

WOOD-FIRED
La Pecora.
PIZZABAR



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 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



Antipasti

Split Pea Soup

smoked pancetta, shaved parmesan, wood-fired croutons 9

Burratta

arugula, cherry tomato, kalamata olive, pesto 16 **V GF**

Polpette al Sugo

three all-beef meatballs, house marinara sauce, mozzarella, pecorino 16

Pomodorini Salad

arugula, cherry tomato, fresh mozzarella pearls, parmesan, house dressing 12 **V GF**

Insalata di Cesare

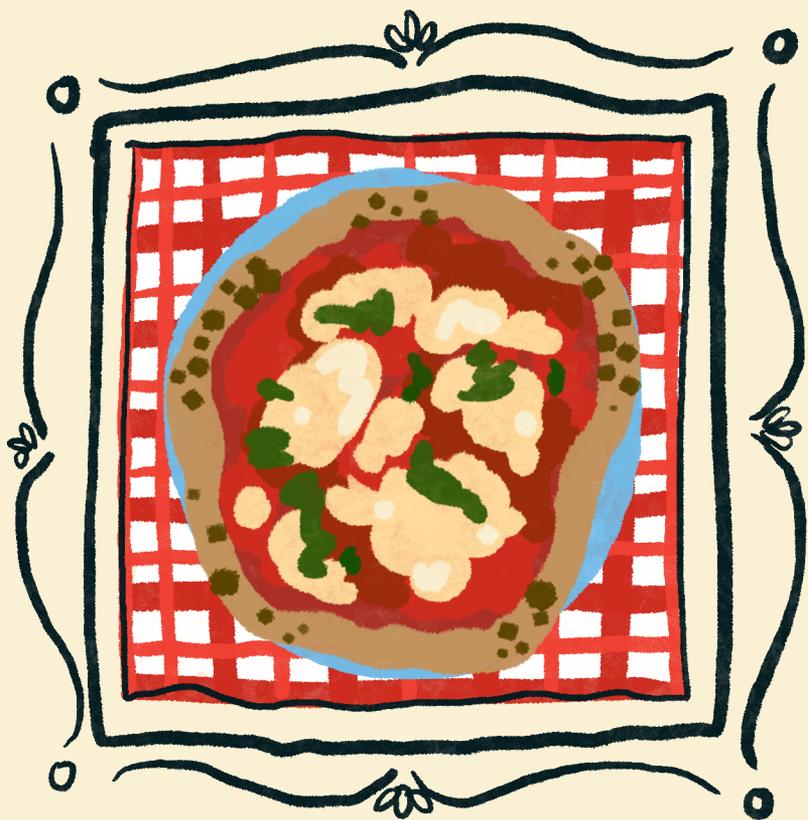
romaine, crostini, parmesan, caesar dressing 12 **V**

Mediterranean Salad

arugula, lettuce, crispy onions, goat cheese, crushed pistachios, balsamic vinaigrette 12 **V GF**

V=Vegetarian GF=Gluten Free





Red pizzas get dressed in our house
marinara, made with imported San
Marzano DOP certified tomatoes



Pizza Rossa

Marinara

house tomato sauce, garlic, oragano,
extra virgin olive oil, basil
(no cheese)18 **VG**

Margherita

house tomato sauce, fresh mozzarella,
extra virgin olive oil, basil 20 **V**

Napoletana

house tomato sauce, smoked mozzarella,
anchovies, extra virgin olive oil, basil
22

Spicy Salami

house tomato sauce, fresh mozzarella,
salami, arugula, hot honey, extra virgin
olive oil 22

Vegetariana

house tomato sauce, fresh mozzarella,
zucchini, eggplant, artichoke, extra
virgin olive oil, basil 20 **V**

Capricciosa

house tomato sauce, fresh mozzarella,
prosciutto, mushroom, artichoke,
kalamata olive, extra virgin olive oil,
basil 23

La Pecora

house tomato sauce, fresh mozzarella,
salchicha, french fries, crispy onions,
extra virgin olive oil, pecorino romano
cheese 24

V=Vegetarian VG=Vegan





Speciali

Juan's Pizza of the Week **New Haven-style pizza**

Common in and around New Haven, Connecticut.

Thin crust, edge to edge D.O.P. tomato sauce, oregano, fresh garlic, pecorino romano cheese, and extra virgin olive oil.

The pizza is hand-stretched as thin as possible and carefully put together to then baking it slowly at 700 degrees. When the pizza reaches an acceptable amount of char, it is pulled from the oven and rested to achieve crispiness, then cut into random slices.

We recommend it at your table with a side of spicy honey or just plain by itself.

