

STARTERS

SOUP OF THE DAY	4
HOUSE MEATBALLS	8
<i>Tomato Sauce, Basil, Pecorino, Garlic Toast</i>	
ARANCINI	7
<i>Fried Risotto Balls Stuffed with Mozzarella & Prosciutto, Tomato Sauce, Parsley, Grana Padano</i>	
V FLATBREAD	4
<i>Olive Oil, Grana Padano, Parsley</i>	
HAND CUT FRIES	6
<i>Grana Padano, Rosemary Aioli* or Ketchup</i>	
GF V WARM CASTELVETRANO OLIVES	4
CHICKEN WINGS (6)	9
<small>CHOICE OF: JAMES ISLAND JERK, KOREAN BBQ, SWEET & SMOKY, OR BUFFALO HOT (GRANA & BREADCRUMBS)</small>	
<small>Served with: Pickled Vegetables and Choice of Blue Cheese or Ranch Dressing</small>	
GF ANTIPASTO PLATE	13
<i>Hot Coppa, Speck, Calabrese Salumi, Cheese Selection, Olives, Pickled Vegetables, Garlic Toast</i>	

SALADS

GF BLT	SM 6	LG 8
<i>Bacon, Bibb, Tomato, Cucumber, Pickled Onion, Ranch or Blue Cheese Dressing</i>		
V CAESAR*	SM 6	LG 8
<i>Romaine, Soft Boiled Farm Egg, Croutons, Chive, Grana Padano</i>		
GF V SHAVED BEET	SM 6	LG 8
<i>Bibb, Arugula, Cucumber, Goat Cheese, Balsamic Vinaigrette*, Candied Pecans, Pickled Onion</i>		
GF V GREENS	SM 6	LG 8
<i>Arugula, Spinach, Romaine, Cucumber, Tomato, Chive, Pecorino</i>		
V BURRATA		11
<i>Roasted Cauliflower, Kale, Caramelized Onions, Balsamic, Olive Oil, Garlic Bread Crumbs</i>		
ADD TO YOUR SALAD		
<i>Roasted Chicken Breast, Fried Chicken Breast, or Local Shrimp.....5</i>		
DRESSINGS: Balsamic Vinaigrette*, Blue Cheese, Caesar*, Ranch		

12" PIZZA

Substitute 10" Gluten Free Crust...3

WITH TOMATO SAUCE

V MARGHERITA	12	DEL RE	15
<i>Tomato Sauce, Garlic, Mozzarella, Basil, Olive Oil</i>			
PEPPERONI	13	CRUSTAVORE	16
<i>Calabrese Salumi, Tomato Sauce, Mozzarella</i>			
V CLASSIC CHEESE	11	CHICKEN & BACON	15
<i>Tomato Sauce, Shredded Mozzarella</i>			
PEPPERONI, SAUSAGE, BACON	15	<i>Spinach, Sun Dried Tomato, Caramelized Onion, Goat Cheese, Tomato Sauce, Mozzarella</i>	
<i>Calabrese Salumi, House Sausage, Crispy Bacon, Tomato Sauce, Mozzarella</i>			

WITHOUT TOMATO SAUCE

V BUTTERNUT	14	V TOMATO GOAT	14
<i>Roasted Squash, Mushroom, Caramelized Onion, Goat Cheese, Mozzarella, Arugula, Truffle Oil</i>			
SAUSAGE, MUSHROOM & BROCCOLI	14	"J BIRD"	16
<i>Ricotta, Mozzarella, Pecorino, Olive Oil</i>			
CRUSTACEAN	15	<i>Braised Beef, Red Pepper, Caramelized Onion, Mushroom, Garlic, Blue Cheese, Mozzarella, Arugula, Vincotto</i>	
<i>Spicy Shrimp, Crispy Prosciutto, Arugula Pesto, Feta, Mozzarella, Arugula, Calabrian Chili Oil</i>			
V BIANCA	12	V KALE YES!	14
<i>Fontina, Mozzarella, Pecorino, Garlic, Rosemary</i>			
<i>Kale, Mushroom, Caramelized Onion, Garlic, Ricotta, Mozzarella, Calabrian Chili Oil, Pecorino</i>			

