

pie-tanza

gourmet wood-fired pizza
& italian fare

savory soups & authentic appetizers

tomato & bread soup ~ hearty tomato soup with browned bread, onion, beef stock and fresh sage

white bean soup ~ thick vegetarian soup of cannellini beans, celery, tomato, onion and fresh herbs

cup \$2.09 bowl \$3.99

sweet tomato bread ~ thick sliced rustic bread baked with sweet roasted tomato spread, olive oil and fresh black pepper

\$6.99

calamari fritti ~ lightly breaded, seasoned and briefly fried until crisp, served with marinara and cocktail sauce

\$8.99

fried stuffed olives ~ jumbo green olives stuffed with sweet tomatoes and rich gorgonzola cheese, lightly breaded, fried and dusted with parmesan, served with sweet tomato puree and marinara

\$7.19

bruschetta ~ tuscan style flatbread served with a recipe of roma tomatoes, red onion, balsamic vinegar shredded parmesan, fresh basil and garlic

\$7.19

rosemary flatbread ~ tuscan style flatbread stretched thin and wood-fired until crisp with extra virgin olive oil, coarse salt, fresh rosemary and black pepper

\$6.59

fried mozzarella ~ five large mozzarella strips hand cut and seasoned to order, freshly breaded and lightly fried, dusted with parmesan and served with homemade marinara

\$6.89

warm rustic garlic bread ~ minced garlic, olive oil, fresh parsley and parmesan crusted rustic bread made to order and served warm with homemade marinara

\$6.59

starter caesar salad ~ half-sized caesar with shredded parmesan, traditional caesar dressing and fresh baked brioche croutons, perfect as an appetizer

\$5.29

specialty 12" wood-fired pizzas

tomato & oregano ~ fontina, red sauce and sliced fresh mozzarella, roma tomato, oregano and fresh basil

\$11.99

white pizza w/ fontina ~ extra virgin olive oil, minced garlic, cracked black pepper, creamy fontina cheese and a mix of five garden fresh herbs: italian parsley, sage, rosemary, thyme and basil

\$11.79

four cheese ~ fresh mozzarella, creamy fontina, rich gorgonzola crumbles and shaved parmesan with red sauce and oregano

\$11.89

primavera pizza ~ red onion slivers, fire roasted roma tomato, grilled zucchini, artichoke hearts and kalamata olives, with olive oil, fresh herbs, mozzarella and feta cheeses

\$12.29

antipasto pizza ~ prosciutto, salami, pepperoni, black olives with mozzarella and fontina cheeses, red sauce and fresh basil

\$12.29

sweet tomato pizza ~ rich sauce of puréed roasted tomato, olive oil and herbs with chunky sweet tomatoes, fire roasted roma tomato wedges, mozzarella, fontina and oregano

\$12.29

classic mediterranean pizza ~ extra virgin olive oil, fresh herbs, mozzarella, fontina, sweet roasted tomato, black olives, pancetta and fresh basil with crumbled feta cheese

\$12.39

onion & gorgonzola ~ slow-cooked sweet onions topped with gorgonzola crumbles, mozzarella, fontina, cracked black pepper and a hint of nutmeg

\$11.99

grilled vegetable ~ roasted red peppers, seasoned and grilled eggplant and zucchini, sliced roma tomato and black olives with red sauce, mozzarella and fontina cheeses

\$12.19

sausage, onion & peppers ~ homemade slow cooked recipe of hot and mild italian link sausage, tri-color fresh peppers and white onion with red sauce, mozzarella and fontina cheeses and oregano

\$12.39

primo pepperoni ~ mozzarella, fontina, parmesan and red sauce smothered with extra large sandwich style pepperoni

\$11.99

margherita pizza ~ the authentic neapolitan pizza in its simplest form, tomato sauce, sliced fresh mozzarella and fresh basil

\$11.69

create your favorite pizza

12" cheese pizza ~ mozzarella, fontina and red sauce **\$9.69**

\$1.49 per topping (maximum five per pizza)

toppings: pepperoni • pancetta • meatball • salami • sausage • shaved rosemary chicken • prosciutto • ham
• anchovy • grilled eggplant • black olive • sweet onion • roasted garlic • grilled zucchini • roma tomato • spinach
• portabello mushroom • domestic mushroom • artichoke • banana pepper • yellow pepper • pine nuts
• kalamata olives • raw onion • fresh basil • roasted red pepper • green pepper • pineapple • fresh herbs
• fresh mozzarella • fontina • feta cheese • goat cheese • gorgonzola cheese • ricotta • tri-color peppers

