

PITCH

Starter

- Olive bowl (Gaeta, Spanish, Nicoise) 4
Roasted brussel sprouts: garlic, pancetta, grana cheese 6
Tuscan white beans: rosemary, garlic, grana cheese, olive oil 4
Fresh mozzarella, cured meats, peperonata 10
Coal fired herb chicken wings, cherry pepper aioli 9
Calabrese meatballs, tomato sauce, grana cheese 10
Coal fired long stem artichokes, garlic lemon dipping sauce 9
Artisan Cheese Selection 10
Crispy Calamari: zucchini, pepperoncini, arrabiata sauce 9
Sweet and Spicy Rosemary Wings: iceberg wedge salad, creamy gorgonzola dressing, flatbreads 10
Traditional Buffalo Wings: gorgonzola dressing, carrot and celery slaw 10
Truffle fries 3.5
Soup of the day Cup 4 Bowl 6

Salad

- Add Shrimp 6 or Chicken 4
Mixed greens: garbanzo beans, oven roasted tomatoes, sweet onion vinaigrette 6
Roasted beets: butternut squash, baked goat cheese, pistachios, red wine vinaigrette 9
Arugula: prosciutto, candied walnuts, pears, maytag blue, balsamic vinaigrette 10
Wedge Salad: iceberg wedge, creamy gorgonzola dressing, house cured pancetta, cherry tomatoes, red onion, herb marinated egg, croutons 10
Chicken Chop Salad: flatbread, peppadew peppers, artichokes, red onion, Shadow Brook Farms goat cheese, tomatoes, white balsamic pesto dressing 14
Salmon Salad: garbanzo beans, green lentils, orzo pasta, bulgar wheat, sundried tomatoes, arugula, hazelnut mustard vinaigrette 12

SPECIALTIES

- COAL FIRED CLASSIC BURGER:** toasted brioche bun, fries, pitch sauce (on side) 10 truffle fries 1 extra
Add Ons 1
bacon, grilled onion, mushrooms, artisan aged white cheddar (Milton, Iowa), cheddar, Swiss, fried egg, jalapeno, gorgonzola, fontina
WHOLE ROASTED RAINBOW TROUT: caramelized apples, fennel, onions, French green lentils, sage walnut butter 17
PLUM CREEK FARMS ROASTED CHICKEN HALF: white wine lemon sauce, herb roasted potatoes, sautéed spinach, saba drizzle 20
CERTIFIED ANGUS FILET: 8oz filet, gorgonzola potatoes, broccoli rabe, tomato balsamic demi glace 31

Pasta

- Comte mac & cheese:** with pancetta, spinach and truffle oil 13
Spaghetti and Meatballs: foccacia bread, pecorino romano 13
Housemade Tagliatelle: ragu alla bolognese ricotta chesse, grissini sticks 12
Fusilli Carbonara: shrimp, chicken, house cured pancetta, mushrooms, peas, red onion, egg cream sauce, foccacia bread 12

Pizza

- MARGHERITA:** San Marzano tomato sauce, fresh mozzarella, fresh basil 13
MARINARA: San Marzano tomato sauce, oregano, garlic (no cheese) 10
BIANCO VERDE: ricotta cream, prosciutto, caramelized onions, arugula, fresh mozzarella 18
MIA (WILLY'S FAVORITE): San Marzano tomato sauce, fennel sausage, pepperoni, fresh mozzarella 18
SHROOMS: thyme cream, roasted mushrooms, truffle cheese, oven dried tomatoes 18
TWO PEPS: pepperoni, pepperoncini peppers, tomato sauce, mozzarella 16
MARSALA: figs, goat cheese, pears, arugula, truffle oil, mozzarella 17
VEGGIE: seasonal roasted vegetables, fresh basil, herb cream, mozzarella 16
THE BENNY: housemade fennel sausage, broccoli rabe, roasted garlic, mozzarella, San Marzano tomato sauce 16
LEONARDO: slow roasted pork loin, sopressata, olives, peperonata, San Marzano tomato sauce, fontina cheese, balsamic drizzle 18
PIZZA OF THE WEEK: ask server for details prices vary

PITCH YOUR OWN

Mozzarella & San Marzano Tomato Sauce 11

Cheese 3
Fresh Mozzarella
Extra Mozzarella
Grana Cheese
Maytag Blue
Goat Cheese

Protein 3
Pepperoni
Housemade Fennel Sausage
Prosciutto
Egg
House Cured Pancetta
Roasted Chicken
White Anchovy

Veggies 2
Mixed Olives
Mushrooms
Garlic
Arugula
jalapeno
Fresh Basil
Caramelized Onions
Roasted Tomatoes
Peperonata

coal-fire pizzeria

* We use local all natural Red Duroc pigs
(Harvest Valley Foods) Bellevue, Nebraska.

