



Pro Bono Amicorum



# Menu

Summer, 2022

# Pies

<b>Margherita</b> Housemade Tomato Sauce. Fior di latte Mozzarella. Basil.	16	<b>Niccolò</b> Housemade Tomato Sauce. Fior di latte mozzarella. Pepperoni. Green Olives.	18
<b>Carnivoro</b> Housemade Tomato Sauce. Soppressata. Sausage. Pepperoni. Prosciutto Cotto. Ricotta. Basil.	25	<b>Quattro Stagioni</b> Housemade Tomato Sauce. Fior di latte mozzarella. Artichoke. Mushrooms. Olives. Prosciutto.	19
<b>Norcino</b> Black Truffle Sauce. Fior di latte mozzarella. Prosciutto. Arugula. Lemon Drizzle.	22	<b>Bambino</b> Housemade Tomato Sauce. Mozzarella. + 2 per additional topping	14
<b>Benedict</b> Black Truffle Sauce. Fior di latte mozzarella. Prosciutto. Basil. Egg.	23	<b>The Prior</b> Garlic. Sautéed Mushroom. Fior di latte mozzarella. Fresh Shaved Summer Truffle (when available).	27
<b>Carrettiera</b> Housemade Tomato Sauce. Rapini. Pepperoncini. Housemade sausage. Smoked Mozzarella.	20	<b>The Abbot</b> Chef's Choice of Finest Daily Delicacies Crafted to Perfection.	29
<b>Michelino</b> Vegetarian. Housemade Tomato Sauce. Smoked Mozzarella. Mushrooms. Rapini. Artichoke. Olive.	19	<b>Gluten Free</b> Any Pie	3
<b>Porter</b> Housemade Tomato Sauce. Fior di latte mozzarella. Housemade Sausage. Confit Garlic. Pepperoni.	21	<b>Add Fresh-shaved Tartufo</b> Any Pie (when available)	Market Price
		<b>Dessert</b> Ask about what's freshly baked	Market Price

## Red, Italy

'18	Vitiano.....	8 / 24
	SANGIOVESE/MERLOT/CABERNET – Umbria <i>black cherry, plumb, clove, medium body, balanced</i>	
'18	Justo.....	9 / 27
	CORVINA/MERLOT, Cesari – Veneto, IGT <i>oak, vanilla, tobacco, blueberry, red fruit</i>	
'18	Le Orme.....	9 / 27
	BARBERA D'ASTI– Piedmont, DOCG <i>bright and rich, red fruit, anise, balanced finish</i>	
'16	Bastioni.....	11/33
	CHIANTI CLASSICO – Tuscany, DOCG <i>mature fruit, light acid, sandalwood, hint of spice, floral finish</i>	
'18	Poggio Al Tufo.....	11/33
	CABERNET SAUVIGNON – Tuscany <i>oak, blackberry, currant</i>	
'18	Nere.....	33
	NERO D'AVOLA – Sicily, DOP <i>black currant, earthy, smoke, minerals, robust tannin and acid</i>	
'16	Paternoster.....	39
	AGLIANICO – Basilicata, DOCG <i>medium body, leather, wet earth, lasting, noble finish – owner favorite</i>	
'19	Castello Di Volpaia.....	46
	CHIANTI CLASSICO – Tuscany, DOCG <i>red fruit, cherry, spices, balanced acid</i>	
'19	Etna Rosso.....	69
	NERELLO MASCELESE / NERELLO CAPPUCCIO – Terre Siciliane, DOC <i>volcanic mineral, cedar, tar, fig, pinot-lover's must try</i>	
'20	Viberte.....	62
	NEBBIOLO – Piedmont, DOC <i>kicked-in-the-face tannins, dusty mouth-feel, leather, cocoa, long finish</i>	
'18	Il Bugiardo "The Liar".....	64
	CORVINA – Valpolicella, DOC <i>dried fruit, almond, vanilla, tobacco, velvety, symphonic finish</i>	

## Red, California

'19	75 Wine Company.....	12 / 36
	CABERNET SAUVIGNON – Mendocino <i>semi-jammy, dark fruit, robust acid structure, medium body</i>	
'18	Mira Flores.....	14/42
	ESTATE ZINFANDEL – El Dorado <i>mulberry, stewed plumb, local gem made by a Pizza Norcia regular</i>	
'18	Chateau Montelena.....	141
	CABERNET SAUVIGNON – Napa <i>coffee, berries, cacao, young leather, lingering, inquisitive finish</i>	

