

NATALIE'S

COAL FIRED PIZZA
Live Music

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

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, 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**

PROSCIUTTO WRAPPED ASPARAGUS Sherry reduction, lemon parmesan, over easy egg **9 (GF)**

ROMAN HUMMUS Greek olive oil, garlic, roman herbs & spices, sherry & pomegranate gastrique, coal-fired sourdough bread **9 (V, GFR)**

ROASTED HEIRLOOM BRUSCHETTA Lucky Cat multigrain baguette, pesto, heirloom cherry tomatoes, mozzarella, balsamic reduction, basil **9 (V)**



PORK RIBS Korean bbq sauce, fried garlic + ginger + almonds, cilantro, slaw **three for 12, six for 20**

MARINATED OLIVES Castelvetro + gaeta + picholines, pearl onions, orange zest, garlic, rosemary **6 (GF, V)**

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 seeds, champagne citrus vinaigrette **7.5 (V, GF)**

SEASONAL SALAD Baby spinach, fresh strawberries, toasted almond slivers, red onion, feta, apple cider vinaigrette **8 (V, GF)**

COAL-FIRED PIZZA

All pizzas are 12 inches (8 slices). * Extra virgin olive oil without red sauce

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**

PESTO DI POLLO Pesto, chicken, heirloom cherry tomatoes, marinated artichoke hearts, mozzarella, ricotta **16**

JOY OF THE MOUNTAINS Baked basil + oregano, roasted garlic, dry herbs, mozzarella, feta **14 (V)**

WEEKLY PIZZA Always changing - ask our staff! **16**

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, artichoke, truffle oil, asparagus, sauteed spinach, welsh cheddar, mozzarella, feta, pesto

DESSERTS & AFTER DINNER DRINKS

LEMON CHEESE CAKE

No-bake, vanilla, raspberry coulis **7**

HOUSE-MADE PIE

Local produce, seasonal house whipped cream **8**

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 - Friday 4 - 6 pm

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 giving them a tip! **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

WINE

REDS (Listed in order from light to full)

Pinot Noir, Macedon (Tikvesh, Macedonia) 9/34
Familiar style from an unfamiliar region.

Beaujolais, Joseph Drouhin (Burgundy France) 11/42
Do a little dance, make a little love, get down tonight!

Zweigelt, Herman Moser (Kremstal, Austria) 12/46
Why does beer always get the backyard spotlight? Light enough for summer, bold enough for BBQ.

Tempranillo, Arena de Gota (Jumilla, Spain) 7/26
Like your coffee mug that says #1 DAD! This is Spain's #1 grape, no mug required.

Montepulciano, Farnese (Abruzzo, Italy) 8/30
A long-standing staple, and our go to pizza wine.

Malbec, Aruma (Mendoza, Argentina) 10/38
Rich as the land, lush as the culture.

Super Tuscan, Bruni Poggio D'elsa (Tuscany, Italy) 9/34
Look, it's not called an Adequate Tuscan, or a Pretty Good Tuscan, this bold smooth blend is actually super.

WHITES (Listed in order from light to full)

Vinho Verde, Casal Garcia (Vinho Verde, Portugal) 6/22
Grownups can jump through sprinklers too.

Sauvignon Blanc, La Petite Perriere (France) 7/28
Sauv Blanc fills that dry and crisp category so well, we'd typically suggest pairing it with more wine.

Chardonnay, Long Meadow Ranch 'Farmstead' (Napa, California) 11/42
Oak whispers in your ear. "How poetic," you think with blushed cheeks.

Vermentino, Santadi Villa Solais (Sardinia, Italy) 9/36
On a cloud of grapes it drifts in the night, any place it goes is right.

Riesling, Richter Zeppelin (Mosel, Germany) 9/36
This Riesling gives the finger to the statement "you should smile more."

White Blend, Tarima Mediterraneo (Alicante, Spain) 9/36
Putting the oral in floral, this blend is expressive and balanced in the mouth.

SPARKLING/ROSÉ

Rosé Herdade Do Rocim Mariana (Alentejo, Portugal) 9/34
Elegant, understated and shy when you first meet, then you end up buying a house together. Boom!

