

Appetizers

HOUSE FOCACCIA

CAULIFLOWER

hoagie roll

FREE DELIVERY | IN MARKET DINNING

BURGER & CHICKEN NIGHT

SATURDAY'S 4:30 - 7:30 @ PEARL MARKET . LINZ PREMIUM HERITAGE ANGUS GROUND BEEF GRILLED BURGER

+ RED BIRD FRIED CHICKEN SANDWICHES + BEER.

Pizza

CLASSIC CHEESE

14 INGH | 18 INCH GF 14 INCH + 5

20 | 25

ALL PIZZAS ARE CRAFTED WITH CARMELLA'S HOUSE DOUGH AND SIGNATURE SAUCE, PERFECTED OVER GENERATIONS. MADE WITH PREMIUM INGREDIENTS, HAND-TOSSED, AND COOKED TO PERFECTION—GREAT PIZZA TAKES TIME!

Carmella's house dough and pizza sauce, Grande east coast cheese

onions and melted fontina cheese, toasted focaccia, side jus

Seasoned cauliflower florets roasted then tossed in anchovy		blend of mozzarella and provolone	
and garlic oil, sliced cherry peppers, and fried capers		ENZO PEPPERONI	21 26
CARMELLA'S MEATBALL TRIO Carmella's meatballs, whipped ricotta, hot peppers, toast points BEELER PARK WINGS	12 16	Carmella's house dough and pizza sauce, Grande east coas blend of mozzarella and provolone, small and large Ezzo pe MARGHERITA	
Buffalo Asian sweet heat	10	Carmella's house dough and pizza sauce, Grande east coas	
CHARCUTARIE PLATE Burrata, brie, manchego, prosciutto, salami, crackers, olive	24	blend, Fior Di Latte mozzarella, fresh basil, finished with oli cracked pepper	
tapenade, olive oil crostini, fig jam		THE TONY	24 28
Salad		Carmella's house dough and pizza sauce, Grande east coas Blend, Brunson bacon, charred pineapple, fresh jalapeños	
		SOUTH SIDER	24 28
ADD PULLED CHICKEN 5		Carmella's house dough and pizza sauce, Grande east coast cheese	
BONVERT	12	blend, Rome's Italian sausage, cherry hot pepper relish, Fior Di Lat mozzarella	
Bonvert mixed greens, shaved cucumber, shaved carrot, garlic croutons, lemon oregano vinaigrette		MONEY BALL	22 27
CAESAR Romaine, garlic croutons, parmesan, Caesar vinaigrette		Carmella's house dough and pizza sauce, Grande east coast cheese blend, Carmella's meatballs, Rome's Italian sausage, whipped ricotta, fresh herbs	
GET SHORTY ANTIPASTO	14	ROASTED PRIMAVERA	25 28
Fra'Mani capicola, mortadella, soppressata, provolone, romaine, pickled red onions, olives, artichokes, banana peppers, cherry		Carmella's house dough and pizza sauce, broccoli, cherry tomatoes, bell peppers, goat cheese OK'ARTI CHOKEY	24 28
tomatoes, roasted red peppers, red wine vinaigrette		Carmella's house dough, Grande east coast cheese blend, a	•
ROASTED BEET	12	pesto, roasted garlic, roasted cherry tomatoes, artichokes,	
Bonvert greens, arugula, roasted beets, goat cheese, red onion, toasted pumpkin seeds, lemon vinaigrette, balsamic glaze) L	whipped ricotta ICHES	
STOLEN FIG	15	THE FRANKIE	15
Elevation turkey, bacon, pears, brie, arugula & fig spread, seeded wheat bread		Pepperoni slices, mortadella, salami, capicola, provolone, shredded lettuce, tomatoes, hot pepper, garlic spread, ba	guette
THE CARMELLA	14	TUSCAN DIP	15
Carmella's meatballs, Bucas marinara, provolone, fresh ricotta,		Italian-style brisket, hot cherry peppers, giardiniera, pickle	ed

13

POUNOZZO'S: TRADITIONAL ITALIAN SANDWICH MADE USING PIZZA DOUGH

CAPRESE
9 CIAO BELLA
12
Fresh mozzarella, ripe tomatoes, basil, and a drizzle of balsamic glaze ADD PROSCIUTTO \$4
Fried eggplant, mozzarella, artichoke hearts, roasted red peppers, almond pesto, olive oil

CAMPANIA 12 MEDITERRANEAN VEGGIE 10
River Bear ham, prosciutto, melted provolone, roasted red peppers, Bibb lettuce, cucumber, roasted yellow peppers & red peppers,

arugula, and a touch of pesto, balsamic glaze carrots, tomatoes, red onion, and creamy hummus

