

WINE

GLASS | BOTTLE

red

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|-------------------------------------------------|----------|
| CHIANTI CLASSICO Rocca delle Macie (Italy) | 10 / 38 |
| MALBEC Graffigna (Argentina) | 8.5 / 31 |
| CABERNET SAUVIGNON Wente (California) | 8 / 30 |
| SANGIOVESE Sassoregale (Italy) | 9 / 32 |
| NERO D'AVOLA Colosi (Italy) | 7 / 27 |
| FRASSINELLO Poggio alla Guardia (Italy) | 35 |
| ANTINORI SANTA CRISTINA Le Maestrelle (Italy) | 9 / 32 |
| CABERNET SAUVIGNON ANTINORI II Bruciato (Italy) | 14 / 45 |

rose

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| BARTON & GUESTIER Cote de Provence (France) | 7.5 / 28 |
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white

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| CHARDONNAY Wente (California) | 8 / 30 |
| SAUVIGNON BLANC Brancott (New Zeland) | 9 / 32 |
| PINOT GRIGIO Terre di Luna (Italy) | 7.5 / 28 |
| VERDEJO Campo de Sueno (Spain) | 7 / 27 |
| PINOT GRIGIO Kettmeir (Italy) | 35 |

sparkling

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| CIN CIN Prosecco | 8 / 32 |
| BELLINI Prosecco & Peach Juice | 9 |
| MIMOSA Prosecco & Orange Juice | 9 |

sangria

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| home made fruit infused wine | 7 / 27 |
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BEER

bottled

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| #4 ANGELO PORETTI (lager) (Italy) | 5 |
| #5 ANGELO PORETTI (double malted) (Italy) | 5.5 |
| #6 ANGELO PORETTI (red) (Italy) | 6 |
| CORONA (Mexico) | 5.5 |
| CORONA LIGHT (Mexico) | 5.5 |
| HEINEKEN (Holland) | 5.5 |
| BLUE MOON Wheat (Belgium) | 5.5 |

draft

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| LA RUBIA Wynwood Brewery - (Miami, FL) | 6 |
| FLORIDIAN Funky Buddha - (Fort Lauderdale, FL) | 7 |
| PERONI (Italy) | 5 |

craft

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| MONK IN THE TRUNK Inlet Brewing (belgian ale) (Jupiter, FL) | 6.5 |
| THE CALLING Boulevard Brewing Co. (double ipa)(Missouri, MO) | 7 |
| DUVEL - Strong Gold Ale (Belgium) | 7 |
| PINEAPPLE HARD CIDER Ace (Sebastapol, CA) | 6 |

BEVERAGES

water

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| ACQUA PANNA | 3 / 5 |
| SAN PELLEGRINO | 3 / 5 |

soft drinks

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| SODA | 3 |
| ASSORTED BOTTLED BEVERAGES (ask your server) | |

DESSERTS

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| NUTELLINO brick oven calzone filled with hazelnut chocolate, whipped cream | 7 |
| PANNA COTTA served with wild berries | 6 |
| LEMON SORBET two scoops, dairy free | 4 |
| GELATO VANILLA two scoops | 4 |
| ZUCCOTTO gelato and sponge cake covered in chocolate (your choice of vanilla, coffee, chocolate) | 6 |
| CHOCOLATE LAVA CAKE gluten free | 8 |
| TAGLIO AL CAFFE hazelnut ice cream, shot of espresso coffee | 7 |
| COPPA DE LA CASA fior di latte ice cream, merengue, tart black cherry | 9 |

BEAT THE CLOCK

every day from 5:30pm to 7:00pm
the price you pay depends on the time you place your order

*margherita, diavola
& genovese*

every day

PLEASE NOTE: No substitutions! Last order must be placed
by 7pm. not applicable for take-out orders.



DOWNTOWN
SEPTEMBER 2013

LINCOLN ROAD
OCTOBER 1998

MIDTOWN
DECEMBER 2013

SOUTH MIAMI
coming soon

NOW FRANCHISING
info@sprispizza.com

antipasto

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| SOUP OF THE DAY ask your server for today's special | 5 | PATATINE FRITTE french fries | 3.5 |
| PROSCIUTTO E MOZZARELLA imported prosciutto di parma* and fior di latte mozzarella | 12 | PATATINE AL TARTUFO french fries with parmigiano reggiano, truffle | 5.5 |
| STRACCIATELLA E SPECK stracciatella di rocco, speck* (smoked prosciutto) served with toasted bread | 12 | CALAMARI FRITTI crispy rings, spicy marinara sauce | 9.5 |
| | | FOCACCIA ROSMARINO rosemary focaccia | 6.5 |

bruschetta bar

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| ORIGINALE classic fresh tomato seasoned, basil | 4.5 | TRENTO artichoke spread, asiago cheese | 6.5 |
| AVOCADO brie, avocado, cherry tomato | 6.5 | TREVISO taleggio cheese, red radicchio, caramelized onion | 8 |
| SICILIA chili pepers and tomato spread, mozzarella, olive oil | 5.5 | PUGLIA stracciatella, olives | 7.5 |
| ROMANA mozzarella, roasted cherry tomato, anchovies, oregano | 6 | TRIO (choose 3 of your favourite bruschetta) | 16 |

dal forno

FROM OUR WOOD FIRED OVEN

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| MELANZANE ALLA PARMIGIANA eggplant, tomato sauce, mozzarella, parmesan, basil | 11 |
| SALSICCIA BROCCOLINI E PATATE chorizo and roasted potato with broccoli rabe and shaved parmigiano reggiano | 13 |
| POLPETTE beef meatballs in marinara sauce with melted smoked mozzarella | 13.75 |
| POLLO E PATATE all-natural deboned chicken with roasted potatoes | 16 |

