

WOOD-FIRED
La Pecora.
PIZZABAR

LA PECORA
Pizza tipica di Napoli
12712 Larchmere Blvd
Cleveland, OH



Bienvenidos a La Pecora!

Welcome to our little pizzabar hideout!

LA PECORA is a traditional wood-fired Neapolitan pizzeria located in the unique Larchmere neighborhood.

Not long ago, I packed my bags and went to the heart of Napoli, Italy in search of a true Neapolitan pizza experience. Having worked in several pizzerias since my teenage years, I knew the best way was to get down and dirty alongside the folks who make these masterpieces for the locals.

After navigating through the least touristy parts of Napoli, I managed to land a gig at a local trattoria in a narrow and unassuming alley of the historic Spanish quarters. There, I met Vincenzo “Enzo” and Aldo who quickly became my mentors. They taught me how to make their own version of recipes passed down to them for generations and allowed me to bring them here for you to enjoy.

LA PECORA meaning “Sheep” in Italian is also an ode to the previous crafts shop that used to occupy this space *The Dancing Sheep* by Lynn Alfred, our once landlord and beloved member of the Larchmere neighborhood. Fun fact, Pecorino Cheese comes from latte di Pecora or sheep's milk so make sure you ask for a generous sprinkle of Pecorino cheese on your pizza.

We hope you enjoy our simple yet fresh ingredients, and the love we put into each pizza, welcome to LA PECORA,

Juan & Carlos - Founders



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Joining Aldo and Vincenzo on a smoke break after getting our butts kicked for lunch during the Feast of Assumption day in Napoli, Italy. 2023



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ANTIPASTI

- *Split Pea Soup* served with smoked
pancetta, shaved parmesan, wood-fired
croutons \$12

- *Polpette al Sugo*

Homemade meatballs with our secret tomato
sauce recipe & pecorino \$16

- *Pomodorini Salad* Arugula, cherry
tomatoes, fresh mozzarella nuggets,
parmesan and house dressing \$14

- *Insalata di Cesare* Romaine,
crostini, Parmesan and Caesar dressing \$14

- *Mediterranean Salad* arugula,
lettuce, crispy onions, feta, pistachios and
balsamic vinaigrette \$14

PIZZA
ROSSA



PIZZA **Rossa**

pizza with red sauce made in house
from imported San Marzano tomatoes DOP

- *Marinara* San Marzano tomatoes,
garlic, oregano, EVOO, basil (no cheese) \$20
- *Margherita* San Marzano tomatoes,
mozzarella cheese, EVOO, basil \$24
- *Napoletana* San Marzano tomatoes,
smoked mozzarella, white anchovies, basil &
EVOO \$24
- *Spicy Salami* San Marzano tomatoes,
mozzarella, salami, arugula & hot honey \$26
- *Vegetariana* San Marzano tomatoes,
fresh mozzarella, zucchini, eggplant,
artichokes, basil & EVOO \$24
- *La Pecora* San Marzano tomatoes, fresh
mozzarella, salchicha, french fries, crispy
onions, EVOO and pecorino romano cheese \$26
- *New-Haven Style* San Marzano
tomatoes, charred crust, oregano, garlic,
pecorino romano, EVOO \$24
- add Cup pepperoni +\$2

PIZZA Bianca



PIZZA Bianca

- *4 Formaggi* mozzarella, parmigiano reggiano, pecorino, feta & EVOO \$24
- *Tartufata* truffle cream, fresh garlic, mushrooms & truffle oil \$26
- *Pear & Pistacchio* mozzarella, thin sliced pears, extra virgin olive oil, fresh garlic, pesto & pistachios \$26
- *Bianca Pepperoni* bechamel, fresh mozzarella, cup pepperoni, cherry tomato, fresh garlic, arugula, EVOO, pecorino \$26
- *Athena* bechamel, fresh mozzarella, basil, kalamata olives, red onion, thyme pistachios \$26



Cocktails della casa

– Martini

Classic or Dirty, Gin or Vodka \$15

– Espresso Martini

Ketel One vodka, Borghetto Cafe, espresso, simple, aquafaba \$16

– Old Fashioned

Old Forester Bourbon, Angostura Bitters, Demerara cube, fresh orange peel, Luxardo cherry \$13

– Aperol Spritz

aperol,
prosecco,
bubbles \$15

– Negroni

Tanqueray gin, Campari,
Antica sweet vermouth \$16

– Manhattan

George Dickle rye, Antica
sweet vermouth \$16

Birra

- Menabrea - Italian Blonde 4.8% 6
- Sierra Nevada - Pilsner 4.7% 5
- Market Garden - Hefeweizen 6% 6
- Brew Dog Elvis Juice - IPA 6.5% 6
- War Pigs Foggy Geezer - IPA 6.8% 7
- Original Sin - Blackberry Cider 6% 7

Vino

ROSSO

- Giuseppe Campagnola, Valpolicella//Italy 11/40
- La Espera, Malbec Reserva//Argentina 12/44

BIANCO

- Filladonna, Pinot Grigio//Italy 11/40
- Casual Garcia, Vinho Verde//Portugal 10/35
- Bonny Doon, Orange//California 11/40
- Valdo, Extra Dry Prosecco//Italy 10/35

BEVANDA ANALCOLICA

- Baladin Italian Soda 5
- Sprecher Root Beer 5
- Owen's Ginger Beer 4
- Gruvi Non-Alcoholic Wine 11
- Athletic Non-Alcoholic Beer 6
- White Widow Blackberry Cider 6
- San Pellegrino Sparkling Water 9
- Acqua Panna Still Water 9

“Put 100% into everything with passion and humbleness and the rest will follow”

Juan & Carlos - Founders of La Pecora Pizzabar



-2004
Pizza Paradise.
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