



P I Z Z E R I A
P R I M A S T R A D A

ANTIPASTI

- Olives** 6
house marinated mixed olives **All olives may contain pits*
- Piatto di formaggi** cheese, house bread 11
- Piatto di salumi** salumi, house bread 11
- Piatto grande** cheese, salumi, house bread 18
- Focaccia rustica** 3
- Bruschetta del giorno** 7
ask your server for today's selection
- Melanzane alla Parmigiana** 11
eggplant, tomato, garlic, basil, fresh mozzarella, parmigiano, breadcrumbs
- Polpette della casa** 12
meatballs, shaved parmigiano, house bread
- Panino polpette** 10
meatballs, fontina, basil aioli, arugula, house bread
- Insalata della casa** 9
mixed greens, honey balsamic vinaigrette, shaved parmigiano
- Insalata di patate caldo** 13
fingerling potatoes, shaved fennel, radicchio, arugula, goats cheese, preserved lemon, pancetta lardons, citrus vinaigrette
- Insalata cavolo, melanzane e pera** 12
pickled eggplant, kale, pear, crispy prosciutto, gorgonzola vinaigrette

PIZZE

- Calzone** 17
house ham, mushrooms, ricotta, fresh mozzarella, parmigiano **Served traditionally uncut, no modifications*
- Capricciosa verde** 16
basil pesto, house smoked ham, artichoke hearts, mushrooms, olives, fresh mozzarella, parmigiano
- Cavolfiore e zucca** 15.5
cauliflower, roasted squash, fennel greens, fresh mozzarella, parmigiano, house smoked almonds
- Diavola** 15.25
tomato, calabrese salami, fresh mozzarella, parmigiano, red onions
- Funghi supremo** 16
rosemary garlic olive oil, portobello, button & oyster mushrooms, fresh mozzarella, balsamic roasted onions, parmigiano, fresh parsley
- Margherita** 14.75
tomato, fresh mozzarella, parmigiano, basil
- Marinara** 12
tomato, fresh garlic, oregano, olive oil
- Panna e cotto affumicato** 16.5
cream, house smoked ham, confit garlic, fresh mozzarella, parmigiano, gorgonzola, fresh chives
- Pepperoni** 16
tomato, house made pepperoni, fresh mozzarella, parmigiano, garlic, oregano
- Pollo panna e pancetta** 16.5
cream, roasted chicken, garlic, red onion, house cured pancetta, fresh mozzarella, caciocavallo, parmigiano, parsley, lemon
- Quattro formaggi** 15
fresh mozzarella, parmigiano, fontina, gorgonzola, garlic, oregano
- Quattro stagioni** 19
tomato, house made sausage, peppers, anchovies, olives, mushrooms, onions, fresh mozzarella, basil
**Served traditionally uncut, no modifications*
- Radicchio Mele e Maiale** 16
rosemary garlic olive oil, basil, radicchio, pancetta lardons, apple, fresh mozzarella, parmigiano, parsley
- Romana** 14.5
tomato, garlic, anchovies, oregano, olives
- Rucola e crudo** 17.5
tomato, parmigiano, fresh mozzarella, prosciutto di parma, arugula
- Salsiccia piccante** 15.75
tomato, house made sausage, fresh mozzarella, roasted peppers, basil, parmigiano

ADD ONS

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|------------------------|------------------------|
| Formaggi | Verdure |
| fresh mozzarella 3.5 | 1 for \$2 |
| parmigiano reggiano 3 | 2 for \$3 |
| | 3 for \$4 |
| Affettati | arugula |
| calabrese 4 | basil \$1 |
| house cured pancetta 4 | olives |
| house made pepperoni 4 | garlic \$0.50 |
| prosciutto 4 | onions - fresh/roasted |
| house made sausage 4 | roasted peppers |
| anchovies 2.5 | roasted mushrooms |
| egg 2.5 | |



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*Allergy Alert: Please inform your server of any food allergies you may have.
plus applicable taxes | 18% gratuity for parties of 8 or more*