pasta

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| LASAGNA BOLOGNESE classic meat sauce lasagna bolognese | 13 |
| GNOCCHI Your choice of: bolognese sauce 12 4 cheese 12 tomato & basil 10 | |

pizza

AVAILABLE IN: WHITE ORGANIC | WHOLE WHEAT (ADD 1) | GLUTEN-FREE DOUGH (ADD 2)

all pizzas are made with antico casale imported tomato sauce

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| MARGHERITA mozzarella, fresh basil | 10.5 | SPINACI E RICOTTA mozzarella, ricotta, spinach, cherry tomatoes, parmigiano reggiano | 12.95 | REGINA mozzarella, local burrata, fresh basil, e.v.o.o. | 14.25 |
| MARINARA mozzarella, anchovies, garlic, black olives | 11.5 | TOSCANA mozzarella, grilled chicken, spinach, mushrooms, ricotta | 12.95 | CARBONARA mozzarella, italian bacon, sunny side up egg*, shaved parmigiano reggiano, black pepper | 13.95 |
| DIAVOLA mozzarella, salame casalingo* | 12 | TUTTA CARNE mozzarella, ham, sausage, salame casalingo | 13.5 | TONNO E CIPOLLA mozzarella, italian tuna, chopped onion & olives** | 14.75 |
| GENOVESE mozzarella, kalamata olives**, garlic | 11.5 | ORTOLANA mozzarella, artichokes, mushrooms, peppers, kalamata olives** | 12.95 | AMATRICIANA mozzarella, pancetta, caramelized onions, crushed red pepper | 12.95 |
| COTTO E FUNGHI mozzarella, ham, mushrooms | 12.75 | RUCOLA E PROSCIUTTO mozzarella, arugula, imported prosciutto di parma* | 13.95 | CAPRICCIOSA mozzarella, ham, mushrooms, olives**, artichokes, basil | 13.5 |
| HAWAIANA mozzarella, ham, pineapple | 13 | ALBA mozzarella, mushrooms, local burrata, truffle oil | 14.75 | CALZONE mozzarella, ham | 12.75 |
| VEGANA nappa cabbage, carrots, artichokes, black olives** (vegan, no cheese) | 12 | | | | |

pizza bianche

PIZZA SERVED WITHOUT TOMATO SAUCE

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| FRIARIELLI SALSICCIA mozzarella, chorizo, broccoli rabe | 13.5 | QUATTRO FORMAGGI mozzarella, brie, gorgonzola, smoked scamorza | 12.5 | SPECK E BURRATA fior di latte mozzarella, local burrata, speck* (smoked prosciutto), e.v.o.o. | 14.25 |
| RUSTICA mozzarella, sliced tomatoes, mushrooms, kalamata olives**, garlic, oregano, fresh basil | 10.95 | SALMONE mozzarella, smoked salmon*, arugula, red onions | 14.25 | TALEGGIO, RADICCHIO, SPECK** mozzarella, taleggio cheese, red radicchio, speck* | 13.95 |

insalate

ADD: GRILLED CHICKEN 4 | GRILLED SHRIMP 5 | GRILLED SALMON* 5 | TUNA IN OIL 4.5

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| MISTA mixed greens, carrot, cucumber, tomato | 6 | CAPRESE fior di latte mozzarella, sliced tomatoes, oregano, fresh basil | 9.25 |
| CESARE our classic caesar salad | 7 | TONNO mixed greens, egg, corn, olives**, italian tuna | 11.95 |
| MANISCALCO mixed greens with shaved parmigiano reggiano and balsamic dressing | 8 | MARCO POLO thai spiced chicken, nappa cabbage, cucumber, crispy wontons, oriental chili dressing, sesame seeds | 11 |
| QUINOA TABOULI red and white quinoa, cucumber, tomato, mint, baby arugula, apples | 9.75 | POLLO E MANGO mixed greens, grilled chicken breast, mango, cranberries, walnuts, raspberry vinaigrette | 10 |
| DI SPINACI baby spinach, corn kernels, shaved parmigiano reggiano, lemon dressing | 8.5 | SALMONE POMPELMO E AVOCADO grilled salmon*, grapefruit, spinach, green apples, avocado, cranberries, apple cider vinaigrette | 13.95 |
| POMODORO E FETA sliced tomatoes, feta cheese, avocado, red onions, citrus dressing | 8.5 | | |

panini

ADD: SIDE SALAD 1.75 | SIDE SOUP 2.5 | FRENCH FRIES 1.75

house made panotta bread (whole wheat or regular)

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| RUSPANTE grilled chicken breast, avocado, lettuce, tomato, mayo | 8.95 | BODY BUILDER mozzarella, turkey, egg whites, asiago cheese, spinach, mayo | 9.25 |
| SALTIMBOCCA AL PROSCIUTTO imported prosciutto di parma*, mozzarella, arugula, tomato | 9.5 | SALMONE E BRIE smoked salmon*, brie, arugula, red onions | 10.5 |
| ITALIANO salame casalingo*, speck* (smoked prosciutto), ham, provolone, mayo | 10.5 | SUPREMO grilled chicken breast, brie, cherry tomatoes, pesto | 9.25 |
| VEGETARIANO sautéed mushrooms, artichokes, tomato, spinach, asiago cheese | 8.95 | UN CLASSICO chorizo, provolone, roasted peppers, caramelized onions | 9.25 |