



# Look Out Winery & Pizzeria



## Gourmet Pizza

All pies are made from scratch with imported flour from Tuscany. We use imported Buffalo Mozzarella from water Buffalo cow in Napoli, as well as San Marzano plum tomatoes from the base of Mt. Vesuvius to create the Bordogna family sauce. We ask that you refrain from substituting on our gourmet pies. You can subtract, but if necessary you should just use the "Build your own" option, sometimes at a higher cost.



### The House Specialty \$24.75

Mouthwatering Shrimp Scampi/Sausage pizza. We start with jumbo shrimp, seared in the Wood fired Oven with our homemade white wine/butter/garlic sauce. We add homemade artisan sage sausage uses fennel and Italian spices that creates a merger of flavors that entices your taste buds for more.

Pairs well with: The Bourbonie Red Cap Chardonnay, The Carlo Chardonnay, The Mama Malvasia or Antonio Riesling.

### The ORIGINAL: The Napoli \$18.95

Fresh basil, that balances perfectly with the Buffalo Mozzarella, and the San Marzano tomato sauce.

Pairs well with: The Moscato or Mama

### The Milanese Meatball \$19.95

High-quality, lean ground beef and pork, mixed with herbs and cheeses to make delicious, multi-layered meatball that compliments the Buffalo mozzarella beautifully.

Pairs well with: The Patrizio Pinot Noir/Moscato, or The Newah Merlot

### The Florencia \$19.95

Black olives, fresh mushrooms, Prosciutto Di Parma. A classic pizza that balances the flavors of the all the ingredients.

Pairs well with: The Pietro Pinot Noir or The Margherita Pinot Noir/Moscato

### The Tuscany \$23.55

Our best selling pizza. We use the best meats available, including our Prosciutto di Parma, and Locally farm raised lean artisan sausage.

Pairs well with: The Italian Trio

Please do not ask for Substitutions, subtractions are acceptable

### The Roma \$22.95

Fire-roasted red peppers complimented by our artisan sausage, and fresh mushrooms. Like the best sausage sandwich you have ever had.

Pairs well with: The Antonio Riesling, The Moscata or Mama Malvasia

### The Vegetarian \$19.95

Green peppers, mushrooms, and black olives.

Pairs well with: The Michele Moscato

### The Pisa \$20.95

We use a low-fat pepperoni made with chicken and beef to deliver all of the flavor with leaner ingredients.

Pairs well with: The Pinot Noir or Cabernet

### The Prosciutto con Pineapple \$19.95

This specialty pie gives you a salty and fruity taste all in one.

Pairs well with: The Salvatore, Moscato or The Margherita

Breadsticks \$15.95 when available

**HOUSE SALAD \$9.95/ with Salmon \$18.95, Caprese \$7.95**

## Build your own

Cheese Pizza \$16.95

Meats \$2.50 ea.

Prosciutto di Parma, Sausage, Pepperoni

Shrimp \$5.25

Other Toppings \$1.85 ea.

Green peppers, Roasted red peppers, Black olives, Mushrooms, Pineapple

3 Toppings Suggested for proper baking

Breakfast Pizza \$16.95 + toppings

We are proudly serving Pepsi © Products



\$1.95 Pepsi products

Pure Leaf Tea 2.05

Bottled Water \$1.65

## After Dinner

GELATO \$3.85

Tiramisu \$4.75

Nutella Pizza \$15.95

Coffee \$2.95

Cappuccino \$3.95

Espresso \$2.95

\*Private pairings of pizza and wine available, for large parties\*

\*Ask about our wine dinners and event space\*

www.LookOutWinery.com

We accept major credit cards, no personal checks please