

PITCH

TODAY'S SOUP

Cup 3.5 Bowl 5

SALAD

*Add shrimp...5 or chicken...3

ARUGULA: lemon vinaigrette, parmesan cheese, endive 7

MIXED GREENS: garbanzo beans, roasted tomatoes, sweet onion vinaigrette 6

CHOPPED SALAD: flatbread, peppadew peppers, roasted artichokes, red onions, goat cheese, tomatoes, romaine mixed greens, white balsamic pesto dressing 10

PITCH CAESAR SALAD: romaine hearts, cherry tomatoes, parmesan tuille, croutons 8

WEDGE SALAD: iceberg wedge, creamy gorgonzola dressing, house cured pancetta, cherry tomatoes, red onion, herb marinated egg, and croutons 10

SALMON SALAD: garbanzo beans, green lentils, orzo pasta, bulgar wheat, sundried tomatoes, arugula, hazelnut mustard vinaigrette 12

(add imported white anchovies 1.50)

SANDWICH

*with your choice of side

MEATBALL: fresh mozzarella, arugula, calabrese tomato sauce 7

CHICKEN PANINI: lemon thyme garlic chicken, smoked mozzarella, arugula, honey dijon mustard, granny smith apples 9

OPEN FACED VEGGIE: crispy eggplant, peperonata, zucchini, tomato, basil pesto aioli, fontina cheese, kalamata rustica bread 8

FELIPE PANINI: house fennel sausage, braised baby spinach, aged provolone, cherry pepper aioli, sundried tomatoes 9

PITCH TWO 8.95

*Select two of the following:

CUP OF SOUP

HALF SALAD HALF SANDWICH

BURGER* CHEF'S BLEND

THE CLASSIC: coal-fired on brioche bun with fries and pitch sauce 10
truffle fries 1 extra

Add Ons 1

bacon, grilled onion, mushrooms, artisan aged white cheddar (Milton, Iowa), cheddar, Swiss, gorgonzola, fontina, fried egg, jalapeno

SIDES

sharing size 3.5

truffle fries • brussel sprouts • herb roasted potatoes • mixed greens

CALABRESE MEATBALLS: tomato sauce, grana cheese 10 • **TRADITIONAL BUFFALO WINGS:** gorgonzola dressing, carrot and celery slaw 10

PASTA

HOUSEMADE FETTUCINE: San Marzano tomato sauce, ricotta cheese, basil 8 add meatball 4

FUSILLI CARBONARA: shrimp, chicken, pancetta, mushrooms, peas, red onion, egg cream sauce 12

SPAGHETTI: with calabrese sauce and meatballs 9

All pastas served with foccacia

PIZZA

*Available in two sizes: 8" or 13"

MARGHERITA: San Marzano tomato sauce, mozzarella, fresh basil 7 / 13

MIA (Willy's Favorite): San Marzano tomato sauce, house made fennel sausage, pepperoni, fresh mozzarella 10 / 18

VEGGIE PIE: herb cream, seasonal veggies, mozzarella, fresh basil 9 / 16

MARINARA: San Marzano tomato sauce, oregano, garlic, (no cheese) 6 / 10

BIANCO VERDE: ricotta cream, prosciutto, caramelized onions, arugula, fresh mozzarella 10 / 18

SHROOMS: thyme cream, roasted mushrooms, truffle oil, oven dried tomatoes 10 / 18

TWO PEPS: pepperoni, pepperoncini peppers, San Marzano tomato sauce, mozzarella 8 / 16

MARSALA: figs, goat cheese, pears, arugula, truffle oil, mozzarella 10 / 17

THE BENNY: house made fennel sausage, broccoli rabe, roasted garlic, mozzarella, San Marzano tomato sauce 8 / 16

LEONARDO: slow roasted pork loin, sopressata, olives, peperonata, San Marzano tomato sauce, fontina cheese, balsamic drizzle 10 / 18

PIZZA OF THE WEEK: ask server for details prices vary

PITCH YOUR OWN

Mozzarella & San Marzano Tomato Sauce 6 / 11

Cheese 1 / 3

Fresh Mozzarella
Extra Mozzarella
Grana Cheese
Maytag Blue
Goat Cheese

Protein 2 / 3

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

Veggies 2 / 2

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

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

coal-fire pizzeria

*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