

# SHARE PLATES

**ARANCINI** .....9  
Risotto, Seasoned Panko, Goat Cheese, Marinara

**BAKED MACARONI** ..... 10  
Cavatappi, Four Cheese Mornay, Herbed Panko

**CHEESE PLATE** ..... 12  
Three Rotating Artisan Cheeses personally selected by our staff. Coal-Fired Sourdough Bread, Fig Jam, Honey, Fresh Fruit

**MEATBALL**..... 10.5  
Ohio Veal, Beef & Pork, Marinara

**SMOKED TROUT DIP** ..... 11  
Lemon, Herbs, Lucky Cat Ciabatta, Rosemary

**ROMAN HUMMUS** .....8.5  
Greek Olive Oil, Garlic, Roman Herbs & Spices, Sherry & Pomegranate Gastrique, Coal-Fired Sourdough Bread

## SEASONALS

**GUMBO...7/10**  
Chicken, Andouille, Rice, Ground Filé

**COAL-FIRED WINGS... 12**  
Roasted Chili & Garlic Buffalo Sauce, Blue Cheese Brussel Sprout Slaw

**COAL-FIRED OYSTERS...Six for 20, Three for 10**  
Blue Point Oysters, Garlic Butter, Parmesan Romano, Lucky Cat Ciabatta, Lemon

## SALADS

**PEAR...8**  
Mesclun 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**  
Romaine, Baby Kale, Moroccan Spiced Pepitas, Whole Grain Croutons, Lemon-Artichoke Caesar Dressing, Grana Padano (Add Grilled Chicken...3)

### 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

**ARANCINI...5**

**SEASONAL PIE... 12**

**HUMMUS...5**

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

Featuring a Soul Food Special  
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)

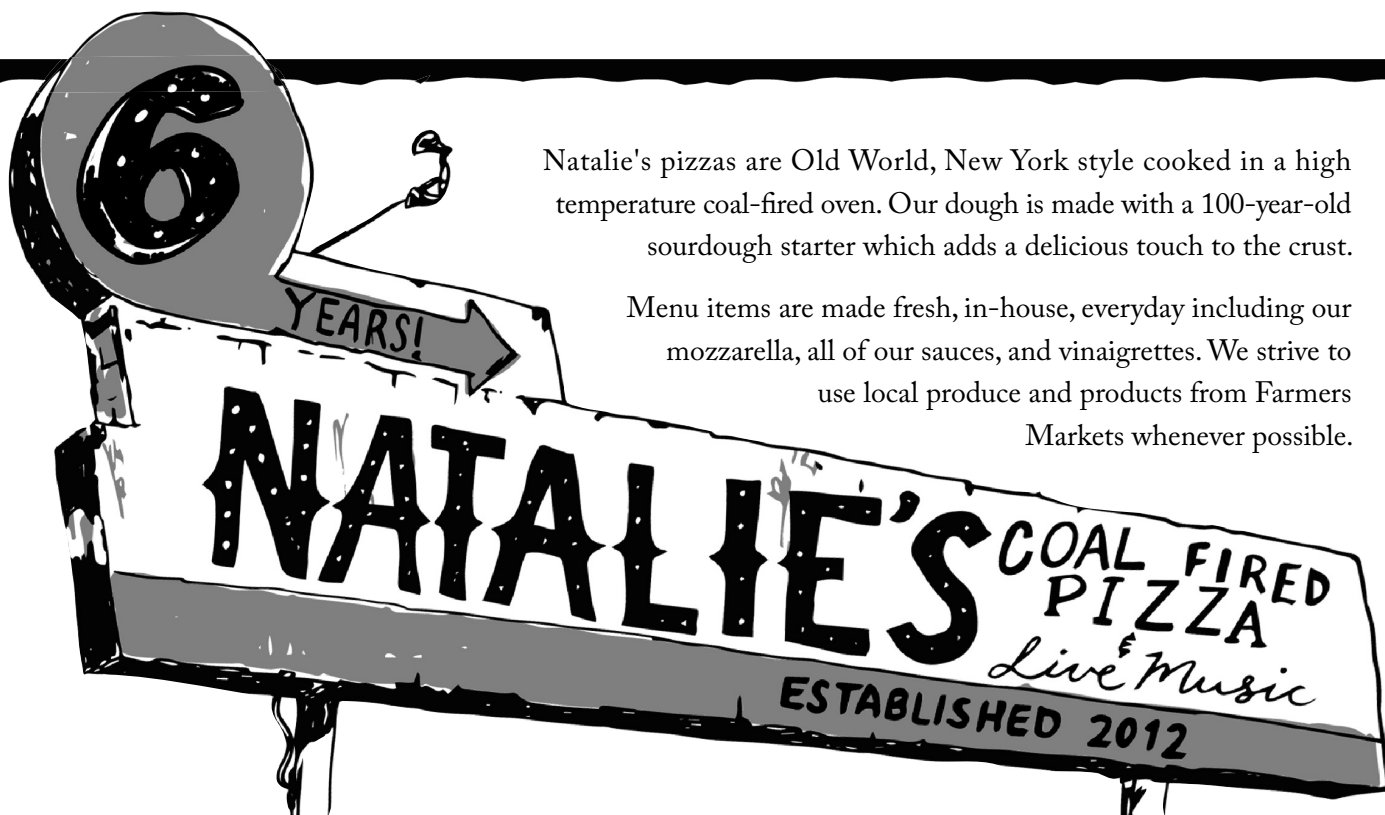
We invite you to experience the underground world of our speakeasy, The Light of Seven Matchsticks. In addition to a extensive selection of adventurous and creative craft cocktails, the food is also delicious and imaginative.



**Location:** below Natalie's  
**Hours:** Evenings, Wednesday – Sunday  
Visit The Light of Seven Matchsticks before, during, or after the Natalie's event, show us your wristband and receive Happy Hour Specials no matter the time. (Wristband Special valid Wednesday, Thursday & Sunday.)

[WWW.NATALIESCOALFIREDPIZZA.COM](http://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 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 which adds a delicious touch to the crust.

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.

## COAL-FIRED PIZZA *All pizzas are 12 inches (8 slices).*

### MARGHERITA... 13

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

### 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

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

### WAR AND PEACHES... 16

Peach Habanero BBQ Sauce, Mojo Pulled Pork, Mozzarella, Roasted Peppers, Red Onions, Pickled Jalapeños, Goat Cheese

### BRIDGE OF SIGHS... 15

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

### JOY OF THE MOUNTAINS... 13

Fresh Oregano, Basil, Roasted Garlic, Mozzarella, Feta, 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... 12.5** \$12.50 includes: House-made Dough, Choice of Sauce (House Red Sauce or Extra Virgin Olive Oil), House-made Mozzarella, Fresh Basil

#### ADD \$1.5 EACH

Red Onions, Mixed Mushrooms, Mixed Bell Peppers, Mixed Olives, Banana Peppers, Sundried Tomatoes, Fresh Garlic, Roasted Garlic, Caramelized Onions, Roasted Peppers, Jalapeño Peppers, Grape Tomatoes, Fresh Spinach

#### ADD \$2 EACH

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

Meatball - **ADD \$4**

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