



FRITES

\$6.50

One sauce \$2

Three sauces \$4.25

Ranch

Bleu Cheese

Old Bay

Everything Bagel

Deviled Egg

Jalapeño Cilantro Lime

Avocado Dressing (V) (+\$.50)

Roasted Red Pepper

Curry

Hot Pepper Jelly (S)

Garlic

Red, White, & Bleu

Lemon Dill

Kale Pesto (V)

Truffle

Hot Honey (S)

Sriracha (S)

Bloody Mary

Seasonal Beer Cheese (+\$.50)

Honey Mustard

APPETIZERS

Crispy Fried Artichoke (VEG) \$13 Fried artichoke hearts served with horseradish sauce

Pretzel (VEG) \$10 Five pretzels with seasonal beer cheese or choice of sauce

Eggplant Rings (VEG) \$13 Breaded and fried eggplant rings with hot honey

Garlic Knots (VEG) \$3.50 (five to an order) With garlic parmesan topping served with marinara sauce

Wood-Fired Vegetables (VEG) (market price)

Pizza Bites \$11 Six hand-rolled fried mozzarella & pepperoni bites. Served with marinara sauce

SALADS

Burrata Bruschetta Salad \$12 Spring mix topped with pesto-marinated roma tomatoes, a 4oz ball of burrata, wood-fired toast points with a balsamic drizzle

Chopped Antipasto Salad \$12 Spring mix, fire-roasted artichokes, roasted red peppers, tomatoes, chopped pepperoni, mozzarella chopped and tossed in balsamic vinaigrette and topped with soppressata

Kale Caesar \$10 Baby kale tossed with homemade Caesar dressing topped with freshly grated romano cheese and pretzel croutons. **Add fire-roasted pulled chicken \$2**

MAKE YOUR OWN SALAD

STARTING AT \$8

① Your choice of baby kale, spring mix, or spinach

② **VEGETABLES** \$.75

③ **CHEESE** \$ 1.50

④ **MEAT** \$ 2

Carrots
Cucumbers
Tomatoes
Mushrooms
Broccoli
Cauliflower
Peppadews
Artichokes
Avocado (\$2)

Cheddar
Mozzarella
Feta
Romano
Burrata Ball (+\$2)
Bleu Cheese

Bacon
Soppressata
Buffalo Chicken
Crispy Chicken
Fire-roasted pulled chicken

④ **Dressings:** Balsamic Vinaigrette, Caesar, Bleu Cheese, Ranch, Oil and Vinegar

WINGS

\$14 FOR 13 WINGS

*ROTATING SPECIAL FLAVOR AVAILABLE EVERY MONDAY

Your Choice of 13 Wood-Fired or Fried Chicken Wings, and served with carrots & bleu cheese

Flavor Choices:

Mild

Medium

Hot

Garlic Parmesan

Wing of the Week*

Key code

(VEG) (vegetarian) (V) (vegan) (S) (spicy)

SANDWICHES

\$13

B.L.T Freshly baked focaccia bread with garlic aioli, crispy bacon, sliced tomatoes, and spring mix

Chicken Parmesan Freshly baked focaccia bread with crispy chicken topped with homemade marinara and melted mozzarella

Italian Mix Freshly baked focaccia bread with pepperoni, soppressata, fresh mozzarella, lettuce, tomatoes, onions, and oil & vinegar

DESSERT

\$3.50 FOR 5 KNOTS

Fried dough knots topped with powdered sugar, served with caramel, chocolate sauce or both
Add chocolate sauce or caramel sauce (+\$.50)

PIZZA

MAKE ANY PIZZA INTO A
CALZONE OR STROMBOLI

OUR 12-INCH, WOOD-FIRED PIZZAS
ARE CUT INTO 6 SLICES.

GLUTEN-FREE, SOY-FREE, CAULIFLOWER CRUST IS
AVAILABLE UPON REQUEST (+\$4.50) (V)

ORIGINALS

Bountiful Cheese (VEG) \$13.99

A four-cheese pizza with Bountiful Bread's signature tomato basil soup and topped with whipped ricotta, mozzarella, provolone, and feta

Soppressata with Burrata and Hot Honey \$15.99

A wood-fired pizza with freshly sliced Italian soppressata, topped with creamy burrata, and drizzled with a red pepper hot honey

Kale Pesto, Sausage, and Peppadews \$13.99

An organic fire-roasted kale-pesto based pizza with fennel roasted sausage and chopped sweet and spicy peppadews

Cobb (Over-Easy Eggs) \$16.99

A garlic-herb based pizza with oven-roasted chicken, crispy bacon, red onions, tomatoes, and a mozzarella-provolone-bleu cheese blend, topped with over-easy fried eggs, and finished with spring mix, avocados, and drizzled with a balsamic glaze

Cheese with Red Sauce (VEG) \$11.99

A classic pizza with fresh homemade tomato sauce and a mozzarella-provolone cheese blend

Meat Lovers \$15.99

A traditional wood-fired cheese pizza with crispy bacon, sliced soppressata, and oven-roasted ground sausage

Broccoli and Ricotta (VEG) \$13.99

A garlic-herb whipped ricotta-based pizza topped with fire-roasted broccoli and a mozzarella-provolone cheese blend

Fried Artichoke (VEG) \$13.99

A garlic-herb based pizza topped with fire-roasted broccoli and cauliflower, crispy artichokes, a mozzarella-provolone cheese blend, and drizzled with a horseradish cream sauce

Breakfast (with Sriracha Drizzle) (S) \$13.99

A pizza with cheesy scrambled eggs, topped with crispy bacon, and finished with a sriracha hot sauce

Red, White, and Bleu (Buffalo) \$15.99

Our take on a buffalo chicken pizza, with a creamy garlic hot sauce base, crispy fried chicken, bacon, and a mozzarella-provolone-bleu cheese blend

Clams Casino \$16.99

A garlic herb-based pizza with chopped clams, fire-roasted red peppers, spinach, crispy bacon, and a mozzarella-provolone cheese blend and finished with Romano cheese

B.L.T. \$13.99

A creamy ranch-based pizza with fire-roasted tomatoes, crispy chopped bacon, and finished with shredded lettuce

Cashew Cream (V) \$16.99

A vegan cashew-cream-based pizza with fire-roasted broccoli, cauliflower, mushrooms, tomatoes, and onions

Original Margherita (VEG) \$13.99

A classic garlic-herb based pizza with fire-roasted tomatoes, creamy burrata, and finished with fresh basil

TRADITIONAL

Soppressata with Red Sauce \$13.99

Our take on traditional pepperoni with a homemade tomato sauce and fresh sliced Italian soppressata

Sausage with Red Sauce \$13.99

A traditional wood-fired cheese pizza with fire-roasted fennel ground sausage

Order now at
[ANNABELSPIZZACO.COM](https://www.annabelspizzaco.com)
or Call 518-553-0400



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