CUSTOMIZE

FARM EGG* · ARTICHOKE · ARUGULA · ARUGULA PESTO · BROCCOLI · BUTTERNUT SQUASH · CAMELIZED ONION · JALAPEÑO · KALE · MUSHROOM · OLIVE · SPINACH · SUN DRIED TOMATO · FRESH TOMATO	1	FETA · FONTINA · GOAT CHEESE · FRESH MOZZARELLA · RICOTTA · TRUFFLE OIL · SHREDDED MOZZARELLA	2
		ANCHOVY · BACON · ROASTED CHICKEN · CALABRESE SALUMI · SAUSAGE · PROSCIUTTO · SPICY SHRIMP · SHRIMP · CRISPY PROSCIUTTO	3

PASTA

V MEPKIN ABBEY MUSHROOM CAVATELLI	12
<i>Broccoli, Kale, Caramelized Onions, Ricotta, Red Chili, Pecorino, Olive Oil, Garlic Toast</i>	
LOCAL SHRIMP CAVATELLI	12
<i>Tomato Sauce, Bacon, Grana Padano, Basil, Garlic Toast</i>	
BEEF SHORT RIB CAVATELLI	12
<i>Broccoli, Mushrooms, Caramelized Onions, Red Wine Gravy, Grana Padano, Gremolata, Garlic Toast</i>	
BAKED PASTA AND MEATBALLS	13
<i>House Meatballs, Rigatoni, Tomato Sauce, Basil, Mozzarella, Pecorino, Ricotta Toast with Arugula</i>	
V BAKED PASTA	11
<i>Rigatoni, Tomato Sauce, Mozzarella, Basil, Ricotta Toast with Arugula</i>	

SANDWICHES

- Served with Hand Cut Fries with choice of ketchup or rosemary aioli*
Substitute Small Salad or Small Soup....2

CHICKEN PARM	12
<i>Fried Chicken Breast, Tomato Sauce, Mozzarella, Grana Padano, Basil</i>	
HAM AND CHEESE	12
<i>Three Little Pigs Ham, Havarti Cheese and choice of Mustard: Fig, Dijon, Classic Yellow, or Honey Mustard</i>	
STEAK AND CHEESE	12
<i>Braised Beef, Roasted Red Peppers, Mushrooms, Caramelized Onions, Havarti, Dijon Mustard, Beef Jus</i>	
V VEGETABLE PANINI	11
<i>Red Peppers, Mushrooms, Caramelized Onions, Arugula, Havarti, Pecorino, Fig Mustard</i>	

KIDS

RIO BERTOLINI'S 4 CHEESE RAVIOLI, TOMATO SAUCE	6
CHICKEN TENDERS, FRIES, HONEY MUSTARD	6
SMALL PIZZA	6
<i>Cheese or 1 Topping</i>	

SWEETS

TIRAMISU	6
S'MORES WITH TOASTED COCONUT	5
ICE CREAM "FLAVOR OF THE DAY"	
<i>Two Scoops ...3</i>	<i>Three Scoops ...5</i>

VEGETARIAN OPTION - V

*CONTAINS UNPASTURIZED EGG



GLUTEN FREE OPTION - GF

CHARLESTON: 1956 B MAYBANK HIGHWAY CHARLESTON, SC 29412 · 843.762.5500

SUMMERVILLE: 1097 NORTH MAIN STREET SUMMERVILLE, SC 29483 · 843.285.8819

CRUSTWOODFIREDPIZZA.COM

DUSTY CHORVAT, EXECUTIVE CHEF/PARTNER

*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, EGG OR SEAFOOD MAY INCREASE THE RISK OF FOODBORNE ILLNESS IN INDIVIDUALS WITH CERTAIN MEDICAL CONDITIONS.