No split checks for parties of 8 or more.
18% gratuity on parties of 8 or more.

*consuming raw or under-cooked meats, poultry or eggs may increase your risk of food borne illness. Please let us know if you are allergic to any foods.

The Pitch Libation List

Sparkles

Lunetta, Prosecco, Italy 8
Freixenet Cava Brut, Spain 7

White Wine

Gazela VINO Verde, Portugal 6
Angioletta Moscato, Italy 6
Hirschbach Riesling, Germany 6.5
Callia Torrontes, Argentina 7
Volteo Sauvignon/Viognier, Spain 7
Mezzacorona Pinot Grigio, Italy 7
Arenal Sauvignon Blanc, Chile 7.5
Pascual Toso Chardonnay, Argentina 8.5
Il Cuore "The Heart" Chardonnay, California 9
Caymus Conundrum 12

Red Wine

Pitch Black House Red 8
Alberti 154 Malbec, Argentina 8
Trivento Syrah, Argentina 6
Cantina di Montalcino Sangiovese, Italy 8
Principato Pinot Noir, Italy 7
Casa Lajoya Reserve Carmenere, Chile 7.5
Tormaresca Neprica, Italy 8
Mercedes Eguren Cabernet, Spain 7.5
C.G. Di Arie Zinfandel, California 9
McManis Merlot, California 8
Peirano "The Other" Red Blend, California 8.75
Stella Rosa Red Moscato, Italy 8 (chilled)

Specialty Cocktails

Elderflower Sparkler - sparkling cava, bitters, elderflower liqueur 8
Galorious P. - Absolut Ruby, X-rated Blood Orange Liqueur, grapefruit juice 8
Cucumber Basil Sparkler - Hendricks Gin, cucumber, basil syrup, fresh lemon juice, club soda 7.5
The Last Word - Tanqueray 10, Green Chartreuse, Luxardo Maraschino Liqueur, fresh lime juice 9
Ginger Apple - Stolichnoff apple vodka, Canton liqueur, cranberry, candied ginger 7.5
Negroni - Tanqueray Gin, Campari, Punt e Mes vermouth 8.5
Sidecar - Brandy, orange liqueur, fresh lemon juice, raw cane sugar 8
Coglin's Manhattan - Rye whiskey, Punt e Mes vermouth, house-made grenadine, bitters & orange twist 8

Beer

ON DRAUGHT Stella Artois 18 oz 5.5
Budweiser, Bud Light, Michelob Ultra, Miller Lite, Coors Light 3.5
Corona, Modus Hoperandi IPA, Moosedrool Brown Ale 4
Lucky Bucket Lager, Sam Adams, Sam Adams Seasonal, Modelo Especial 4.25
Fat Tire, Boulevard Wheat, Shiner Bock, Original Sin Dry Cider 4.5
Peroni, Moretti Red, Blue Moon Wheat, Heineken, Amstel Light, New Castle Brown Ale, Sierra Nevada Pale Ale 4.5
Guinness Pub Can, St. Ambrose Apricot, Tall Grass Buffalo Sweat Milk Stout, O'dells Porter 4.75
Boulevard Sixth Glass Quad Ale 5.75
Brother Thelonious Abbey Ale, Lucky Certified Evil 6
Boulevard Tank 7 Farmhouse Ale, 25 oz 13
Boulevard Long Strange Tripel, 25 oz 13
Rogue Brewery Dead Guy Ale, 25 oz 13
JK Scrumpy Organic Farmhouse Cider Beer, 22 oz 12
Estrella Damm Inedit 16

Non-Alcoholic Refreshments

Coke, Diet Coke, Coke Zero, Sprite, Sprite Zero, Mello Yellow 20 oz. Bottles 2.5
Root Beer 2.5
Izze Sparkling Soda-Blackberry, Clementine 3.5
Coffee, Hot Tea, Iced Tea 2.5
Milk And Chocolate Milk 1.50
San Pellegrino Sparkling Soda 4.75
Red Bull, Sugar-Free Red Bull 3.75

FRESH MADE SANGRIA

Glass 6 Carafe 18