

# BUILD YOUR SERIOUSLY AWESOME PIZZA!!

**Start with a Cheese Pizza** Personal **7/12** Full Size

**Choose an Artisan Crust-** Made from scratch in our bakery.

**Crosta Tradizionale-** Crusty and crunchy on the outside, with a chewy and airy interior, this artisan crust will deeply satisfy the pizza purist in you.

**Schiacciata Flatbread-** A thin, buttery crunch, that still holds up to our generous amounts of artisan toppings.

**Focaccia Crosta-** Loads of fresh rosemary, parmesan, roasted garlic and olive oil, yet it is wonderfully light and delicate.

## Choose a Sauce

Fresca Pomodoro Marinara  
Black Magic Jamaican Jerk  
Roasted Garlic Cream

Kentucky Beer Cheese  
Parmesan Pesto

## Choose a Cheese

Whole Milk Mozzarella  
Cheddar  
Ricotta

Soy Cheese  
Bleu Cheese  
Feta

## Each Additional Topping

Personal **1.25/2.5** Full Size

**Meats:** Crisp Pepperoni  
Sage Sausage

Bacon  
Smoked Ham

**Veggies:** Green Peppers  
Tomatoes  
Black Olives  
Roasted Garlic  
Broccoli  
Jalapeños

Shaved Bermuda Onions  
Roasted Wild Mushroom Blend  
Roasted Green Olives  
Roasted Red Peppers  
Sun-dried Tomatoes  
Pineapple

**Cheeses:** Extra Cheese

## Specialty Toppings

Personal **2.5/5** Full Size

Lemon Pepper Chicken  
Anchovies  
Fried Eggs

Spinach & Artichoke Dip  
Marinated Artichoke Hearts

**Add Peppered Steak**

Personal **4/8** Full Size

**Add Broiled Jumbo Shrimp**

Personal **6/12** Full Size

# OUTSIDE THE BOX SPECIALTY PIZZAS

**Kentucky Beer Cheese Pizza** \$11/22 Our authentic Kentucky Beer Cheese, topped with cheddar, mozzarella, double crisped bacon, smoked ham, beer battered onion rings, fried eggs & sprinkled with pico de gallo.

**Steak au Poivre** \$13/26 Thinly sliced peppered steak layered over caramelized onions, roasted wild mushroom blend, roasted garlic, parmesan, & provolone, then drizzled with red wine/balsamic reduction & horseradish sour cream.

**The Shrimp Cocktail** \$14/28 Our own twist on the classic American holiday delicacy, we tossed huge amounts of jumbo broiled shrimp on top of warm cream cheese and roasted garlic, with cool crisp fresh chopped celery, tomatoes, onions & chilies, then drizzle it with our chipotle-sour cream cocktail sauce.

**Hail Caesar!** \$11/22 Our authentic Caesar salad with house made focaccia croutons tossed over a pizza with creamy roasted garlic sauce, mozzarella, parmesan, salty roasted green olives & anchovies.

**That Old Black Magic** \$10/20 **Warning:** This is seriously HOT!! Our Black Magic Jamaican Jerk sauce topped with smoked provolone, roasted red peppers, red onions, & roasted chicken glazed in our wickedly hot Black Cat Ghost chili and Habanera sauce.

**The Italian Stallion** \$11/22 Huge piles of house made sage sausage, pepperoni, roasted green olives, shaved Bermuda onions, green bell peppers, whole milk mozzarella, fresh tomato, and fresca pomodoro marinara.

**The Art of Spinach** \$10/20 Marinara & mozzarella topped with fresh tomato and a generous blend of spinach, marinated artichoke hearts, garlic, ricotta and parmesan.

**Hellcat Inferno** \$10/20 Our Hellcat Inferno glazed chicken breast on a bed of sweet caramelized onions, topped with bleu cheese, smoked bacon and parmesan.

**A Night in the Box** \$10/20 A double layer of roasted garlic, fresh tomato, roasted wild mushroom blend, whole milk mozzarella, ricotta, marinara, and the option of jalapeños for the daring.

**Huevos Motulenos Breakfast Pizza** \$10/20 Inspired by the traditional breakfast in Motul, Yucatan, it starts with a layer of cumin black beans, sage sausage, mozzarella, cheddar, fresh pico de gallo, fried eggs, & drizzled with cilantro-pumpkin seed pesto.

**Roasted Garlic Squash** \$10/20 Scrumptious!! A layer of our roasted garlic squash, topped with feta cheese, parmesan, and crisp bacon.

**"Oh, My Gawd!" Totally Pesto!** \$10/20 Our special parmesan pesto sauce topped with sun-dried tomatoes, marinated artichoke hearts, roasted garlic, and mozzarella.

**The Moon in My Eye** \$10/20 Roasted garlic, marinated artichoke hearts, lemon pepper basil chicken, fresh tomatoes, marinara, parmesan & mozzarella.

**The Hawaiian Luau** \$10/20 Double smoked ham, sweet pineapple, sun-dried tomatoes, crisp bacon, fresca pomodoro marinara, and whole milk mozzarella.