crust



DRINK MENU

BEER

LOCAL/REGIONAL

APPALACHIAN MOUNTAIN SPOATY OATY PALE ALE, NC	6.00
WESTBROOK ONE CLAW RYE PALE ALE, SC	6.00
WESTBROOK GOSE SOUR, SC	6.00
CATAWBA WHITE ZOMBIE BELGIAN WITBIER, NC	5.00
PISGAH PALE ALE, NC	5.00
WICKED WEED UNCLE RICK'S PILSNER, NC	6.00
GF SHIP'S WHEEL, ORIGINAL HARD CIDER, SC	6.00

HOP/BOCH/STOUT

BALLAST POINT GRAPEFRUIT SCULPIN	6.00
BELL'S TWO HEARTED ALE	6.00
BELL'S KALAMAZOO STOUT	6.00
NEW BELGIUM FAT TIRE AMBER ALE	5.00
RAVEN THE CASK	6.00
STONE IPA	5.00
DOGFISH HEAD 60 MINUTE IPA	6.00

"OLE' FAITHFULS"

ST. PAULI GIRL (NA)	3.00
MICHELOB ULTRA	3.00
MILLER LIGHT	3.00
BUDWEISER	3.00
BUD LIGHT	3.00
YUENGLING	3.00
COORS LIGHT	3.00
CORONA	4.00
STELLA ARTOIS	5.00

ASK ABOUT OUR ROTATING DRAFTS

SPECIALTY DRINKS

THE REMEDY	8.00 SM.. 10.00 LG
<i>A frozen drink made from aged Rum, Pineapple Juice, Orange Juice, Cream of Coconut, Grated Nutmeg</i>	
PIMM'S CUP	8.00
<i>Effen Cucumber Vodka, Pimm's No. 1, Ginger Beer, Fresh Cucumber</i>	
MARGATINI	8.00
<i>Blanco Tequila, Agave Nectar, Fresh Lime Juice</i>	
MOSCOW MULE	8.00
<i>House Vodka, Fresh Lime Juice, Mint, Simple Syrup, Ginger Beer</i>	
PEACH MOJITO	8.00
<i>House Rum, Peach Schnapps, Fresh Lime Juice, Mint, Soda</i>	

RED OR WHITE HOUSE WINE 6 GLASS • 22 BOTTLE

SPARKLING

	GLASS	BOTTLE
BELSTAR PROSECCO	8.00	30.00
WYCLIFF BRUT ROSÉ	7.00	25.00
LOS MONTEROS CAVA	8.00	30.00

WHITE

ORLANA VINHO VERDE	7.00	25.00
WALNUT BLOCK SAUVIGNON BLANC	9.00	34.00
RIFF PINOT GRIGIO	8.00	30.00
BIGI EST! EST! EST! WHITE BLEND	9.00	34.00
VECCHIA TORRE VERMENTINO	8.00	30.00
ST. GEORGES CHARDONNAY	9.00	34.00
GUILHEM ROSÉ	7.00	25.00
URBAN RIESLING	9.00	34.00
CANTINA GABRIELE MOSCATO	9.00	34.00

RED

STEPHEN VINCENT PINOT NOIR	9.00	34.00
IL BASTARDO SANGIOVESE	7.00	25.00
MASI CAMPOFIORIN VALPOLICELLA	10.00	38.00
MAIPE MALBEC	9.00	34.00
DUELILU BARBERA D'ASTI	9.00	34.00
BROADSIDE CABERNET	10.00	38.00
CHIANTI LUCIGNANO FIORENTINI	8.00	30.00
PEIRANO "THE OTHER" RED BLEND	10.00	38.00
CYCLES GLADIATOR PETITE SIRAH	8.00	30.00
POLIZIANO ROSSO DI MONTEPULCIANO	12.00	46.00
SANGRIA	6.00	20.00

Fresh Fruit & Red Wine

Ask your server about our featured wine selections.

SOFT DRINKS

COKE, DIET COKE, SPRITE, GINGER ALE	2.50
LEMONADE	2.50
ICED TEA	2.50
COFFEE	2.50
SAN PELLEGRINO (ORANGE, LEMON, GRAPEFRUIT)	3.50
KOMBUCHA	4.00

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