WOODFIRE

La Crosta

PIZZERIA ITALIANA

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Venezia
NUOVA PIANTA
D'ITALIA

La Crosta

WOODFIRE PIZZERIA ITALIANA

Salads (Generous portions)

House Salad
Mixed Greens, Roma Tomato, Nostralina Black Olives and Red Onion Topped with Shaved Parmigiana and Our Signature House Lemon Vinaigrette *13*

Caesar Salad
Hearts of Romaine and Caeser Dressing Topped with Shaved Parmagiano and Housemade Croutons *13*

Arugula & Pomodoro
Arugula with Roma Tomato and Sliced Cucumber Drizzles with Lemon Olive Oil and a Pinch of Salt & Pepper *13*

Caprese
Sliced Roma Tomato, Fresh Mozzarella, Basil, Drizzles with E.V.O.O., Cracked Pepper and Balsamic Glaze *13*

Pizze Bianche — White

Bianca
Fresh Mozzarella, Fresh Garlic, Oregano, E.V.O.O. and Fresh Basil *20*

Carciofi & Portabella with White Truffle Oil
Fresh Mozzarella, Fresh Portabella Mushrooms, Artichokes, White Truffle Oil & Cracked Pepper *21*

Quattro Formaggi
Fresh Mozzarella, Fresh Gorgonzola, Asiago and Parmagiano Cheese *21*

Speck & Arugula
Fresh Mozzarella, Smoked Prosciutto, Fresh Arugula, E.V.O.O., Topped with Shaved Parmagiano *23*

Le Verdure
Fresh Mozzarella, Artichokes, Portabella Mushrooms, Red Onion and Nostralina Black Olives Topped with E.V.O.O., and Drizzled with Balsamic Glaze *22*

Truffle Burrata
Creamy Whipped Burrata Cheese Spread, White Truffle Oil and Fresh Basil Topped with Prosciutto Di Parma *23*

Appetizers & Antipasto

Bruschetta
Tomato, Parmagiano, Garlic, Basil, Balsamic and E.V.O.O. on a Crostini *10*

Burrata, Prosciutto & Crostini
Topped with Lemon Oil and Cracked Pepper *16*

Beef Carpaccio
Shaved Bresaola, Arugula, Drizzled with E.V.O.O. and Balsamic Glaze, Topped with Shaved Parmigiano *15*

Salumi & Formaggi
Assorted Imported Meats & Cheeses *24*

Carciofi Alla Romana
Imported Full Stemmed Artichokes & Mediterranean Olives with Cracked Pepper and Drizzled with Oil and Balsamic Glaze *16*

with GARLIC *18*

Baked Goat Cheese & Crostini
Baked Goat Cheese, Crushed Baresi Tomatoes and Scallions *13*

Pizze Rosse — Red

Made with Crushed Baresi Tomatoes from Puglia and Fresh Mozzarella.

Margherita
Fresh Mozzarella, Fresh Basil & E.V.O.O. *20*

Cala-Tella
Calabrese Soppressata and Fresh Basil Leaves Topped with Scoops of Creamy Stacciatella Cheese *22*

Piccante
Spicy Coppa, Calabrese Soppressata, Calabrian Peppers, Red Pepper Flakes & Chili Oil *22*

Portabella & Speck
Smoked Prosciutto, Fresh Portabella Mushroom and E.V.O.O. *21*

Due Carne
Barese Sausage and Sopressata (Mild or Spicy) The Italian Version of Pepperoni & Sausage *22*

Calabrese Soppressata
Calabrese Soppressata, Chili Flakes & E.V.O.O. *21*

Prosciutto & Arugula
Prosciutto Di Parma, Fresh Arugula, E.V.O.O. and Shaved Parmagiano *23*

Chili Burrata & Proscuitto
Imported Burrata Ball with Proscuitto Di Parma, Light Arugula Topped with Chili Oil and Chili Flakes *24*

Fig & Proscuitto with Goat Cheese
Fig Spread and Proscuitto Di Parma with Goat Cheese and Fresh Mozzarella *23*

Classico Pepperoni
Carmelized Pepperoni Medallions, Fresh Mozzarella & Crushed Baresi Tomatoes *21*

Capricciosa
Prosciutto Cotto, Fresh Mozzarella, Artichoke Hearts, Portabella Mushrooms, Black Olives *22*

Panzerotti / Calzone

Filled with Fresh Mozzarella and Crushed Baresi Tomatoes from Italy *14*

Build Your Own Pizza / Calzone

Veggie Toppings *2.75 ea*

Fresh Garlic, Sliced Tomatoes, Arugula, Portabella Mushroom, Artichoke, Scallion, Red Onion, Nostralina Black Olives

