# PIZZA

**MARGHERITA** • red sauce, burrata, and torn basil

**SWEET AND SPICY CHICKEN** • cheese blend, blue, honey buffalo, pickled vegetables, and cilantro

**SEASONAL SQUASH AND BURRATA** • cheese blend, burrata, red grapes, rosemary, and balsamic

**MUSHROOM AND FENNEL** • cheese blend, fennel, onion, parsley, garlic, and parmesan

**EARTH AND FIRE** • cheese blend, artichokes, broccolini, oven dried tomatoes, fennel, fire roasted fresno, and parsley

**THREE CHEESE** • red sauce, cheese blend, and torn basil

**PEPPERONI** • red sauce, cheese blend, pepperoni, and torn basil

**CARBONARA** • cheese blend, white sauce, pancetta, egg, and black pepper

**SAUSAGE AND KALE** • roasted garlic, piquillo cream, and burrata

**HAWAIIAN** • cheese blend, white sauce, hot capicola, pineapple, and arugula

Vegan cheese available upon request

**DROP OFF SERVICE** • $18 for 14” round wood-fired pizza • eight slices
  allow ample order notice • may sell out daily

• $36 for 2-12”x18” focaccia-style pizzas • 24 slices
  allow three business days notice

**HOUSE SERVICE** • $10/person (minimum 8)
  includes green salad with house vinaigrette, 2 pizza slices per person, and fruit salad

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