



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 grande** cheese, salumi, house bread 22
*all cheese 24
- Piatto piccolo** cheese, salumi, house bread 14
*all cheese 16
- Focaccia rustica** 5
- Bruschetta del giorno** 7
ask your server for today's selection
- Burrata e focaccia** 16
fresh mozzarella with stracciatella & cream
- Polenta** 13
eggplant, red & yellow pepper, fennel, sultanas,
fresh mozzarella, parmigiano *add house made sausage 4
- Polpette della casa** 14
meatballs, shaved parmigiano, house bread
- Panino polpette** 12
meatballs, fontina, basil aioli, arugula, house bread
- Insalata della casa** 9
mixed greens, honey balsamic vinaigrette,
shaved parmigiano
- Insalata d'autunno** 12
mixed greens, frisée, spiced walnuts, shaved egg,
crostini, gorgonzola, roasted onion vinaigrette
- Insalata d'verdure arrosto** 13
oven roasted seasonal vegetables, fresh herb
vinaigrette, ricotta, chilis

ADD ONS

Formaggi

fresh mozzarella 3.5
parmigiano reggiano 3
goat cheese 2.5

Affettati

calabrese 4
house cured pancetta 4
house made pepperoni 4
prosciutto 4
house made sausage 4
anchovies 3
egg 2.5

Verdure

1 for \$2
2 for \$3
3 for \$4

arugula \$4
basil \$2
olives
garlic \$0.50
onions - fresh/roasted
roasted peppers
roasted mushrooms

PIZZE

- Calzone** 17
house made sausage, fresh spinach, confit garlic,
fresh mozzarella, ricotta, parmigiano
*Served traditionally uncut, no modifications
- Caponata** 16
eggplant, red & yellow pepper, fennel, sultanas,
fresh mozzarella, ricotta salata, arugula
- Capricciosa verde** 17
basil pesto, house smoked ham, artichoke hearts,
mushrooms, olives, fresh mozzarella
- 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** 15.25
tomato, fresh mozzarella, parmigiano, basil
- Marinara** 12
tomato, fresh garlic, oregano, olive oil
- Panna e cotto affumicato** 17
cream, house smoked ham, confit garlic, fresh
mozzarella, gorgonzola, fresh chives
- Pepperoni** 16
tomato, house made pepperoni, fresh mozzarella,
parmigiano, garlic, oregano
- Piccante e dolce** 17
sweet red pepper, tomato, fresh mozzarella,
caciocavallo, calabrese salami, red onion,
banana peppers, chives
- Pollo alla panna e pancetta** 17.5
cream, roasted chicken, garlic, red onion, house
cured pancetta, fresh mozzarella, caciocavallo,
parsley, lemon
- Quattro formaggi** 16
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
- Romana** 15
tomato, garlic, anchovies, oregano, olives
- Rucola e crudo** 17.5
tomato, parmigiano, fresh mozzarella, prosciutto
di parma, arugula
- Salsiccia piccante** 16
tomato, house made sausage, fresh mozzarella,
roasted peppers, basil, parmigiano
- Zucca broccolini** 17
squash, fresh mozzarella, goat cheese, broccolini,
red onion, candied walnuts

BIRRE E SIDRO

	12oz	16oz
Hoyne Pilsner, Dark Matter	6.5	7.5
Driftwood Fat Tug IPA	6.5	7.5
Draught Selections ask your server for today's selection		
Broken Ladder Apple 330ml	6.5	

VINI BIANCHI (lightest to full bodied)

	bicchiere 5oz	mezzo 17oz	bottiglia 26oz
Pinot Grigio, <i>Alto Adige</i> green apple, lime zest, nectarine	9.25	28	44
Vermentino, <i>Toscana</i> straw, apple blossom, almonds	8	24	36

VINI ROSSI (lightest to full bodied)

Corvina, <i>Veneto</i> sour cherry, raspberry, red rose	7	21	32
Vino Nobile di Montepulciano, <i>Toscana</i> berries, tobacco, spice	11.25	35	57
Campofiorin Ripasso, <i>Veneto</i> vanilla, baked blackberries, balsamic	10.5	31	52
Castel del Monte, <i>Puglia</i> cassis, black pepper, dried herbs	9	27	42

VINO DELLA CASA

In Italy, *Vino della Casa* is always local, sometimes even as close as across the road. And it's always good. Local wine, local food, family and friends – it's a delicious combination. *Prima Grigio*, *Prima Prevost* & *Prima Frizzante* are made for us by our friends at *Averill Creek* -100% estate grown and hand crafted in the *Cowichan Valley*, right here on *Vancouver Island*.

	bicchiere 5oz	mezzo 17oz	bottiglia 26oz
Bianco o Rosso	6.75	20	30
Frizzante	7.5		35

DOLCI

Affogato	6
Budino al caramello salato	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

TO-GO HOUSE MADE GELATO & SORBETTO

Molto Grande	11
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LIQUORI

Negroni Sbagliato Campari, Italian vermouth, frizzante	11
Negroni Gin, Campari, Italian vermouth	10
Campari Soda	6 or 8 dbl
Milano-Torino Campari, Italian vermouth, soda	8
Aperol Spritz Aperol, frizzante, soda	10
Cynar Collins Cynar, fresh lemon, soda	9
Boulevardier Bourbon, Campari, Italian vermouth	11
Gin & Tonic Gin, house made tonic	8

BIBITE (analcoliche)

Phillips Soda Works	3.5
Craft Brewed Natural Soda - cola, root beer, ginger ale	
Iced Tea Silk Road Jewel of India	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

AMARI (1.5oz)

Cynar	7.5
Fernet Branca	7.5
Montenegro	7.5
Nonino	7.5

DIGESTIVI E LIQUORI (1oz)

Amaretto	7
Frangelico	7
Grappa Alexander	7
Limoncello house made	7
Sambuca Bottega	7
Vecchia Romagna	7

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, Moonlight on the Grove (Green), Rooibos	

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