garden fresh salads

pie-tanza salad ~ appetizer-sized salad of mixed mesclun field greens, roasted red pepper strips, cherry tomatoes and shaved parmesan, with oregano vinaigrette **\$6.99**

caesar salad ~ crisp romaine, shredded parmesan and homemade brioche croutons tossed with traditional caesar dressing **\$8.29**

add anchovy filets **\$1.49** add rosemary chicken **\$2.29** add seared skirt steak **\$4.79**

mediterranean spinach salad ~ fresh spinach leaves tossed with balsamic vinaigrette, minced red onion, roma tomato slices, toasted pine nuts, kalamata olives and feta cheese crumbles **\$8.99**

italian chef salad ~ crisp romaine, fresh spinach and roma tomato slices with chopped salami, mortadella, pepperoni, provolone, and cheddar with kalamata olives, chopped egg and oregano vinaigrette **\$9.29**

chicken & walnut salad ~ chicken breast poached with carrots, celery and fresh herbs, served cold with raisins, toasted walnuts and parmesan cheese in a light lemon olive oil **\$9.29**

goat cheese salad ~ mixed field greens, red onion slivers, diced roma tomato, goat cheese and toasted walnuts with halved red grapes in a light oregano vinaigrette **\$7.79**

italian cobb salad ~ rosemary chicken, marinated artichoke hearts and roasted red peppers with fresh spinach and romaine, red wine vinaigrette, gorgonzola crumbles, kalamata olives and chopped egg **\$9.29**

fire roasted tomato & steak salad ~ marinated seared skirt steak with fire roasted roma wedges, red onion slivers, crushed fresh bacon, gorgonzola crumbles, crisp romaine and red wine vinaigrette **\$11.29**

hot italian subs

served hot on a toasted 8" italian sub roll with a generously sized side item, choice of french fries, caesar salad or mixed field greens, substitute a cup of soup or fresh fruit for \$1.29

meatball parmesan sub ~ slow cooked meatballs and homemade marinara, with melted parmesan and mozzarella **\$8.29**

prime rib & cheddar ~ prime rib sliced thin and sautéed to medium well with fresh peppers, sautéed onions, cheddar cheese and herb mayo **\$9.99**

roast turkey & sweet tomato club sub ~ oven roasted turkey and shaved ham served hot with crisp bacon, fontina cheese, roma tomato, mixed field greens, herb mayo and sweet tomato spread **\$8.39**

italian sub ~ salami, mortadella, pepperoni, ham and thin sliced prosciutto with melted provolone, shredded iceberg, sliced roma tomato, banana peppers and red wine vinaigrette **\$8.49**

chicken parmesan sub ~ crisp breaded chicken breast with homemade marinara, parmesan and mozzarella **\$8.49**

sausage, onion & peppers sub ~ slow cooked recipe of hot and mild italian link sausage with sautéed onions, peppers and melted provolone **\$8.49**

specialty sandwiches & wraps

*served with a generously sized side item, choice of french fries, caesar salad or mixed field greens
substitute a cup of soup or fresh fruit for \$1.29*

- herb chicken salad sandwich** ~ chicken breast poached with carrots, celery and thyme mixed with herb mayo and served on toasted multigrain with chopped grilled eggplant **\$8.29**
- roast turkey wrap** ~ oven roasted turkey breast with sautéed sweet onions, sliced roma tomato, shredded lettuce and herb mayo in a warm wheat tortilla **\$8.39**
- roasted veggie sandwich** ~ thin sliced grilled eggplant and zucchini, roasted red pepper strips, sautéed portobello mushrooms on toasted multigrain with sweet tomato puree and goat cheese spread **\$8.79**
- caesar chicken wrap** ~ shaved rosemary chicken and traditional caesar dressing with chopped romaine, sliced roma tomato and shredded parmesan in a warm wheat tortilla **\$8.29**
- fresh mozzarella, tomato & basil** ~ sliced fresh mozzarella with seasoned roma tomato, fresh basil and mesclun greens on warm ciabatta with red wine herb vinaigrette **\$8.79**
- tuna salad melt** ~ chunky albacore tuna salad with chopped celery, onion and herb mayo on toasted ciabatta with mixed field greens, roma tomato and melted provolone cheese **\$8.79**
- seared steak sandwich** ~ marinated skirt steak and fire roasted tomato on warm ciabatta with red onion slivers, mixed field greens, horseradish mayo and gorgonzola crumbles **\$10.49**

calzones

this traditional "folded pizza" has a crisp pizza dough shell and a thick rolled and browned crust filled with mozzarella and fontina cheeses, served with a side of homemade marinara

