

Signature Pies

Wood-Fired Neapolitan pizza. 11-inch pies made with locally sourced and house-made ingredients. Vegan and gluten-free options available.

Margherita

Red pie with hand-stretched mozzarella and fresh basil. Pairs well with: ShawneeCraft Seven Bridges Amber Ale.

\$14.00

Garlic Lovers

White pie with garlic confit base, hand-stretched mozzarella, chopped garlic, caramelized onions, house made ricotta, with black garlic drizzle - made from fermented garlic, ShawneeCraft Session Porter, local honey, lemon juice, and Worcestershire sauce. Pairs well with ShawneeCraft Session Porter.

\$15.00

Hot & Bothered

Red pie with Felino salami (contains pistachio nuts) and hand-stretched mozzarella, drizzled with Pocono Apiaries Hot Honey. Pairs well with ShawneeCraft Clubhouse Kolsch.

\$16.00

Broccoli "Rob"

Red pie with hand-stretched mozzarella and garlic-sautéed broccoli rabe. Pairs well with ShawneeCraft Apiarius.

\$16.00

The Godfather

Red pie with hand-stretched mozzarella, house-made Italian sausage, caramelized onions and roasted peppers. Pairs well with ShawneeCraft Session IPA.

\$17.00

Meat Lovers

Red pie with hand-stretched mozzarella, house-made Italian sausage, local pepperoni and Felino salami (contains pistachio nuts). Pairs well with a ShawneeCraft Sour.

\$18.00

Shroom & Goat

White pie with garlic confit base, sautéed Primordia mushrooms, roasted local asparagus, local goat cheese and house made ricotta cheese. Pairs well with ShawneeCraft Biere Blanche.

\$18.00

Build Your Own

Choose your pie: red or white; cheese: hand stretched mozzarella, house-made ricotta, fresh parmesan, goat cheese and/or dairy free Daiya; and select your seasonal toppings! Pies start at \$13; toppings range from \$1 to \$3 each.

Chef's Weekly Specials

Weekly Pie Special

Locally sourced fresh ingredients, perfect for the season.

Weekly Dessert Special

For those with a sweet tooth!

Weekly Pasta Special

Using his own house-made fresh pasta, our Chef creates weekly pasta dishes you don't want to miss. Go small for an app; large for a main or to share.

Small/Appetizer \$12.00 Large/Main \$18.00

Salads, Apps and Kids

Insalata Della Casa

Italian bitter greens (frisee and radicchio) dressed with an orange vinaigrette, bacon lardons, candied pecans, shaved parmigiano reggiano, and a balsamic glaze.

Side Salad \$7.00 Full Salad \$12.00

Jumbo Pretzels

Soft pretzel, with dough sourced from Apple Ridge Farm's bakery, served with a house made mustard and house made beer cheese. Available with salt or everything seasoning.

Single Pretzel \$8.00 Two Pretzels \$15.00

Spinwheel Black Garlic Knots

Baked; served with garlic confit and Black Garlic drizzle.

Serving (5-6 knots) \$6.00

Kids Cheese Pie

Red pie with hand-stretched mozzarella cheese. 9-inch pie.

\$9.00