Meat & Cheese Toppings *3.50 ea*

Spicy Coppa, Prosciutto, Crumbled Italian Sausage, Mild Soppressata, Calabrese, Sopressata, Speck, Stracciatella, Gorgonzola, Goat Cheese

Beverages

Fountain Drinks *3*

Coke, Coke Zero, Diet Coke, Sprite, Fanta Orange and Raspberry Fuze Sweet Tea

Smeraldina Artesian Water *3.5*

Bottled, Sparkling or Natural

Canned Drinks *2.5*

Aranciata, Aranciata Rossa, Limonata

Café

Espresso

Single *3*
Double *5*

Cappuccino *5*

Americano *5*

Desserts

Cannoli *6*

Nutella Pie

Half *8*
Full *14*

Death by Chocolate Cake *8*

Italian Ice

Lemon *4*
Watermelon *4*

Tiramisu *7*

WINE & BEER

Whites

	glass	bottle
Cantina Lavis, Pinot Grigio Trentino, Italy. White flowers / apricots	12	38
Fileno Grillo Sicily, Italy. Honeydew / grapefruit	13	42
Natale Verga Sauvignon Blanc Veneto, Italy. Tropical fruit / dried herbs	13	42
Caposaldo Moscato Tuscany, Italy. Acacia blossoms / peach and appricot	12	38
Robert Oatley Chardonnay Australia. Peaches / citrus	12	40

Reds

J Vineyards Pinot Noir California. Jammy / black spice	13	42
Centeno Nero D'Avola Sicily, Italy. Dark berries / spice / tannins	14	44
Montepulciano D'Abruzzo Tuscany, Italy. Fresh herbs / dried fruit	12	40
Cecchi Chianti Tuscany, Italy. Silky tannins / bright fruit	12	40
Trim Cabernet California. Dry cherries and currants / medium body	13	42
Masseria Primitivo Puglia, Italy. Fresh ripe fruit / bright acidity		44
Canicatti Cabernet Terre Siciliane, Italy. Blackcurrant and plum, with hints of tobacco and mint	14	48

Sparkling & Rosé

Prosecco Italy.	10	34
Ca Maiol Chiaretto Rosé Blend Veneto, Italy.	12	38

Reserve Wines

Allegrini Palazzo Della Torre Veneto, Italy. "Baby Amarone" / Ripe fruit / meduim body	*65*
Argiano Brunello Di Montalcino Tuscany, Italy. Deep ruby red color / complex and balanced	*110*
Michele Chiarolo Barolo Piedmont, Italy. Flavors of red fruit and spices bright acidity and long finish	*100*
Tenuta San Guido Le Difese Tuscany, Italy. "Super Tuscan" intense black fruit with vanilla and spice / full bodied with supple tannins	*75*

Liquor / Liqueur

Ketel One	*10*
Johnnie Walker Black Label	*10*
Caffo Grappa Italians	*10*
Tito's Handmade Vodka	*9*
Tanqueray	*9*
Captain Morgan	*9*
Jack Daniel's	*9*
Lazzaroni Liqueor Amaro	*9*
IL Tramanto Limoncello	*9*

Beer

Miller Lite	*6*
Coors Light	*6*
Peroni	*7*
Moretti	*7*
Moretti La Rossa	*7*
Fat Tire	*7*
Dogfish Head 60 Minuta IPA	*8*
Deschutes Black Butte Porter	*8*

Cocktails

La Crosta Famous Gin & Tonic Tanqueray gin, Limoncello & tonic water	*12*

Join us Wednesdays for 1/2 price bottles

Inspired by authentic Italian traditional pizzas in Italy, we here at La Crosta Woodfire Pizzeria Italiana, study carefully the tradition of woodfire pizza making, and import from Italy several of our key ingredients including tomatoes, cheeses and flour. Our pizza dough is house-made every day, and hand tossed to order. La Crosta in Italian means “the crust” and we believe our fluffy crust is the best in the business. We also source from only the best suppliers in Italy and I hand pick every vegetable from local providers in the area.

What this means to you is having fantastic, woodfire baked pizzas from the very best recipes and ingredients, which gives you the very best of flavors of the past and present.

Our comfortable and friendly atmosphere, friendly and attentive service and fantastic food at competitive prices make La Crosta Woodfire Pizzeria Italiana a must visit. We’re located in Lincoln Park on Chicago’s Northside, a collection of historic churches, brick row houses, peaceful parks and bustling businesses.

I invite you to visit La Crosta Woodfire Pizzeria Italiana as I look forward to seeing you soon.

Dino Taccogna

Dino Taccogna

Owner – La Crosta Woodfire Pizzeria Italiana