE MUSHROOM RAVIOLI 20
cheese ravioli served in truffle
alfredo sauce with freshly grated parmesan

+	salmon 10 ahi tuna 12
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BAKED SPECIALTIES

CRISPY MAC & CHEESE 18
creamy mac & cheese with a crispy top

BAKED ZITI 18
marinara, ricotta & mozzarella

EGGPLANT ROMESCO 24
garlic breaded eggplant, with romesco,
ricotta, pesto & mozzarella

EGGPLANT PARMESAN 19
hand cut and breaded eggplant, fried and
layered with marinara & mozzarella cheese

The Perfect Companion

SIDE DISHES

FRIES 6

GARLIC KNOTS 7

WILD MUSHROOMS 8
shiitake, button, portobello sautéed in garlic & herb oil

CREAMY MASHED POTATO 7

SOUP DU JOUR 9

In Between The Bread

SANDWICHES

THE IMPOSSIBLE 23
vegetable burger, with impossible sauce,
lettuce, tomato, avocado, crispy onion,
served with french fries

THE FRIED COD 20
hand breaded cod, with wasabi aioli, pickle,
cole slaw & pickled onion on hero bread

CARLITO 19
hand breaded eggplant, roasted red
pepper, mozzarella & pesto, served
on our herbed focaccia bread

THE PORTOBELLO 19
caramelized onion, bruschetta,
topped with black pepper cream sauce

GRILLED CHEESE 16
WITH A TWIST
goat cheese, mozzarella cheese
& date sauce on texas toast

A Drop of Sweet

DESSERT

CIAMBELLA SUGO 11
oreo cookies fried in our homemade dough,
served with chocolate syrup & whipped cream

CINNAMON SUGAR PRETZEL 9
coffee ice cream, hot chocolate fudge, berries



For information about **CATERING,**
PRIVATE DINING or **RENTAL EVENTS**
please email houseofsugo@gmail.com

