

Natalie's

SHARE PLATES

ARANCINI7.5
Goat Cheese, Marinara

BAKED MACARONI8
Cavatappi, Four Cheese Mornay, Herbed Panko

ROASTED PROSCIUTTO

WRAPPED ASPARAGUS.....8.75
Gorgonzola Vinaigrette, Sherry Reduction,
Lucky Cat Ciabatta (Add Sunny Side Egg...\$1)

MEATBALL9.5
Ohio Veal, Beef & Pork, Marinara

SMOKED TROUT DIP10
Lemon, Herbs, Lucky Cat Ciabatta, Rosemary

HUMMUS8.5
Traditional, Herbs, Balsamic, Extra Virgin
Olive Oil, Red Chili, Coal-Fired Sourdough Bread

COAL-FIRED OYSTERS... 15

Blue Point Oysters, Garlic Butter, Parmesan, Lucky Cat Baguette, Lemon

GUMBO...7/9

Chicken, Andouille

CHEESE PLATE... 12

Three Rotating Artisan Cheeses
personally selected by our staff.
Coal-Fired Sourdough Bread, Fig Jam,
Honey, Fresh Fruit

ANTIPASTO PLATE... 14

Three Artisan Meats, Pickled Peppers &
Onions, Marinated Olives, Herbed Ricotta,
Lucky Cat Baguette

SALADS

PEAR...8

Mixed Greens, Maple Pecans,
Pear, Goat Cheese, Roasted
Red Peppers, Rosemary
Balsamic Vinaigrette

HOUSE...6

Romaine, Golden Raisins,
Grape Tomatoes, Carrots,
Scallions, Parmesan-Romano,
Champagne Citrus Vinaigrette

CAESAR...7.5

Romaine, Arugula,
Scallions, Garlic Croutons,
Grana Padano

Happy Hour

TUESDAY - THURSDAY 5 - 7 • FRIDAY 4 - 7

SEASONAL PIE...12

ARANCINI...5

HUMMUS...5

OYSTERS... 2 EA

**JOIN US FOR BRUNCH –
SUNDAYS 11AM - 2 PM**



Visit our website to view the Brunch Menu, as well as our line-up of Live Music from noon to 2 pm, during Natalie's Brunch.

Gospel Soul Brunch Series - First Sunday of every month at 2:30, with our Brunch Menu available from 11-3 p.m for those attending the Gospel Soul Brunch performances.

WWW.NATALIESCOALFIREDPIZZA.COM

WARNING: CONSUMPTION OF UNDERCOOKED MEAT, POULTRY, EGGS, OR SEAFOOD MAY INCREASE THE RISK OF FOODBORNE ILLNESSES. ALERT YOUR SERVER IF YOU HAVE SPECIAL DIETARY REQUIREMENTS.

Natalie's

COAL FIRED PIZZA AND LIVE MUSIC

WELCOME TO NATALIE'S

Natalie's pizzas are Old World New York style cooked in a high temperature coal-fired oven. Our dough is made with a 100-year-old sourdough starter named for explorer Jedediah Smith, which adds a delicious touch to the crust.

Heating with coal brings the oven temperature to 1000°F and gives the pizza a unique flavor and perfectly charred crust that can't be matched with gas, convection or wood ovens.

Menu items are made fresh, in-house, everyday including our mozzarella, all of our sauces, and vinaigrettes. We strive to use local produce and products from Farmers Markets whenever possible.

Natalie's is also one of the region's finest intimate live music venues, and we strive to bring the best national and regional Americana, Jazz, and Acoustic acts to our stage.

COAL-FIRED PIZZA

MARGHERITA... 12

Mozzarella, Fresh Basil, Parmesan-Romano, Extra Virgin Olive Oil

CASANOVA... 16

Italian Sausage, Smoked Bacon, Pepperoni, Mozzarella, Fresh Herbs

TREVI FOUNTAIN... 14

Pepperoni, Fresh Ricotta, Roasted Garlic, Sautéed Spinach, Mozzarella

PIZZA BIANCO*... 13

Ricotta, Parmesan Romano, Extra Virgin Olive Oil, Roasted Garlic, Mozzarella, Fresh Basil (Add Pepperoni or Prosciutto...\$1)

VERDURA TREBBIANO... 13.5

Asparagus, Peppers, Onions, Fresh Spinach, Mozzarella, Fresh Herbs, Balsamic Reduction

GREENWICH VILLAGE... 14

Italian Sausage, Roasted Peppers, Caramelized Onions, Mozzarella, Fresh Garlic, Fresh Herbs

* *Extra virgin olive oil without red sauce*

VENETIAN JAIL... 15

Italian Sausage, Mixed Mushrooms, Ricotta, Goat Cheese, Fresh Herbs, Arugula, Balsamic Reduction

FUNKY FUNGHI*... 15

Mixed Mushrooms, Gorgonzola, Roasted Garlic, Mozzarella, Fresh Herbs, Truffle Oil

AURORA BOREALIS*... 15

Smoked Bacon, Asparagus, Welsh Cheddar, Mozzarella, Hot Pepper Flakes

BRIDGE OF SIGHS... 15

Free Range Chicken, Sundried Tomatoes, Smoked Bacon, Gorgonzola, Mozzarella, Fresh Herbs

JOSEF... 14

Prosciutto, Fresh Garlic, Mozzarella, Arugula, Grana Padano

BIG BEN... 16

Meatball, Fresh Garlic, Mozzarella, Herbs

SEASONAL PIE... 16

These pies will feature locally sourced ingredients personally selected by our staff, including items purchased from local businesses and Farmers Markets.

CREATE YOUR OWN... 12

\$12.00 includes: House-made Dough, Choice of Sauce (House Red Sauce or Extra Virgin Olive Oil), House-made Mozzarella, Fresh Basil

ADD \$1 EACH

Red Onions, Mixed Mushrooms, Mixed Bell Peppers, Mixed Olives, Banana Peppers, Sun-dried Tomatoes, Fresh Garlic, Roasted Garlic, Caramelized Onions, Roasted Peppers, Jalapeno Peppers, Grape Tomatoes, Fresh Spinach

ADD \$1.5 EACH

Italian Sausage, Pepperoni, Prosciutto, Smoked Bacon, Andouille, Free Range Chicken, Goat Cheese, Arugula, Gorgonzola Crumbles, Ricotta, Anchovies, Truffle Oil, Asparagus, Sautéed Spinach, Welsh Cheddar, Extra Mozzarella

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