

# NATALIE'S

COAL FIRED PIZZA  
Live Music

## APPETIZERS V (vegetarian) GF (gluten-free) GFR (gluten-free upon request)

- ARANCINI** Crispy Risotto Balls, Goat Cheese, Marinara, Parmesan-Romano, Fresh Herbs 10 (V)
- COAL-FIRED WINGS** Roasted Poblano Buffalo Sauce, Brussel Sprout Slaw, Blue Cheese Dip 12 (GF)
- BAKED MACARONI** Cavatappi, Four Cheese Mornay, Herbed Panko 11 (V)
- MEATBALL** Ohio Beef and Pork, Marinara, Parmesan-Romano, Fresh Herbs, Sourdough Bread 11
- SMOKED TROUT DIP** Lemon, Herbs, Lucky Cat Ciabatta, Rosemary 12 (GFR)
- GUMBO** Chicken, Andouille, Jasmine Rice, Green Onion, Ground Filé 7/10
- ROMAN HUMMUS** Greek Olive Oil, Garlic, Roman Herbs & Spices, Sherry & Pomegranate Gastrique, Coal-Fired Sourdough Bread 9 (V, GFR)
- FRIED GREEN TOMATO CAPRESE** Plantain Crusted Green Tomatoes and Mozzarella, Fresh Corn, Mozzarella & Heirloom Tomato Salad, Basil, Cilantro Vinaigrette, Balsamic Reduction 12 (V, GF)

- Our menu items,
- including dough,
- cheese, sauce,
- vinaigrettes,
- desserts, and more,
- are made fresh
- in-house
- every day.

## SALADS

- PEAR** Baby Greens, Maple Pecans, Pear, Goat Cheese, Roasted Red Peppers, Rosemary Balsamic Vinaigrette 8 (V, GF)
- HOUSE** Baby Greens, Cucumber, Golden Raisins, Grape Tomatoes, Carrots, Scallions, Ricotta Salata, Salt Roasted Sunflower Seed, Champagne Citrus Vinaigrette 7.5 (V, GF)
- SEASONAL SALAD** Baby Greens, Snap Peas, Radish, Green Onion, Dried Blue Berries, Focaccia Croutons, Pecorino, Fennel Pollen & Pear Vinaigrette Dressing 8.5 (V, GFR)

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

- MARGHERITA** Mozzarella, Fresh Basil, Parmesan-Romano, Extra Virgin Olive Oil 13 (V)
- MARINARA** Sicilian Oregano, Roasted Garlic, Pomodoraccio Tomatoes, House Vegan Ricotta 14 (V, VEGAN)
- CASANOVA** Italian Sausage, Bacon, Pepperoni, Mozzarella, Fresh Herbs 17
- TREVI FOUNTAIN** Pepperoni, Fresh Ricotta, Roasted Garlic, Sautéed Spinach, Mozzarella 15
- BIANCO\*** Ricotta, Parmesan Romano, Extra Virgin Olive Oil, Roasted Garlic, Mozzarella, Fresh Basil 14 (V)  
(Add Pepperoni or Prosciutto 1)
- VERDURA TREBBIANO** Asparagus, Bell Peppers, Red Onions, Fresh Spinach, Mozzarella, Fresh Herbs, Balsamic Reduction 15 (V)
- VENETIAN JAIL** Italian Sausage, Mixed Mushrooms, Ricotta, Goat Cheese, Fresh Herbs, Arugula, Balsamic Reduction 16
- GREENWICH VILLAGE** Italian Sausage, Roasted Peppers, Caramelized Onions, Mozzarella, Fresh Garlic, Fresh Herbs 15
- FUNKY FUNGHI** Mixed Mushrooms, Gorgonzola, Roasted Garlic, Mozzarella, Fresh Herbs, Truffle Oil 16 (V)
- AURORA BOREALIS\*** Bacon, Asparagus, Welsh Cheddar, Mozzarella, Hot Pepper Flakes 16
- WAR AND PEACHES** Peach Habanero BBQ Sauce, Mojo Pulled Pork, Mozzarella, Roasted Peppers, Red Onions, Pickled Jalapeños, Goat Cheese 17
- BRIDGE OF SIGHS\*** Grilled Chicken, Bacon, Pomodoraccio Tomatoes, Gorgonzola, Mozzarella, Fresh Herbs 17
- JOY OF THE MOUNTAINS** Baked Basil + Oregano, Roasted Garlic, Dry Herbs, Mozzarella, Feta 14 (V)
- WEEKLY PIE** Always changing - ask our staff! 16