CHICKEN CEASAR

11 MORTADELLA

11

CHICKEN CEASAR
grilled chicken, crisp Romaine lettuce, Parmesan cheese, and a drizzle of house-made Caesar vinaigrette

MORTADELLA
Mortadella with pistachios, mozzarella and a muffaletta olive spread



Appetizers

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HOUSE FOCACCIA CAULIFLOWER	9 13	CLASSIC CHEESE Carmella's house dough and pizza sauce, topped with Gran Coast Cheese Blend of mozzarella and provolone	20 25 de East
Seasoned cauliflower florets roasted then tossed in anchovy and garlic oil, sliced cherry peppers, and fried capers CARMELLA'S MEATBALL TRIO Carmella's meatballs, whipped ricotta, hot peppers, toast points BEELER PARK WINGS Buffalo Asian sweet heat CHARCUTARIE PLATE Burrata, brie, manchego, prosciutto, salami, crackers, olive tapenade, olive oil crostini, fig jam	12	ENZO PEPPERONI 21 26 Carmella's house dough and pizza sauce, topped with Grande East Coast Cheese Blend of mozzarella and provolone, Small and Large	
	16	Enzo Pepperoni MARGHERITA Cormollois bouse dough and pizza course Crando Foot Coop	21 26
	24	Carmella's house dough and pizza sauce, Grande East Coast Cheese Blend, Fior Di Latte mozzarella, fresh basil, finished with olive oil, cracked pepper, and sea salt	
		THE TONY	24 28
		Carmella's house dough and pizza sauce, Grande East Coast Cheese Blend, Brunson bacon, charred pineapple, fresh jalapeños.	
		SOUTH SIDER	24 28
ADD PULLED CHICKEN 5		Carmella's house dough and pizza sauce, Grande East Coas Blend, Rome's Italian sausage, cherry hot pepper relish, Fic	
BONVERT	12	mozzarella.	1 Di Latto
Bonvert mixed greens, shaved cucumber, shaved carrot, garlic croutons, lemon oregano vinaigrette		MONEY BALL	22 27
CAESAR Romaine, garlic croutons, parmesan, Caesar vinaigrette	12	Carmella's house dough and pizza sauce, Grande East Coast Cheese Blend, Carmella's meatballs, Rome's Italian sausage, whipped ricotta, and fresh herbs	
GET SHORTY ANTIPASTO Fra'Mani capicola, mortadella, soppressata, provolone, romaine, pickled red onions, olives, artichokes, banana peppers, cherry	14	ROASTED PRIMAVERA Carmella's house dough and pizza sauce, broccoli, cherry tomatoes, bell peppers, and goat cheese.	25 28
tomatoes, roasted red peppers, red wine vinaigrette ROASTED BEET	12	OK'ARTI CHOKEY Carmella's Hand-tossed dough, Grande East Coast Cheese	24 28 Blend,

KIDS PASTA

Spaghetti with Butter or Bucas Marinara

	PAPPARDELLE BOLOGNESE Wide, silky pappardelle pasta served with a hearty, slow-simmered Bolognese sauce made from ground beef and pork, aromatic vegetables, and herbs.	20	CHICKEN MARSLA Tender, pan-seared chicken breasts smothered in a rich Marsala wine sauce, infused with earthy mushrooms and aromatic garlic. Served over a bed of creamy polenta.	
SHRIMP SCAMPI Succulent, tender shrimp sautéed to perfection in a rich garlic,	24	LASAGNA BOLOGNESE Layers of tender pasta generously filled with a rich Bolognese	2	
	white wine, and butter sauce. Served with linguine. ALMOND PESTO GNOCCHI	19	sauce made from ground beef and pork, aromatic vegetables, and herbs. Each layer is coated with whipped ricotta and mozzarella, then baked to perfection.	
	Delicate, pillowy gnocchi tossed in our house-made almond pesto, then finished with a drizzle of olive oil and aged Parmesan.		SPAGHETTI & MEATBALLS A timeless classic. Al dente spaghetti coated in Buca's marinara	2

PARMESAN

CHICKEN 19

A delightful twist on the classic! Our version features layers of breaded eggplant, rich ricotta, tangy goat cheese, and fresh spinach, all baked to perfection over a bed of al dente pasta

GOAT CHEESE EGGPLANT

and paired with Carmella's meatballs.

almond pesto, roasted garlic, roasted cherry tomatoes, artichokes,

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Tender hand-breaded Red Bird chicken breast, lightly fried and topped with Buca's marinara sauce and melted provolone. Served over a bed of al dente pasta.

Bonvert greens, arugula, roasted beets, goat cheese, red onion,

toasted pumpkin seeds, lemon vinaigrette, balsamic glaze

ADD CHICKEN 5 SALMON 7