Prosecco, Jeio (Veneto, Italy) 9/36
It's sparkling, it's crisp, drink it.

Lambrusco, Nettare di Bacco (Emilia-Romagna, Italy) 8/30
It's sparkling, it's red, oh boy!

DRAFT BEER

Today's Featured Drafts 6 (Always rotating - Ask our staff!)

Seventh Son Scientist IPA 7% ABV 6.5

CBC Bodhi Imperial IPA 8.3% ABV 7

AOH - Rotating 8

Rhinegeist Cheetah Lager 4.8% ABV 6

Weihenstephan Hefeweizen 5.4% ABV 6.5

Land Grant Pool Party Pilsner 5.4% ABV 6.5

2 Tones Uncle Joe's Irish Red 6% ABV 6

Guinness 4.2% ABV 6

Platform Haze Jude IPA 6.8% ABV 6

Rambling House Ginger Beer N/A 3

BOTTLES

IPA/PALE ALE

Seventh Son Miracle Hazy Light IPA 4.5% ABV 7

Seventh Son Assistant Manager

American Pale Ale 4.5% ABV 5

Brew Dog Elvis Juice IPA 6.5% ABV 6 (16 oz.)

Wolfs Ridge Pack IPA 6.8% ABV 6

Rhinegeist Knowledge Imperial IPA 8.5% ABV 8.25

LAGER/PILSNER

Hilltop Lager 4.2% ABV 5.5

CBC Summer Teeth 5% ABV 5

Parsons North Dry Hopped Pilsner 5.5% ABV 8 (16 oz.)

STOUT/PORTER

Great Lakes Edmund Fitzgerald Porter 6% ABV 5.5

Wolf's Ridge Dire Wolf Stout 10.8% ABV 9

Seventh Son Brown Ale 5.25% ABV 6

SPECIALTY

Jackie O's Razz Wheat 5.5% ABV 6

Land Grant Spring Quarter Belgian Blond Ale 6.4% ABV 6

Rhinegeist Whiffle Belgian Witbier 5% ABV 5

Forbidden Root Strawberry Basil Hefeweizen 5% ABV 7

Rambling House CBD Ginger Beer 7.5

GLUTEN FREE

Seventh Son Kitty Paw Hard Seltzer choice of flavors: Tangerine Pineapple or Raspberry 4.2% ABV 6

DOMESTIC

Bud Light 4

Budweiser 4

Miller Lite 4

IMPORT

Duvel 8.5% ABV 9

Modelo Especial 8.5% ABV 5

Stella Artois 4.4% ABV 5

NON-ALCOHOLIC

Bitburger Drive 5

Buckler 5

COCKTAILS

ROTATING BOTTLED COCKTAIL Always changing - ask our staff!

MR. JONES Bourbon, cream sherry, Cynar, huckleberry, ginger, rosemary, pineapple, citrus 12

BACKYARD BBQ BREAKUP Rye, watermelon, gentian aperitif, citrus, habanero, mezcal 10

POLYNESIAN RED LIGHT Genever, toasted coconut, orgeat, Angostura Bitters 11

MAMA NEEDS A MARGARITA Blanco tequila, orange liqueur, citrus, agave nectar, salted rim 9.5

RED SANGRIA Montepulciano, OYO Stonefruit Vodka, Regans Orange Bitters, seasonal syrup, soda 9.5

PORT ROSE Reposado tequila, ruby port, pear, citrus, rosemary, chamomile 11

TREMÉ Rye, cognac, Jamaican rum, St. Germain, Velvet Falernum, aromatized wine, Angostura and Peychaud's Bitters 11

TWO SIDES OF KENNY Watershed Vodka, custom tonic syrup, carbonated in house 9

HAPPY HOUR

Tuesday - Friday 4 - 6 pm

DRAFT BEER \$2 OFF • GLASSES OF WINE \$2 OFF
WEEKLY COCKTAIL \$7



NOW OPEN! - Visit our second location in Grandview at 945 King Avenue, featuring a larger music hall and expanded food and bar menu!

Opens 4 pm, Tuesday - Sunday.