BLACK DOG PIZZA

Tuesday - Saturday
Lunch 11:00 AM - 3:00 PM
Dinner 5:00 PM - 10:00 PM

1649 Main Street
@blackdogpizzasc
blackdogpizzasc.com

APPETIZERS

ARANCINI 12
mushroom risotto, parmesan, marinara

FRIED MOZZARELLA 12
fresh mozzarella, marinara

WHIPPED RICOTTA 12
honey, sea salt, pistachio, lemon, olive oil, focaccia

MEATBALLS 14
marinara, mozzarella, parmesan, focaccia

CALAMARI 16
marinara, fried pickled peppers, parsley

PIZZA BY THE SLICE

LUNCH ONLY

CHEESE 4

PEPPERONI 5

SALADS

CAESAR 12

romaine, focaccia crumb, parmesan, charred scallion caesar dressing

CHOPPED 14

romaine, soppressata, pepperoni, olives, pickled celery + carrot, aged provolone, focaccia crumb, red wine vinaigrette

PANZANELLA 12

mixed greens, blistered cherry tomato, pepperoncini, red onion, parmesan, focaccia, lemon-basil vinaigrette

DESSERT

TIRAMISU 8

lady fingers, mascarpone cream, espresso, cocoa

SPECIALTY PIZZAS

16 inch

CHORIZO 24
garlic cream base, chorizo, potatoes, cilantro

NDUJA 25
vodka base, nduja, roasted long hot peppers, basil

FRIED PICKLE 22
dill cream base, fried pickles, ranch drizzle, fresh dill

MARGHERITA 21
tomato base, fresh mozzarella, basil, EVOO

VEGGIE 23
EVOO base, spinach, cherry tomatoes, banana peppers, red onions, olives, feta

LAMB 26
EVOO base, lamb, chili crunch, cilantro, mint, spiced yogurt drizzle

PHILLY CHEESESTEAK 28
garlic cream base, shaved ribeye, mushrooms, grilled onions, roasted long hot peppers, aged provolone

SUPREME 24
tomato base, pepperoni, sausage, mushrooms, green peppers, onions, black olives

SIGNATURE SAUSAGE 24
tomato base, fennel sausage, blistered shishitos, red onions, whipped ricotta, chili flakes

ADD ON...
side of ranch $1.50, hot honey drizzle $2, whipped ricotta $3

We politely decline any substitutions. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

CREATE YOUR OWN PIZZA

BASE *tomato, vodka sauce, garlic cream, EVOO*

16 inch pizza, shredded mozzarella included

REGULAR TOPPINGS *$2*

parmesan, feta, gorgonzola crumbles

mushrooms, banana peppers, long hot peppers, jalapeno peppers, green peppers, pepperoncini, white onion, red onion, spinach, tomatoes, potatoes, arugula, black olives, capers

PREMIUM TOPPINGS *$3*

fresh mozzarella, aged provolone, whipped ricotta

pepperoni, sausage, nduja, chicken, salami, chorizo, ribeye

FOCACCIA SANDWICHES

MEATBALL 16
marinara, fresh mozzarella, banana peppers, red onions, arugula

ITALIAN 17
soppressata, capicola, mortadella, fresh mozzarella, arugula, tomatoes, onions, pepperoncini, oregano, oil + vinegar

CHICKEN PARMESAN 16
chicken cutlet, marinara, mozzarella, basil, parmesan

CHICKEN CUTLET 16
marinated blistered cherry tomatoes, capers, lemon, arugula, black pepper, parmesan

COCKTAILS 12

BLACK DOG NEGRONI
Union Mezcal, Campari, Carpano Antica, Basil

CLASSIC NEGRONI
Ford's Gin, Campari, Doulin Rouge

TRANSFUSION
Tito's, Ginger Beer, Grape Juice

ESPRESSO MARTINI
Van Gogh Espresso, St. George Nola, Kahlua, Coffee

SPRITZ 12

HUGO
St. Germain, Brut, Soda Water, Mint

APEROL
Aperol, Brut, Soda Water, Orange

CAMPARI
Campari, Brut, Soda Water, Orange

LIMONCELLO
Limoncello, Brut, Soda Water, Lemon

WINE

Prosecco - Avissi, *Veneto*	**11** / 32
House White - Vallevo, *Chieti*	**7**
Pinot Grigio - Sassi, *Fruili-Venezia*	**10** / 29
Sauvignon Blanc - Taonga, *Marlborough*	**13** / 38
Chardonnay - Vallevo, *Abruzzo*	**10** / 29
Moscato d'Asti - Francesca Collection, *Piedmont*	**11** / 32
Lambrusco - Venturini, *Emilia-Romagna*	**12** / 35
House Red - Sant'Evasio, *Piedmont*	**7**
Pinot Noir - Commuter Cuvee, *Willamette*	**14** / 42
Montepulciano - Vigna Madre, *Abruzzo*	**13** / 38
Chianti Classico - Cecchi, *Tuscany*	**12** / 32
Cabernet Sauvignon - Omen, *California*	**13** / 38

DOMESTIC

Michelob Ultra, Bud Light, Miller Lite, Miller High Life, Pabst Blue Ribbon, Coors Banquet, High Noon, Sun Cruiser

SOFT DRINKS

Coca-Cola, Diet Coke, Cherry Coke, Coke Zero, Sprite, Fanta Orange, Dr. Pepper, Minutemaid Lemonade

CRAFT / IMPORT

Peroni Nastro Azzuro
Birra Moretti
Paulaner Hefeweizen
Bravazzi Blood Orange Hard Italian Soda
Columbia Craft Macro Lager
Sierra Nevada Hazy Little Thing IPA
Bold Rock Apple Cider
Modelo Especial
Guinness Stout

ON TAP

Peroni Nastro Azzuro - Pale Lager
Birra Moretti - Pilsner
Golden Road Mango Cart - Wheat Ale
Michelob Ultra - Lager
Wicked Weed Pernicious - American IPA
Rotating Draft - Ask Your Server

Gift Cards Available Upon Request
Visit Us at blackdogpizzasc.com