

Natalie's

SHARE PLATES

ARANCINI8
Risotto, Seasoned Panko, Goat Cheese,
Marinara

BAKED MACARONI.....9
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 DIP10
Lemon, Herbs, Lucky Cat Ciabatta,
Rosemary

ROMAN HUMMUS8.5
Greek Olive Oil, Garlic, Roman Herbs &
Spices, Sherry & Pomegranate Gastrique,
Coal-Fired Sourdough Bread

SEASONALS

COAL-FIRED OYSTERS...Six for 16, Three for 8
Blue Point Oysters, Garlic Butter, Parmesan Romano, Lucky Cat Ciabatta, Lemon

GUMBO...7/9
Chicken, Andouille

SEASONAL PASTA
Fresh combinations selected by the chef

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

SEASONAL...6
Arugula, Radicchio,
Roasted Squash, Granny
Smith Apple, Grana
Padano, Sherry Mustard
Vinaigrette

PLEASE NOTE: LATE NIGHT MENU

ONLY PIZZAS AND DESSERTS WILL BE AVAILABLE AFTER 10 P.M.

Happy Hour

TUESDAY - THURSDAY 5 - 7 • FRIDAY 4 - 6

SEASONAL PIE...12

ARANCINI...5

HUMMUS...5

Join us for Brunch on **SOUL SUNDAY** the first Sunday of each month!

Delicious Sunday Brunch: 11 am – 3 pm (includes new Soul Food Special each month)

Live Music with Derek DiCenzo Trio: 11 am – 1 pm (free)

Gospel Soul Brunch Show: 2:30 pm – 4 pm (ticketed event)

Soul Music Concert: 8 pm (ticketed event)

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, Bacon, Pepperoni, Mozzarella, Fresh Herbs

TREVI FOUNTAIN... 14

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

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

BRIDGE OF SIGHTS... 15

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

FUNKY FUNGHI... 15

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

AURORA BOREALIS*... 15

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

THE CORNELIUS*... 15

Yukon Gold Potatoes, Braised Leeks, Roasted Garlic, Gruyere, Fontina, Chives, Fresh Herbs, Truffle Oil, Black Pepper

JOSEF... 14

Prosciutto, Fresh Garlic, Mozzarella, Arugula, Grana Padano

JOY OF THE MOUNTAINS*... 13

Fresh Oregano, Basil, Roasted Garlic, Mozzarella, Goat Cheese, Hot Pepper Flakes

SEASONAL PIE... 16

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

* *Extra virgin olive oil without red sauce*

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

ADD \$1.5 EACH

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

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