

STARTERS & SALADS

FOCACCIA BREAD \$8

Thin and crispy focaccia

PROSCIUTTO SAN DANIELE \$26

BEEF CARPACCIO \$28*

Beef tenderloin, egg yolk, arugula, filo pastry
Parmigiano Reggiano

PATA NEGRA \$45

TRUFFLE FRIES \$18

Parmigiano Reggiano, black truffle
truffle ponzu mayo

FRENCH FRIES \$10

CALAMARI FRITTI \$23*

Zucchini, tartare sauce

BUFALA \$25

Buffalo mozzarella, red and yellow Datterino
tomatoes, extra virgin olive oil, basil
Truffle +\$20

BURRATA \$28

Datterino tomatoes, basil, extra virgin olive oil

POLPETTE AL SUGO \$26

Chuck, brisket, short rib beef blend meatball, pomo-
doro, basil

BOCCONCINI SALAD \$25

Buffalo mozzarella, Datterino tomatoes
Taggiasca olives, red onions, croutons, citronette

BURRATA SALAD \$33

Vine ripe tomatoes, asparagus, avocado
Taggiasca olives, croutons, basil oil

ASPARAGUS SALAD \$25*

Beets, goat cheese, basil, citronette

NIÇOISE SALAD \$28*

Sicilian tuna, eggs, Datterino tomatoes
red onions, green beans, Taggiasca olives
anchovies, potatoes, citronette

QUINOA SALAD \$23*

Seasonal vegetables, mixed greens
avocado, radish, citronette

CAESAR SALAD \$24

Mixed greens, eggs, croutons
anchovies, Parmigiano Reggiano
Caesar dressing
Chicken +\$8

CRAZY SALAD \$23

Potatoes, prosciutto cotto, peas, carrots
egg yolk, gherkins, dill, mayo

SPINACH SALAD \$23

Baby spinach, swiss chard, green beans
toasted pine nuts, radish, honey
sesame dressing

CRAZY PLEASURES
ADD BURRATA TO YOUR PASTA +\$18

SPAGHETTI AL POMODORO \$26

Fresh tomato sauce, basil
Parmigiano Reggiano, olive oil

PENNE ALL’ARRABBIATA \$29

Fresh tomato sauce, garlic, chili
parsley, olive oil

TAGLIATELLE ALLA BOLOGNESE \$33

Classic meat ragù, butter, Parmigiano Reggiano

SPAGHETTI CACIO E PEPE \$30

Pecorino Romano DOP, black pepper
Truffle +\$20

CHICKEN MILANESE \$36

Crispy chicken cutlet, arugula
tomato confit, citronette

CHICKEN PARMIGIANA \$38

Crispy chicken cutlet, tomato
buffalo mozzarella

PIZZA
WHOLE GRAIN + \$2

MARGHERITA \$25

Tomato sauce, Buffalo mozzarella, basil

POMODORO \$22

Tomato sauce, garlic, oregano, basil

BURRATA \$35

Tomato sauce, Burrata, basil, extra virgin olive oil

BUFALINA \$33

Tomato sauce, Buffalo mozzarella
tomato confit, olives, chili, pesto

PROFUMATA \$29

Tomato sauce, Buffalo mozzarella
Datterino tomatoes, garlic, basil

RUSTICA \$30*

Tomato sauce, Buffalo mozzarella
grilled peppers, eggplant, zucchini

REGINA \$33*

Tomato sauce, Buffalo mozzarella
prosciutto cotto, mushrooms

SOTTOBOSCO \$33

Tomato sauce, Buffalo mozzarella, sausage
mushrooms, arugula, Parmigiano Reggiano, chili

SALAME & GORGONZOLA \$32

Tomato sauce, Buffalo mozzarella
spicy salami, Gorgonzola, olives

VENTRICINA \$33

Tomato sauce, Buffalo mozzarella
Ventricina spicy salami

AL PROSCIUTTO \$38

Tomato sauce, Buffalo mozzarella, prosciutto cotto

FORMAGGI \$30

Buffalo mozzarella, Parmigiano Reggiano, gorgonzola

PARMIGIANA \$31*

Eggplant crema, Buffalo mozzarella
tomato concassée, Parmigiano Reggiano, oregano, basil

CATALANA \$39**

Buffalo mozzarella, prawns, Datterino tomatoes
red onions, garlic, basil

MEDITERRANEA \$28

Tomato sauce, Buffalo mozzarella
anchovies, capers, oregano

CALZONE \$35

Tomato sauce, mozzarella, prosciutto cotto

CRAZY PIZZA FOCACCIA \$35

Mozzarella, bresaola, Oxheart tomatoes
arugula, Parmigiano Reggiano

FOCACCIA CON STRACCHINO \$33

Thin filled focaccia with Stracchino cheese

OUR SIGNATURE PIZZAS

PATA NEGRA \$65

Tomato sauce, Buffalo mozzarella, Pata Negra

SAN DANIELE \$40

Tomato sauce, Buffalo mozzarella
prosciutto San Daniele

SALMONE \$38

Buffalo mozzarella, smoked Provola, crème fraîche smoked
salmon, chive
Oscietra Caviar (10g) +\$32

BISMARK \$33

Tomato sauce, Buffalo mozzarella, basil,
prosciutto cotto, egg

VESUVIO \$38

Buffalo mozzarella, smoked Provola
Piennolo tomatoes DOP
Provolone del Monaco DOP, basil

TARTUFO \$65

Buffalo mozzarella, truffle paste, mushrooms
fresh black truffle shavings

* consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness
**contains nuts



Step into the world of Crazy Pizza, where each dish tells a story of innovation and Italian flair.

As you've already entered our vibrant venue, prepare to embark on a culinary journey unlike any other. From our meticulously sourced, highest-quality ingredients to our handmade pizzas and a myriad of other delightful dishes, we invite you to indulge in an experience that's as bold as it is delicious.

So, sit back, relax, and let us entertain your taste buds and more as we take you on a whirlwind tour of flavor right here at Crazy Pizza.

HOW ARE WE DOING?

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