

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)**
- MEATBALL** Ohio Beef and Pork, Marinara, Parmesan-Ramano, 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 **9**
- ROMAN HUMMUS** Greek Olive Oil, Garlic, Roman Herbs & Spices, Sherry & Pomegranate Gastrique, Coal-Fired Sourdough Bread **9 (V, GFR)**
- TRES FORMAGGIO PAN** Mozzarella, Parmesan Regiano, Fresh Garlic, Oregano Dry Herb Mix, Hot Pepper Flakes **12 (V)**

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

SALADS (Add Grilled Chicken...3)

- 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, Black Pepper Pecorino, Salt Roasted Sunflower Seed, Champagne Citrus Vinaigrette **7.5 (V, GF)**
- CAESAR SALAD** Romaine, Lemon Caesar Dressing, Focaccia Croutons, Grana Padano **7**

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

- MARGHERITA** Mozzarella, Fresh Basil, Parmesan-Romano, Extra Virgin Olive Oil **13 (V)**
- 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, Pork Ribs, Mozzarella, Roasted Peppers, Red Onions, Pickled Jalapeños, Goat Cheese **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, Vegan Cheese
- Add \$2 each**
Italian Sausage, Pepperoni, Prosciutto, Bacon, Andouille, Grilled Chicken, Goat Cheese, Arugula, Gorgonzola, Ricotta, Anchovies, Truffle Oil, Asparagus, Sautéed Spinach, Welsh Cheddar, Mozzarella, Feta

DESSERTS & AFTER DINNER DRINKS

- LEMON CHEESE CAKE**
No-bake, Vanilla, Raspberry Coulis **7**
- SEASONAL PIE**
Local Produce, Seasonal House Whipped Cream **8**
- DOUBLE DARK CHOCOLATE BROWNIE**
Creme Anglaise **8**
- 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**

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

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**

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 Draft 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
Zaftig Alina Pale Ale (Columbus, OH) 6% ABV 6

Brewdog Hazy Jane IPA (Columbus, OH) 7.2% ABV 6
Rockmill Belgian Pilsner (Lancaster, OH) 4.7% 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
Brewdog Lost Lager Pilsner (Columbus, OH) 4.7% ABV 6
Land Grant Urban Sombrero Lager (Columbus, OH) 5.7% ABV 6
Hilltop Lager (Columbus, OH) 4.2% ABV 5.5

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 Stout (Columbus, OH) 8% ABV 8.75
Bell's Porter (Kalamazoo, Michigan) 5.6% ABV 6

SPECIALTY

Platform Kettle Sour Series (Cleveland, OH) 4.9% ABV 7
Platform Seltzer Project (Cleveland, OH) 5% ABV 6
Downeast Cider (Boston, MA) 5.1% ABV 7
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
Blend, Domaine de Maubet (Gascogne, France) 8/29
Rosé, Domaine Petroni (Corsica, France) 38 (bottle only)
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
Zinfandel, Seghesio, (Sonoma Co, California) 50 (bottle only)
Cabernet Sauvignon, Bogle (California) 8/30

COCKTAILS

WEEKLY COCKTAIL Always changing - ask our staff! 10

BLOOD AND SAND Scotch, Sweet Vermouth, Cherry Liqueur, Orange Juice 10

MAMA NEEDS A MARGARITA Blanco Tequila, Orange Liqueur, Lime, Agave Nectar, Salted Rim 9.5

SEASONAL MULE Mezcal, Orange Liqueur, Lemon Juice, Orange Bitters, Rambling House Ginger Beer 10

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

VIEUX CARRE Cognac, Benedictine, Sweet Vermouth, Blend of Bitters 11

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

FRENCH 75 Gin or Cognac, Lemon, Simple Syrup, Prosecco 9

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

ATHENA Coconut Rum, Pineapple Juice, Cherry Liqueur, Vanilla Simple Syrup, Lemon Juice, Lime Juice 9

HAPPY HOUR

Tuesday - Thursday 5 - 7 • Friday 4 - 6

DRAFT BEER 2 off • GLASSES OF WINE 2 off
WEEKLY COCKTAIL 7

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



Look for our second location opening soon at 945 King Avenue, featuring a larger music hall and expanded food and bar menu!