## White, Italy

'20	Vitiano.....	8/24
	VERMINTINO/CHARDONNAY – Umbria IGP <i>crisp acidity, pear, light oak, whimsical, clean finish</i>	
'19	Dogajolo.....	9/27
	CHARDONNAY/SAUVIGNON BLANC/GRECHETTO – Tuscany <i>wet cement, floral, tart, perfect mineral-to-fruit balance, great summer wine</i>	
'20	Le Monde.....	12/36
	PINOT GRIGIO – Friuli-Venezia Giulia, DOC <i>pear, citrus, honey, persistent floral notes, excellent truffle accomplice</i>	
'19	Greccante.....	42
	GRECHETTO – Umbria, DOCG <i>lemon grass, parsnip, pear, tart apple minerality</i>	
'19	Greco Di Tufo.....	45
	MASTROBERARDINO – Campania, DOCG <i>mildly tannic, ripe apricot, oily texture, fine lasting finish</i>	

## White, California

'20	Mer Soleil Reserve.....	12/36
	CHARDONNAY – Santa Lucia Highlands <i>melon rind, butter, tropical fruit, harmonious finish</i>	
'19	Sequoia Grove.....	39
	CHARDONNAY – Napa Valley, 2019 <i>sought after vintage, mango, pineapple, lush oak and vanilla tones</i>	
'19	Stag's Leap.....	51
	CHARDONNAY – Napa Valley <i>oak, citrus, green apple, perfect balance</i>	

## Sparkling

'19	Jeio.....	10 (BTG)
	BRUT PROSECCO SUPERIORE – Valdobbiadene, DOC <i>orange sherbert, fruit-forward, creamy minerality, saline undertones</i>	
19	Jeio.....	36
	BRUT PROSECCO ROSE– Valdobbiadene, DOC <i>lilly nose, dried rose petals, clean and penetrating, excellent with any food</i>	

## Dolce

'20	Nivole.....	13/39
	MOSCATO – Asti, DOCG <i>peach, apricot, sage, delicate finish, perfect dessert</i>	

## Corkage..... 10

## Birra Nursia

One of the world's top rated and rarest beers, Birra Nursia is made in small batches by the Benedictine Monks of Norcia in Umbria, Italy. Sales benefit the monks as they rebuild their ancient town that was devastated by earthquakes in 2016.

Birra Nursia is served exclusively in the United States – right here in El Dorado – by Pizza Norcia.

### **Blonde** 22 (serves 2)

Golden and luminous with a creamy head. Notes of coriander and lemon zest. Floral Aroma.

### **Extra** 24 (serves 2)

Dark and rich with medium body. Fresh yeast, dark berry, cocoa, and stone fruit undertones. Peppery finish.

### **Local Draft** 8

Pizza Norcia is proud to feature a regularly rotating selection of the finest local brews. Ask what's on tap today.

## The Pizza Norcia Guarantee

We're new at this, and your feedback goes a long way. If your meal isn't worthy of a five star review, we'll remake it – no questions asked. We are eager to give you the best wood-fired pizza experience possible. So how was it?

Info@PizzaNorcia.com

### Because you asked...

Our ingredients are locally sourced and organic when possible. We use no seed oils. Our wines are mostly Italian – and may surprise the pallet of a typical California wine drinker. We like to talk about them. Our produce is fresh. Our dough is fermented naturally for 36 hours. Tartufo means truffle - like the very expensive and delicious mushroom cousin, not the chocolate. Our flour is non-GMO and organic. We don't have a freezer or a microwave. We cook our Pizza with an oak fire. Neapolitan pizza should have a bit of flop. The slogan means "for the good of friends." And yes, salads are coming soon. Join our mailing list, and get the whole story at PizzaNorcia.com - or introduce yourself. You are the reason we exist. Pro Bono Amicorum.

### Weekday Deals

**Two Pie Tuesdays: Any two pies\* and a bottle of wine for \$55**

**Wine Wednesdays: Half off all wines by the glass**

**Three Pie Thursdays: Any three pies\* for \$49**

\*excluding the Abbot