



## Appetizers & Antipasto

### Bruschetta

Tomato, Parmagiano, Garlic, Basil, Balsamic and E.V.O.O. on a Crostini 11

### Burrata, Prosciutto & Crostini

Topped with Lemon Oil and Cracked Pepper 17

### Beef Carpaccio

Shaved Bresaola, Arugula, Drizzled with E.V.O.O. and Balsamic Glaze, Topped with Shaved Parmigiano 16

### 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 17

with GARLIC 19

### Baked Goat Cheese & Crostini

Baked Goat Cheese, Crushed Baresi Tomatoes and Scallions 13

## Salads (Generous portions, serves 2-3)

### House Salad

Mixed Greens, Roma Tomato, Nostralina Black Olives and Red Onion Topped with Shaved Parmigiana and Our Signature House Lemon Vinaigrette 14

### Caesar Salad

Hearts of Romaine and Caesar Dressing Topped with Shaved Parmagiano and Housemade Croutons 14

### Arugula & Pomodoro

Arugula with Roma Tomato and Sliced Cucumber Drizzles with Lemon Olive Oil and a Pinch of Salt & Pepper 14

### Caprese

Sliced Roma Tomato, Fresh Mozzarella, Basil, Drizzles with E.V.O.O., Cracked Pepper and Balsamic Glaze 14

## Pizze Rosse – Red

Made with Crushed Baresi Tomatoes from Puglia and Fresh Mozzarella. Approximately 14"

### Margherita

Fresh Mozzarella, Fresh Basil & E.V.O.O. 21

### Cala-Tella

Calabrese Soppressata and Fresh Basil Leaves Topped with Scoops of Creamy Stacciatella Cheese 23

### Piccante

Spicy Coppa, Calabrese Soppressata, Calabrian Peppers, Red Pepper Flakes & Chili Oil 23

### Portabella & Speck

Smoked Prosciutto, Fresh Portabella Mushroom and E.V.O.O. 22

### Due Carne

Barese Sausage and Sopressata (Mild or Spicy) The Italian Version of Pepperoni & Sausage 23

### Calabrese Soppressata

Calabrese Soppressata, Chili Flakes & E.V.O.O. 22

### Prosciutto & Arugula

Prosciutto Di Parma, Fresh Arugula, E.V.O.O. and Shaved Parmagiano 24

### Chili Burrata & Prosciutto

Imported Burrata Ball with Prosciutto Di Parma, Light Arugula Topped with Chili Oil and Chili Flakes 25

### Fig & Prosciutto with Goat Cheese

Fig Spread and Prosciutto Di Parma with Goat Cheese and Fresh Mozzarella 24

### Classico Pepperoni

Caramelized Pepperoni Medallions, Fresh Mozzarella & Crushed Baresi Tomatoes 22

### Capricciosa

Prosciutto Cotto, Fresh Mozzarella, Artichoke Hearts, Portabella Mushrooms, Black Olives 23

## Pizze Bianche – White

Approximately 14"

### Bianca

Fresh Mozzarella, Fresh Garlic, Oregano, E.V.O.O. and Fresh Basil 21

### Carciofi & Portabella with White Truffle Oil

Fresh Mozzarella, Fresh Portabella Mushrooms, Artichokes, White Truffle Oil & Cracked Pepper 22

### Quattro Formaggi

Fresh Mozzarella, Fresh Gorgonzola, Asiago and Parmagiano Cheese 22

### 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 23

### Truffle Burrata

Creamy Whipped Burrata Cheese Spread, White Truffle Oil and Fresh Basil Topped with Prosciutto Di Parma 24

# Panzerotti / Calzone

Filled with Fresh Mozzarella and Crushed Baresi Tomatoes from Italy 15

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# Build Your Own Pizza / Calzone

**Veggie Toppings** 2.75 ea

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

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**Meat & Cheese Toppings** 3.75 ea

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

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# Café

## Espresso

Single 3  
Double 5

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## Cappuccino

5

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## Americano

5

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# Desserts

## Cannoli

6

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## Nutella Pie

Half 9  
Full 15

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## Death by Chocolate Cake

8

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## Italian Ice

Lemon 5  
Watermelon 5

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## Tiramisu

8

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# Beverages

**Fountain Drinks (Refills)** 3.50

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

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**Smeraldina Artesian Water** 4

Bottled, Sparkling or Natural

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**Canned Drinks** 2.5

Aranciata, Aranciata Rossa, Limonata

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# WINE & BEER

## Whites

glass / bottle

**Canaletto Pinot Grigio** 13 40  
Veneto, Italy. Fresh flowers / crisp finish

**Fileno Grillo** 13 42  
Sicily, Italy. Honeydew / grapefruit

**Natale Verga Sauvignon Blanc** 13 42  
Veneto, Italy. Tropical fruit / dried herbs

**Caposaldo Moscato** 12 38  
Tuscany, Italy. Acacia blossoms / peach and apricot

**Penfolds Chardonnay** 13 42  
Australia. Fruit flavors / crisp

## Reds

**J Vineyards Pinot Noir** 13 42  
California. Jammy / black spice

**Centeno Nero D'Avola** 14 44  
Sicily, Italy. Dark berries / spice / tannins

**Montepulciano D'Abruzzo** 13 42  
Tuscany, Italy. Fresh herbs / dried fruit

**Cecchi Chianti** 13 42  
Tuscany, Italy. Silky tannins / bright fruit

**Trim Cabernet** 13 42  
California. Dry cherries and currants / medium body

**Masseria Primitivo** 44  
Puglia, Italy. Fresh ripe fruit / bright acidity

**Canicatti Cabernet** 14 48  
Terre Siciliane, Italy. Blackcurrant and plum, with hints of tobacco and mint

## Sparkling & Rosé

**Prosecco** 11 38  
Italy.

**Ca Maiol Chiaro Rosé Blend** 12 40  
Veneto, Italy.

## Reserve Wines

**Allegrini Palazzo Della Torre** 70  
Veneto, Italy. "Baby Amarone" / Ripe fruit / medium body

**Argiano Brunello Di Montalcino** 110  
Tuscany, Italy. Deep ruby red color / complex and balanced

**Michele Chiarolo Barolo** 100  
Piedmont, Italy. Flavors of red fruit and spices bright acidity and long finish

**Tenuta San Guido Le Difese** 75  
Tuscany, Italy. "Super Tuscan" intense black fruit with vanilla and spice / full bodied with supple tannins

## Liquor / Liqueur

**Ketel One** 10

**Johnnie Walker Black Label** 10

**Caffo Grappa Italians** 10

**Tito's Handmade Vodka** 10

**Tanqueray** 10

**Captain Morgan** 10

**Jack Daniel's** 10

**Lazzaroni Liqueur Amaro** 9

**IL Tramanto Limoncello** 9

## Beer

**Miller Lite** 6

**Coors Light** 6

**Peroni** 7

**Heineken** 7

**Fat Tire** 7

**Dogfish Head 60 Minuta IPA** 8

**Guinness** 8

## Cocktails

**La Crosta Famous Gin & Tonic** 13

Tanqueray gin, Limoncello & tonic water

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