- create your own**~ mozzarella and fontina cheeses start your creation, add three pizza toppings of your choice **\$11.59**
- classic neapolitan calzone** ~ authentic recipe of ricotta, diced browned ham, roma tomato, fresh basil, shredded parmesan and sliced fresh mozzarella **\$11.89**
- spinach, artichoke and rosemary chicken calzone** ~ fresh spinach leaves, chopped artichoke hearts and shaved rosemary chicken with ricotta, mozzarella, fontina and sweet tomato puree **\$11.89**
- sausage, onions & peppers calzone** ~ slow cooked homemade recipe of mild and hot italian link sausage, sautéed sweet onions and crisp fresh peppers with mozzarella, fontina and oregano **\$11.99**
- herbed tomato calzone** ~ rosemary and thyme infused fire roasted tomatoes with mozzarella, fontina, olive oil, fresh herbs and sweet tomato puree **\$11.69**

pie-tanza favorites

- meatballs & spaghetti** ~ three meatballs slow cooked in homemade marinara with spaghetti and shredded parmesan **\$10.99**
- sweet tomato cream penne** ~ shaved rosemary chicken, penne noodles and fresh sautéed spinach in a sweet tomato, garlic and parmesan cream sauce **\$11.79**
- chicken parmesan** ~ crisp breaded chicken breast with melted mozzarella and parmesan, served with spaghetti marinara **\$11.49**
- fire roasted tomato angel hair** ~ capellini pasta sautéed with fire roasted tomatoes, olive oil, garlic, shallots, freshly shredded parmesan and basil chiffonade **\$10.99**
- twice baked meat lasagna** ~ oven baked boat of lasagna with a homemade sauce of sautéed garlic, red wine and browned lean ground beef with portobello mushrooms, mozzarella, fontina and parmesan cheeses **\$11.99**
- roasted veggie lasagna** ~ grilled eggplant and zucchini with roasted red peppers, sweet roasted tomatoes, sautéed portobello mushrooms, marinara, mozzarella, fontina, ricotta, fresh basil **\$11.99**
- three cheese baked ziti** ~ classic pasta favorite with homemade marinara, mozzarella, fontina and shredded parmesan **\$10.19**
- penne bolognese** ~ penne noodles in thick homemade marinara sauce with browned, lean ground beef, red wine, portobello mushroom and onion, topped with shredded fresh parmesan and fresh parsley **\$11.49**
- spicy sausage pasta** ~ hot & mild italian link sausages, peppers & sweet onions with penne pasta in a light and spicy red sauce **\$11.69**

desserts

fresh-filled mini cannolis ■

three chocolate-dipped mini cannoli shells hand-stuffed to order with home-made fresh cannoli cream and garnished with mini chocolate chips
add an extra mini cannoli - \$1.59

\$4.99

tiramisu

traditional italian dessert, layers of espresso drenched lady fingers and marscapone cream garnished with cocoa-dusted whipped cream

\$4.99

warm apple pie

rich buttery apple pie with cinnamon sugar topping, served with vanilla bean ice cream

\$4.99

double chocolate brownie sundae ■

warm chocolate brownie with vanilla bean ice cream, cocoa-dusted whipped cream, chocolate sauce and a cherry - perfect to share

\$5.29

cheesecake

slice of NY style cheesecake garnished with whipped cream

\$5.29

espresso soufflé sundae ■

warm chocolate soufflé with a rich molten center, two scoops of espresso ice cream, garnished with whipped cream and crushed dark chocolate covered espresso beans - perfect to share

\$6.29

wood-fired cinnamon flatbread ■

thinly stretched dough sprinkled with cinnamon sugar, baked in the wood-fired oven and garnished with a drizzle of honey

\$3.99

double chocolate brownie

warm double chocolate brownie garnished with cocoa dusted whip cream

\$3.99

ice cream float

a bottle of IBC root beer or cream soda with vanilla ice cream and a frozen pint glass, served so you can do the honors!

\$2.99

spumoni by Great Falls Ice Cream

a delicious trio of flavors: pistachio, chocolate and cherry

\$3.79

ice cream ~ vanilla, espresso, or chocolate

two heaping scoops

\$3.49

kid's sundae

perfectly kid-sized vanilla or chocolate ice cream scoop with chocolate sauce, whipped cream and a cherry

\$1.99

■ *pie-tanza signature items*

Dine - In
Carry - Out
Catering



Visit our two
neighborhood locations

Arlington - Lee-Harrison Center
2503 B N. Harrison Street
703-237-0200

Falls Church - Falls Plaza
1216 W. Broad Street
703-237-0977

Gluten Free Pizza & Pasta Available

mc, visa, amex, discover accepted • no checks please • gratuity of 18% added to parties of 8 or more