

Natalie's

SHARE PLATES

ARANCINI7.5
Goat Cheese, Marinara

BAKED MACARONI.....8
Cavatappi, Four Cheese Mornay,
Herbed Panko

CHEESE PLATE12
Three Rotating Artisan Cheeses personally
selected by our staff. Coal-Fired Sourdough
Bread, Fig Jam, Honey, Fresh Fruit

MEATBALL9.5
Ohio Veal, Beef & Pork, Marinara

SMOKED TROUT DIP.....10
Lemon, Herbs, Lucky Cat Ciabatta,
Rosemary

HUMMUS8.5
Traditional, Herbs, Balsamic, Extra
Virgin Olive Oil, Hot Pepper Flakes,
Snap Peas, Coal-Fired Sourdough Bread

SEASONALS

FRIED GREEN TOMATO CAPRESE...9.5

Plantain Crusted, Mozzarella, Pesto, Roasted Heirloom Tomatoes,
Lemon and Basil Sauce, Balsamic Reduction

BRUSCHETTA...9.5

Lucky Cat Ciabatta, Whipped Ricotta & Goat Cheese, Basil Pesto, Heirloom
Cherry Tomatoes, Pistachio Olive Oil, Ricotta Salatta

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,
Roasted Tomatoes,
Scallions, Lucky Cat
Rye Croutons,
Grana Padano

Happy Hour

TUESDAY - THURSDAY 5 - 7 • FRIDAY 4 - 7

SEASONAL PIE...12

ARANCINI...5

HUMMUS...5

**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 *All pizzas are 12 inches (8 slices).*

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, Bell Peppers, Red 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*

BANH MI*... 13.5

Braised Pork, Roasted Garlic, Pickled Carrot & Radish, Jalapeño, Cilantro

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

BBQ CHICKEN STRUT... 15

House BBQ Base, Coal-Fired Chicken Breast, Roasted Peppers, Red Onions, Mozzarella, Welsh Cheddar, Cilantro

JOSEF... 14

Prosciutto, Fresh Garlic, Mozzarella, Arugula, Grana Padano

JOY OF THE MOUNTAINS... 13

Fresh Oregano, Basil, Mozzarella, Extra Virgin Olive Oil, Feta

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, Jalapeño Peppers, Grape Tomatoes, Fresh Spinach, Feta

ADD \$1.5 EACH

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

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