\* Extra virgin olive oil without red sauce

**CREATE YOUR OWN** Includes: House-made Dough, Choice of Sauce (House Red Sauce or Extra Virgin Olive Oil), House-made Mozzarella, Fresh Basil 13

### Add \$1.5 each

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

### Add \$2 each

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

### Add \$3 each

- Heirloom Tomatoes

## DESSERTS

- LEMON CHEESE CAKE** No-bake, Vanilla, Raspberry Coulis 7
- CHOCOLATE CHARLOTTE** Mousse, Bailey's, Chocolate Sticks 7
- SEASONAL PIE** Local Produce, Seasonal House Whipped Cream 8

## HAPPY HOUR

- **ARANCINI** 6
- **WEEKLY PIE** 13
- **HUMMUS** 5
- **Tuesday - Thursday** 5 - 7 • **Friday** 4 - 6

**A NOD TO THE BACK** Our Back of the House staff works very hard behind the scenes to provide you with the best dining experience possible. Tip your hat and show your appreciation by buying them a drink! 5

Our food menu is directed by **MATTHEW ALTER**, a graduate of Institute of Culinary Education and lover of bold, honest food, inspired by tradition.

[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.

# DRINKS

## DRAFT BEER

Today's Featured Drafts 6 *(Always rotating - Ask our staff!)*  
2 Tones Uncle Joe's Irish Red Ale (Whitehall, OH) 6% ABV 6  
CBC Bodhi Double IPA (Columbus, OH) 8.3% ABV 7  
Guinness Stout (Ireland) 4.2% ABV 6  
Platform Palesner (Cleveland, OH) 5% ABV 6.5

Jackie O's Chomolungma Honey Nut Brown Ale (Athens, OH) 6.5% ABV 6.5  
Rockmill Saison Farmhouse Ale (Lancaster, OH) 7% ABV 6.5  
Seventh Son The Scientist IPA (Columbus, OH) 7% ABV 6.5  
Weihenstephan Hefeweizen (Germany) 5.4% ABV 6.5  
Rhinegeist Cheetah Lager (Cincinnati, OH) 4.8% ABV 6  
Rambling House Ginger Beer (Columbus, OH) ABV NA 3

## BOTTLES

### LAGER/PILSNER

Great Lakes Eliot Ness Amber Lager (Cleveland, OH) 6.2% ABV 5.5  
Omission Lager (Portland, OR) 4.6% ABV 6  
Elevator Uptown Pilsner (Columbus, OH) 5.5% ABV 5.75  
Land Grant Urban Sombrero Lager (Columbus, OH) 5.7 % ABV 6

### IPA/PALE ALE

Jackie O's Mystic Mama IPA (Athens, OH) 7% ABV 6.25  
Land Grant Greenskeeper Session IPA (Columbus, OH) 4.7% ABV 5.75  
Magic Hat #9 Pale Ale (South Burlington, VT) 5.9% ABV 5  
Rhinegeist Knowledge Imperial IPA (Cincinnati, OH) 8.5% ABV 8.25  
Three Floyds YumYum American Pale Ale (Munster, IN) 6% ABV 6  
Zaftig Hazy Miss Daisy IPA (Worthington, OH) 7% ABV 6  
BrewDog Elvis Juice IPA (Columbus, OH) 6.5% ABV 6

### WHEATS

Jackie O's Raspberry Wheat (Athens, OH) 5.5% ABV 6  
Elevator Heiferweizen (Columbus, OH) 5.5% ABV 5.75

### STOUT/PORTER

Great Lakes Edmund Fitzgerald Porter (Cleveland, OH) 5.8% ABV 5.5  
Wolf's Ridge Dire Wolf Stout (Columbus, OH) 10.4% ABV 9  
Zaftig Nuts For You (Columbus, OH) 8% ABV 8.75