BIRRA

	12oz	16oz
Peroni Nastro Azzuro	6.5	7.5
Draught Selections ask your server for today's selection	6.5	7.5

SPUMANTE

	bicchiere	bottiglia
Prosecco <i>playful</i> melon, apple, citrus	8	35
Franciacorta Brut <i>sophisticated</i> brioche, lemon curd, white peach		60

VINO BIANCO (lightest to full bodied)

	bicchiere	mezzo	bottiglia
Pinot Grigio <i>bracing</i> green apple, lime zest	9	27	42
Soave Classico <i>iconic</i> cut grass, lime juice, raw almonds	7.75	22	36
Fiano di Avellino <i>lively</i> apricot blossom, clover honey, lemon curd	9.5	29	44
Chardonnay <i>charming</i> balanced richness, apple tarte tatin, sea breeze	7	21	32

VINO ROSATO

Calafuria Rosato <i>soulful</i> rainier cherry, peach, herbs de provence	9.25	28	43
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VINO ROSSO (lightest to full bodied)

Pinot Nero <i>refreshing</i> red cherry, cool herbs, cranberry	8	24	36
Corvina <i>uplifting</i> sour cherry, raspberry, red rose	7	21	32
Rosso di Montepulciano <i>elegant</i> red cherry, forest fruits, baking spice	11	34	53
Valpolicella Ripasso <i>classic</i> vanilla, baked blueberries, balsamic	10	31	47
Aglianico <i>rebellious</i> red & black raspberry, black tea, currant	8.5	25	37
Monferrato <i>neo traditional</i> red currant, dark chocolate, white pepper	12	37	57
Castel del Monte <i>new school</i> cassis, black pepper, leather	9	27	42
Salice Salentino <i>old school</i> ripe black fruit, tobacco, dried rose	8.5	26	39

VINO DELLA CASA

	bicchiere	mezzo	litro
Bianco o Rosso	5.5	15	30

VINO RISERVA

Ask your server for our selection of special, bottle only wine

DOLCI

Affogato	6
Caramello salato budino	8
Gelato or Sorbetto	piccolo 4 or grande 6
Tiramisù	8
Torta caprese	8
flourless chocolate torte with your choice of gelato	
Caffè corretto shot of espresso & grappa	5

CAFFÈ (all coffee drinks served as double shot)

Americano	3
Espresso	3
Espresso Macchiato	3
Cappuccino or Latte	3.5
Caffè Mocha	4
Hot Chocolate	3
Silk Road Tea	3

Jewel of India (English Breakfast), Imperial Earl Grey, Lullaby, Dragons Tears (Green), Rooibos

TRADIZIONALE

Campari Soda	5 or 7 dbl
Milano-Torino Campari, Italian vermouth, soda	7
Aperol Spritz Aperol, prosecco, soda	8
Negroni Gin, campari, Italian vermouth	9
Negroni Sbagliato Campari, Italian vermouth, prosecco	9
Bellini Peach nectar, maraschino liquor, prosecco	9

MENO TRADIZIONALE

Cynar Collins Cynar, fresh lemon, soda	8
Boulevardier Bourbon, campari, Italian vermouth	10
Gin & Tonico Gin, house made tonic	7

BIBITE (analcoliche)

Blue Sky Natural Soda cola, ginger ale & rootbeer	3
Iced Tea Silk Road Jewel of India	3
San Pellegrino sparkling water 500ml	3
San Pellegrino limonata, aranciata & pompelmo	3
Santa Cruz Organic Apple Juice	3
Zevia Cola no sugar, sweetened with stevia	3

HOUSE MADE

Chinotto	3
Tonico	3
Coconut Allspice Soda	4
Blueberry Basil Soda	4

AMARO (1.5oz)

Averna	6
Cynar	6
Fernet Branca	6
Montenegro	6
Nonino	6
Punico	6

DIGESTIVI E LIQUORI (1oz)

Amaretto	6
Frangelico	6
Grappa Alexander	6
Limoncello house made	6
Sambuca Bottega	6
Vecchia Romagna	6



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