



HOUSE MADE BURRATA

SIGNATURE BURRATA AL TARTUFO ©

26

food • Our house-made burrata filled with truffle essence, mascarpone, ricotta, fresh Village Farm's tomatoes, rosemary balsamic reduction, extra virgin olive oil, crostini

BURRATA TRE COLORE

24

food • House made fior di latte burrata, basil pesto, marinated sun-dried tomatoes, fresh Village Farm's tomatoes, crostini

BURRATA PROSCIUTTO E ANGIURIA

23

• Torn house made fior di latte burrata, watermelon, chili flakes, drizzle of honey, crostini



CAMPIONATTORE

28

food • A sampling of all burrata. Served with crostini

We are famous for hand-making mozzarella with care using the time honored techniques of Southern Italy!

ANTIPASTI

OLIVE

12

• Oak roasted Castelvetro olives, extra virgin olive oil, fresh rosemary, dried chili

SALSICCIA

16

• House-made sausage, roasted red grapes, sweet bell peppers, rosemary balsamic reduction

ANTIPASTO MISTO

27

• A rotating selection of artisanal Italian meats, cheeses, warm Castelvetro olives, pickled mustard seeds, Texas honeycomb, savory bites

RICOTTA AL FORNO

15

• Wood oven baked ricotta, honey, rosemary balsamic reduction, and crostini

PANE

5

• Choice of a flatbread or crostini

FARM to TABLE

INSALATE

We source our beautiful produce from our partners at "Farm to Table."

CASA

11

• Farm fresh baby greens, baby spinach, heirloom cherry tomatoes, croutons, Primo Monti Iblei D.O.P. extra virgin olive oil, Gianni Calogiuri saba vincotto

SPINACIO

12

• Spinach salad with fior di latte stracciatella, fresh Village Farm's tomatoes, pancetta vinaigrette, croccante del pistachio

MISTA

15

• Farm fresh baby greens, baby spinach, Castelvetro olives, house-made fior di latte, roasted garlic, heirloom cherry tomatoes, croutons, balsamic vinaigrette

PIZZA NAPOLETANA (12") Gluten-Free Crust Available (Please allow extra time) add 5

PIZZA ROSSA

PIZZA BIANCA

DOUGH'S MARGHERITA

17

food • San Marzano D.O.P. tomato sauce, house-made fior di latte, Lone Star Farm's basil, Locatelli pecorino romano

VERA MARGHERITA (MARGHERITA OF NAPLES)

20

• San Marzano D.O.P. tomato sauce, mozzarella di bufala, Lone Star farm's basil, Locatelli pecorino romano

AMORE DI MAIALE (PORK LOVE ©)

25

food • San Marzano D.O.P. tomato sauce, house-made fior di latte, house-made sausage, speck, sopressata, pancetta, Locatelli pecorino romano

SOPRESSATA (OUR VERSION OF PEPPERONI)

22

• San Marzano D.O.P. tomato sauce, house-made fior di latte, artisan sopressata salami, Sicilian oregano, Locatelli pecorino romano

LA CORONA (THE CROWN)

24

• San Marzano D.O.P. tomato sauce, fontina, diced Prosciutto di San Daniele Crown, baby spinach, Locatelli pecorino romano

PROSCIUTTO CRUDO (CURED NOT COOKED)

26

food • House-made stracciatella cheese, cured Prosciutto di San Daniele, farm fresh arugula salad with lemon-truffle vinaigrette, Locatelli pecorino romano

FONTINA E SALSICCIA

24

food • House made sausage, fontina cheese, caramelized sweet onions, oak roasted mushrooms, thyme, Locatelli pecorino romano, rosemary balsamic reduction

STRACCIATELLA

20

• House made fior di latte burrata filling, Farm to Table heirloom cherry tomatoes, fresh basil, Locatelli pecorino romano, Sicilian extra virgin olive oil

COTTO (COOKED HAM)

23

• House made fresh mozzarella, prosciutto cotto, house made sausage, whipped ricotta, Locatelli pecorino romano, Lone Star Farm's basil

www.doughpizzeria.com

* Please note that while we offer gluten-free products, we are not a gluten-free environment.
* Any food restrictions must be communicated with your server upon ordering.
* We will do our best to accommodate you; but we may not have the resources available.



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