

Iniga
 PIZZERIA NAPOLETANA
 PIZZA. ART. MUSIC.

Antipasti

- MEAT 20**
cured Italian meats with accoutrements
- CHEESE 17**
artisan cheeses with accoutrements
- PROSCIUTTO & MOZZARELLA BUFALA 14**
imported buffalo milk mozzarella served with thin, hand-sliced prosciutto
- TRUFFLE BURRATA 12**
whole milk mozzarella filled with mascarpone and truffle; served with fresh heirloom tomatoes, balsamic reduction, truffle oil
- SIGNATURE HOUSE MADE**
- BURRATA 15**
whole milk fresh-made mozzarella filled with Stracciatella, sun-dried tomatoes, roasted garlic, pesto, capers; served with prosciutto, olives, tomatoes, pesto, balsamic reduction
- EGGS IN PURGATORY 13**
“Traditional Italian hangover cure.” Duck eggs poached in house made marinara sauce, basil, parmesan Reggiano, served with house-made bread
- PEARS & SPECK 12**
Asian pears, speck, Calabrian chili jam, toasted walnuts, and balsamic reduction
- BAGNA CAUDA 11**
EVOO, butter, anchovies, garlic, served with fresh vegetables and house-made bread
- POLPETTE 15**
Lamb meatballs, pancetta cracklins, goat cheese with house-made marinara, served over polenta

Insalata

- CAPRESE 14**
fresh sliced mozzarella & sliced heirloom tomatoes, basil oil, balsamic, fluer de sel, cracked black pepper
- PROSCIUTTO & ARUGULA 13**
arugula, thin hand-sliced prosciutto, EVOO, balsamic reduction
- FRESCO 9**
arugula, heirloom grape tomatoes, EVOO, parmesan Reggiano, balsamic vinaigrette
** add Prosciutto +4*

Insalata (continued)

- ROASTED BEET 12**
grilled red and gold beets, goat cheese, cracked black pepper, EVOO, micro greens, pistachios, orange vinaigrette
- SMOKED OYSTER CAESAR 12**
dressings: eggs, lemon juice, Dijon mustard, garlic, Worcestershire sauce, smoked oysters, EVOO, cracked black pepper; pecorino Romano, romaine hearts, oyster cracker croutons § See note on back of menu
- ANGIOLETTI FRITTI 9**
heirloom grape tomatoes, arugula, oregano, fried pizza dough, sea salt, cracked black pepper, basil, garlic and vinaigrette
** add Italian white anchovy +3*
- APPLE GORGONZOLA 12**
arugula, romaine hearts with mustard vinaigrette dressing topped with walnuts, fresh sliced apples and raisins
- SPAZZATURA 12**
romaine hearts, arugula, heirloom tomatoes, house-made mozzarella, hearts of palm, artichoke hearts, roasted red peppers, olives, pepperoncini with house-made vinaigrette

Bevanda

- SODA (FREE REFILLS) 3**
Coke, Diet Coke, Sprite, Root Beer, Orange
- COFFEE 3**
regular or decaf
- LEMONCOCO 4**
coconut water and fresh lemon juice
- FRESH LEMON SHAKE-UP 3**
- AQUA FRIZZANTE 3**
fresh juice and club soda (lemon, lime, orange or grapefruit)
- BUTTERFLY PEA FLOWER TEA 3**
sweet or non-sweet
- BUTTERFLY LEMONADE 3**
butterfly pea tea w/ lemonade
- BUTTERFLY LIMEADE 3**
butterfly pea tea with fresh lime juice
- MILK 1**

Pizze

*** Gluten-free crust available +3

MARINARA 14

crushed san Marzano tomatoes, sliced garlic, oregano, EVOO

MARGHERITA 16

crushed san Marzano tomatoes, house-made fresh mozzarella, basil, parmesan Reggiano

SALSICCIA 17

crushed san Marzano tomatoes, house-made fresh mozzarella, pork sausage, basil, parmesan Reggiano

FUNGHI 16

crushed san Marzano tomatoes, cremini mushrooms, house-made fresh mozzarella, basil, parmesan Reggiano

SALSICCIA E FUNGHI 18

crushed san Marzano tomatoes, pork sausage, cremini mushrooms, house-made fresh mozzarella, basil, parmesan Reggiano

QUATTRO FORMAGGI 16

house-made fresh mozzarella, EVOO, fontina, gorgonzola, parmesan Reggiano

PUTTANESCA 16

crushed san Marzano tomatoes, house-made fresh mozzarella, Tuscan olives, capers, grape tomatoes, parmesan Reggiano red chili flake, Italian white anchovy

MARGHERITA VERACE 17

crushed san Marzano tomatoes, fresh buffalo milk mozzarella, grana Padano, EVOO, basil

DIAVOLA 17

crushed san Marzano tomatoes, house-made fresh mozzarella, soppressata, red chili flake, basil, parmesan Reggiano, EVOO

FRESCO 14

heirloom grape tomatoes, arugula, parmesan Reggiano, EVOO, balsamic reduction

*add Prosciutto +3

*Please no additions of toppings to pizzas. Only Subtractions.

Please do not steal our pizza slicers.

BURRATA 16

crushed san Marzano tomatoes, burrata, pesto, parmesan Reggiano, cracked black pepper, EVOO

VEGETALI 16

heirloom tomatoes, eggplant, zucchini, bell peppers, garlic, house-made fresh mozzarella, green onions, EVOO

MAIS 16

cream corn, house-made fresh mozzarella, fresh corn, red chili flake, cilantro, parmesan Reggiano

MEDITERRANEO 19

black truffle spread, house-made fresh mozzarella, goat cheese, oregano, Tuscan olives, salted egg baked in center, cracked black pepper, parmesan Reggiano

PISTACCHIO 17

pistacchio cream, pork sausage, house-made fresh mozzarella, basil, EVOO, parmesan Reggiano

HOT WHITE 18

house-made alfredo sauce, oregano, soppressata, spicy brussels sprouts, pistacchio, honey drizzle

CALZONE RIPIENO 17

house-made mozzarella, ricotta, salami, basil, cracked pepper, crushed san Marzano tomatoes, parmesan Reggiano

****All pizzas start out with 9oz. of dough and may be different sizes. Sometimes they may even be round.**

§ item contains raw eggs Consuming raw or under-cooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness**

*****We cannot guarantee 100% gluten free environment for guests avoiding gluten due to a medical condition**