PISA LISA TO-GO PISA LISA TO-GO

Semplice (vegan, no cheese) - \$10 Mother sauce, EVO and oregano

Deluxe semplice (vegan, no cheese) - \$16 Mother sauce, kalamata olive tapenade, grilled eggplant, artichoke hearts, finished with arugula and pine nuts *Great with Goat Cheese - \$3*

Margherita - \$14

Mother sauce, fiore di latte mozzarella, EVO, basil and parm-reggiano. *Killer w/Proscuitto baked-on or draped-* \$5

Bufalina - \$17 Bruchetta tomatoes, free-range water buffalo mozzarella, sliced red onion, EVO, oregano and arugula

Melanzane Parmigiana - \$17 Mother sauce, provolone-mozzarella, ricotta, grilled eggplant, picante peppers and parm-reggiano

Da Dorothy - \$16

Mother sauce, provolone-mozzarella, Calabrese sausage, picante peppers and parm-reggiano Add Ricotta - \$3

Da Herbie - \$18Da Dorothy with caramelized onionsAdd Ricotta - \$3

Da Bambini - \$13 Mother sauce, provolone-mozzarella and pepperoni

Fra Diavolo - \$23 Mother sauce, provolone-mozzarella, spicy prawns, oregano *For a Creole twist - Add Calabrese Sausage - \$3*

Au Sauvage - \$23 A Carnivores dream!

Mother sauce, provolone-mozzarella, picante peppers, Calabrese sausage, Proscuitto di Parma, spicy coppa, soppressata salami

Salty & Sweet Lovers - Add Caramelized Onion - \$2

Mother Sauce - We pride ourselves in our perfectly



balanced, sweet and spicy marinara sauce. It is the base for all of our Rosso Pizza's. *Great for dipping & topping- \$3*



PIZZA BIANCO

Funghi Decadente - \$18

Button mushrooms, caramelized onions, provolone-mozzarella, gorgonzola, parm-reggiano finished with white-truffle oil

Siciliana - \$14

Provolone-mozzarella with sliced lemons, shaved fennel, oregano and parm-reggiano finished with organic arugula. *A Lemon Lovers Heaven!*

Justino - \$17

Ricotta, provolone-mozzarella, San Danielle proscuitto gold, organic arugula and white-truffle oil

Passionista - \$16

French paper-thin crust lined with fig jam, caramelized onions, gorgonzola, chevre, walnuts, parm-reggiano finished with balsamic reduction *Voila e' Perfetto*

Affumicato - \$22

Warm rustic flatbread with Nova Scotia smoded salmon, campari tomatoes, red onion, capers, creme fraiche, balsamic reduction finished with organic arugula



Gluten free pizza crust available for all Rosso & Bianco Pizza's

928-282-5472 ANGELIC PIZZA ADDITIONS

Proscuitto di Parma (baked-on or artfully draped after) - \$5 Soppressata Salami - \$3 Spicy Coppa - \$3 Calabrese Sausage - \$3 Pepperoni - \$3 **Imported Smoked Salmon - \$6** White Anchovies - \$3 Grilled Chicken - \$3.5 Goat Cheese - \$3 Provolone-mozzarella - \$2.5 Ricotta - \$3 Artichokes - \$2 **Caramelized Onions - \$2** Organic Arugula - \$2.5 Kalamata Tapenade - \$3 Side of Mother Sauce - \$3 **ANGELIC SIDES**

Magic Mushrooms - \$4 Meyer Lemon Hummus - \$4 Dolmas - \$1 each Mediterranean Olives - \$4 Sicilian Green Olives - \$4 Tabouli - \$3.5 Fennel Slaw - \$3.5 Caprese - \$4 Longstem Artichokes - \$1 each Marcona Almonds - \$4.5



Gift Cards Available here - ask for details

PISA LISA TO-GO PISA LISA TO-GO

TAPAS PLATES

Bruschetta Trio - \$8 Traditional tomato basil, Olive tapenade with chevre and pinenut and artichoke truffle parmesan

Deluxe Hummus Plate -\$12

A Mediterranean sampler plate of luscious lemon hummus, tabouli, dolmas, olives and rustic flatbread

Lisa's Plate -\$12

An antipasti sampler with fresh bocconcini mozzarella, tomatoes, finnochio slaw, magic mushrooms, caselveltrano olives and long-stem artichokes

Wine Lover Antipasto Plate -\$15

A mixed array of exotic and imported Italian and Spanish meats and cheeses with olives, nuts, truffle honey and crostini

Rustic Flatbread - \$5 Finished with imported lemon infused olive oil, rosemary and sea salt

Formaggio Flatbread - \$8 Rustic Flatbread with provolone mozzeralla & parmesan

ZUPPA D'LISA

Tuscan Tomato Bisque served with crostini - \$6

PANINI AL FORNO

All panini sandwiches are served on Ciabatta Bread, baked to order and come with Lisa's oricciete pasta salad or tabouli.

Neopolitan - \$11 OoooLaLa! Smoked mesquite turkey, Fontina, sun dried tomato pesto, basil pesto

Paesano - \$11Perfetto!Soppressata salami, smoked mozzarella and gardeniere

Authentico - \$12 Now that's Italian! Proscuitto di Parma, mozzarella fresca and picante peppers

Veggie Nirvana - \$10 Heavenly! Grilled eggplant, smoked mozzarella and picante peppers



HAND TOSSED SALADS

Our signature vinaigrette's are all-natural and have no binders. We understand your fear of over-dressed salads, please allow us to delicately hand toss your salad so you get the full flavorful benefit for your salad.

Free-range grilled lemon chicken breast for any salad or plate Add \$4.5

Caesar Brutus - full size - \$9 mezzo size - \$6Romaine lettuce with our killer creamy lemon-caperCaesar dressing with shaved parm, croutonsAdd artichoke hearts - \$1.5Add white anchovies - \$3

Greca - \$10

Romaine hearts, organic cucumbers, red onions, grape tomatoes, baby Nicoise olives, imported feta and Greca Vinaigrette

Exotica Beet - \$10

Organic greens with organic roasted beets, goat cheese, Marcona almonds and Sweet & Sour Vinaigrette

Toscano - \$11

Organic greens, red onions, gorgonzola, shaved parmesan, magic mushrooms, pecans and Shallot Dijon Vinaigrette

Extremo - full size - \$13 mezzo size \$7.5 A chopped romaine version of the classic antipasto salad with red onions, artichokes, smoked mozzarella, soppresata salami, tomatoes, olives and Greca Vinaigrette

Rucola - \$10 Organic arugula, radicchio, red onions, shaved parmesan, EVO and balsamic reduction

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Tiramisu - \$6 Cheesecake - \$6	Biscotti - \$4 Cannoli - \$2.5	9
Panacotta (flavors vary	v) - \$4.5	(
Macaroons Regular -	\$2.5	
Macaroons Chocolate	dipped & white chocolate	\$2.75

Affogato - \$7 The ultimate palette cleanser! Decadent hazelnut gelato drowned is Espresso and served with biscotti.

ARTISAN GELATO & SORBETTO

Bambini Scooped - \$3 Grande Scooped - \$6 (ask about today's flavors)

Sorbet on a Stick - Doc's Mini Pop - \$1.5 Large - \$3

Pisa Lisa - WHAT'S IN A NAME?

When I was a kid my dad would pinch me sometimes and say, <u>"I wanna little piece of Lisa!"</u>

That was his gesture of affection for me. Although Herbie has passed on, this name keeps him with me...always!



CHEF LIJA DAHL

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