### SPECIALTY

Platform Kettle Sour Series: Strange Clothes (Cleveland, OH) 4.9% ABV 7  
Platform Seltzer Project: Strawberry Lemonade (Cleveland, OH) 5% ABV 6  
Magners Irish Cider (Ireland) 4.5% ABV 6  
Rhinegeist Semi-dry Hard Cider (Cincinnati, OH) 6.2% ABV 6  
Wolf's Ridge Clear Sky Cream Ale (Columbus, OH) 5.1% ABV 6  
Fat Head's Bumble Berry Ale (Cleveland, OH) 5.3% ABV 6

### DOMESTIC/IMPORT

Bud Light	4	Dos Equis	5	Modelo Especial	5
Budweiser	4	Heineken	5	Pacifico	5
Buckler NA	5	Mic Ultra	4	PBR	3
Coors Light	4	Miller Lite	4	Yuengling Lager	4

## WINE

### WHITES *(Listed in order from light to full)*

Prosecco, Da Luca (Veneto, Italy) 7/25  
Riesling Spatlese, Wilhelm (Mosel, Germany) 9/32  
Pinot Grigio, Caposaldo (Veneto, Italy) 7.5/27  
Rosé, Domaine Petroni (Corsica, France) 10.5/38  
Sauvignon Blanc, Nautilus (Marlborough, New Zealand) 10/38  
Chardonnay, California Square (Russian River, California) 9.5/34

### REDS *(Listed in order from light to full)*

Pinot Noir, Parducci (Mendocino, California) 9/33  
Montepulciano, Farnese (Abruzzo, Italy) 7.5/27  
Blend, Prayers of Sinners (Paterson, WA) 7/26  
Malbec, Aruma (Mendoza, Argentina) 10/38  
Tempranillo, Sangre de Toro (Toro, Spain) 7.5/27  
Cabernet Sauvignon, Bogle (California) 8/30

## COCKTAILS

### WEEKLY COCKTAIL Always changing - ask our staff! 10

**ELDERFLOWER DAIQUIRI** Blanco Rum, Elderflower Tonic, Lime, Simple Syrup 10

**MAMA NEEDS A MARGARITA** Blanco Tequila, Clement Creole Shrub, Lime, Agave Nectar, Salted Rim 9.5

**SEASONAL MULE** House Lemoncello, Strawberry Puree, Lemon, Rambling House Ginger Beer 10

**OLD FASHIONED** Bourbon, Brown Sugar Syrup, Blend of Bitters 10

**NEGRONI** Gin, Barrel-infused Campari, Sweet Vermouth 9

**BOULEVARDIER** Russel Reserve Bourbon, Campari, Sweet Vermouth (10 yr. Bourbon) 11

**FRENCH 75** Gin or Cognac, Lemon, Simple Syrup, Champagne 9

**RED SANGRIA** Montepulciano, OYO Stonefruit Vodka, Regans Orange Bitters, House-made Seasonal Syrup, Soda 9.5

## AFTER DINNER DRINKS : HAPPY HOUR

**HOUSE LIMONCELLO** Lemon Vodka Infusion 7

**LUCK BROS COFFEE** 3

**IRISH COFFEE** Luck Bros Coffee, Jameson, Brown Sugar Simple, Vanilla Whipped Cream (ask about our seasonal whipped cream) 8

**ROYAL JAVA** Cold Brew Concentrate, Brandy, Angostura Amaro, Brown Sugar Syrup, Chocolate Bitters, Pineapple Juice 8

Our drink menu is directed by **JEREMY FREEMAN**, our experienced bar manager who loves the outdoors, farming, and has been described as the Beyoncé of Bartenders.

Check out *The Light of Seven Matchsticks*, the **SpeakEasy** located in our lower level!

Location: Below Natalie's

Hours: Evenings, Wednesday - Sunday



**DRAFT BEER** 2 Off

**GLASSES OF WINE** 2 Off

**WEEKLY COCKTAIL** 7

Tuesday - Thursday 5 - 7 • Friday 4 - 6

Look for our second location **opening soon**

at 945 King Avenue, featuring a larger music hall and expanded food and bar menu!