

MENU

"We apologize in advance if the dishes aren't TIMED to your preference. The kitchen is tiny and busy, I assure you we're doing our best. For this reason everything is served to SHARE. Like home." -Chef guy



PINK ONION

Pizza - Panini - Pasta

"Our pizzas aren't coal fired, and they don't have an egg on it. We offer an authentic casual fine dining without the BS. Unpretentiously Delicious."

Please make us aware of any food allergies, as some of our ingredients may surprise you.

APPETIZERS

- SIDE MEATBALLS:** Famous homemade Sicilian meatballs. 11
- PARMA E BURRATA PLATE:** Prosciutto di Parma, burrata, arugula, candied pear, fresh fruit, aged balsamic 18
- VEGETARIAN STYLE BURRATA PLATE:** Burrata, arugula, toasted pecans, candied pear, fresh fruit, cherry tomato, aged balsamic, parmigiano 18
- STEAMED MUSSELS:** White wine, garlic, shallots, cream, cherry tomatoes and parsley 16
- +SIDE OF TRUE SICILIAN CASTELVETRANO OLIVES. 5
- +SIDE OF TRUE CALABRIAN PEPPERS. 3

SALADS

Our salads are proudly prepared with **Amphora Nueva's** ultra-premium olive oil and vinegars.

- GREEN SALAD:** Romaine, cherry tomatoes, shaved fennel, arugula, pinot noir vinaigrette. 8
- CAESAR SALAD:** Romaine, Caesar dressing, croutons, cracked black pepper and shaved Parmesan 14
- PINK ONION:** Romaine, goat cheese, toasted pecans, currants, fresh fruit, blood orange vinaigrette. 14
- BURRATA CAPRESE:** Fresh Tomato, burrata, basil, evoo, balsamic 12

PASTA

We use a **tagliatelle** and **papardelle** imported from a small mountain town in the center of Italy. The rest of the pasta is from Bayview pasta in the Dogpatch.

Gluten free available upon request, allow extra preparation time.

- RIGATONI SUGO:** Sicilian onion based tomato sauce 14
- ADD OUR FAMOUS MEATBALLS.....** 18
- LA BOLOGNESE:** Slow cooked to perfection. Not just any bolognese. 19
- IL PESTODI PISTACHIO:** Pistachio, basil, pecorino romano, ricotta 19
- PASTA TARTUFO:** Seasonal truffle in a delicate parmesan cream 19
- PAPARDELLE PORCINI:** Fresh porcini, porcini stock, parmesan cream 20
- SPAGHETTI NAPOLETANA:** Crushed tomato, garlic, cherry tomato, red pepper 16

PIZZA

Our pizza is made using our home-made dough! Below are some of our favorite combinations, but feel free to make your own!

Substitutions are cool, just don't make us go 1/2 one way and 1/2 another Please

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- 1. THE PAISAN:** Traditional plain, boring, delicious cheese pizza 17 25
- 2. THEMARGHERITAS:** marzano tomato, basil, fresh mozzarella. 19 27
- 3. PINK ALARM FIRE:** Pepperoni, chile pepper, garlic, red onion. 21 29
- 4. ICETANK:** Sliced meatball, red onion, mushroom 20 28
- 5. GIOVANNI SPECIAL:** Eggplant, garlic, basil. 20 28
- 6. BRUCE BOCHY:** Pepperoni, mushroom, garlic, green onion. 20 28
- 7. PATATACCIA:** Olive oil base, mozzarella, potatoes, scallions, garlic, mild calabrese peppers, ricotta. 20 28
- 8. TYSON PUNCHOUT:** Sausage, mushroom, ricotta, green onion 21 29
- 9. SOPRESSATA:** Fresh mozz, hot sopressata, green onion, mushroom. 20 28
- 10. THE GUIDO:** S. Marzano tomato, fresh mozzarella, prosciutto, arugula. 21 29
- 11. MAGIC MUSHROOM:** Olive oil base, mozzarella, tomato sauce, crimini mushrooms, black pepper, truffle oil, prosciutto. 21 29
- 12. KANOUTE:** Pesto of basil and pistachio, mozzarella, ricotta, tomato, arugula, pistachio. 21 29
- 13. NAYALITA:** Caramelized onion, mushroom, gorgonzola, ricotta, mozzarella, olive oil base, balsamic drizzle. 21 29
- 14. HOTBOY:** Crushed tomato, fresh mozz, sopressata, mikes hot honey 21 29
- 15. BURRATA:** crushed tomato, burrata, cherry tomatoes, arugula 23 31
- 16. JOE COOL:** Sausage, caramelized onion, roasted red peppers 21 29