What makes New Haven-style distinct is its thin, often oblong crust, characteristic charring, chewy texture, and limited use of melting cheeses. It tends to be drier and thinner than, but closely related to, traditional New York-style pizza, both of which are close descendants of the original Neapolitan pizza.





Pizza Bianca

Primavera

house bechamel, fresh mozzarella, arugula, prosciutto, cherry tomato, parmigiano reggiano, extra virgin olive oil, basil 19

4 Formaggi

house bechamel, fresh mozzarella, parmigiano reggiano, pecorino romano, goat cheese, extra virgin olive oil, basil 19 **V**

Tartufata

house truffle cream, fresh mozzarella, garlic, mushrooms, truffle oil 26 **V**

Pizza Burratta

house bechamel, fresh mozzarella, garlic, burratta, prosciutto, balsamic glaze, red pepper flake 24

Pear and Pistacchio

house pesto, fresh mozzarella, thin sliced pear, crushed pistachio, garlic, extra virgin olive oil, basil 22 **V**

V=Vegetarian





Cocktail della Casa

(from easy drinking to slow sipping)

Divine Comedy fruity//herbaceous//bubbly

Spritz season is year-round, honey!

Ketel One vodka, Amaro Meletti, mulled wine,
pomegranate, rosemary, prosecco, soda 14

Gucci Handbag luscious//nutty//velvety 

Guaranteed to make you feel luxurious

Tanqueray Sevilla gin, Jose Cuervo reposado,
Licor 43, pistachio, cardamom, rose, lemon,
lime, aquafaba 16
(N/A available)

Mona Lisa spiced//citrusy//dry

A little cold weather comfort

Aperol, Becherovka, Amaro di Angostura,
blood orange, hibiscus, aquafaba 15
(N/A available)

La Madonna savory//crisp//tangy 

The dirty martini's hotter Italian cousin

Tanqueray gin, Control pisco, Lillet Blanc,
parmesan, pesto, saline, bitters, olive
oil 14

Nut allergy=

Dairy allergy=



Salute!



Cocktail continuo

(from easy drinking to slow sipping)

Juliet of the Spirits nutty//dry//evolving 

An elevated espresso martini

Old Forrester bourbon, Amaro Averna,
Galliano, espresso, chamomile, honey,
aquafaba, toasted almond 16
(N/A available)

Fibonacci robust//warming//funky

A perfect after dinner cocktail

El Jimador Blanco, Fernet, lemon balm, cacao
nib, absinthe, bitters 15

Leave the Gun boozy//creamy//dessert 

A cannoli in a glass

Boulard Calvados VSOP, Bacardi 8, Amaro
Nonino, Marsala wine, orange, cinnamon,
vanilla, bitters, ricotta 15

Spaghetti Western boozy//caramel//buttery 

A more fashionable old fashioned

Larceny bourbon, Planteray pineapple rum,
Bacardi 8, Disaronno amaretto, Vanille de
Madagascar, brown butter, dehydrated
prosciutto 15

Nut allergy=

Dairy allergy=



Cin Cin!



Classici

Old fashioned

Old Forrester bourbon, simple syrup,
bitters 15
(N/A available)

Negroni

Tanqueray gin, Campari, sweet vermouth 16

Manhattan

George Dickle rye, sweet vermouth,
bitters 16

Aperol spritz

Aperol, prosecco, soda water 15
(N/A available)

Martini

classic or dirty, Ketel One vodka or
Tanqueray gin 15

Amaro highball

an amaro of your choice topped with soda
15

Espresso martini

Ketel One, Borghetti, espresso, simple
syrup, aquafaba 16

Seasonal housemade cello

neat, on ice, as a spritz 10/14

Ferrari

Fernet and Campari, as is or make it a
boilermaker 10/12





Vino

Bianco

Fantini, Trebbiano d'Abruzzo//Italy 11/40

Filladonna, Pinot Grigio//Italy 11/40

Casual Garcia, Vinho Verde//Portugal 10/35

Elianto, Vermentino//Italy 11/40

Cantine Colosi, Sicillia Grillo//Italy 12/44

Rosso

Giuseppe Campagnola, Valpolicella//Italy 11/40

Cantina Valle Tritana, Montepulciano//Italy 12/44

Qui Pro Quo, Red Blend//Italy 10/35

Petra Zingari, Super Tuscan//Italy 11/40

La Espera, Malbec Reserva//Argentina 12/44

Orange & Rosé

Bonny Doon, Le Cigare Orange//California 11/40

Chateau de Campuget, Rosé//France 10/35

Sparkling

Valdo, Extra Dry Prosecco//Italy 10/35





Birra

(all beers are on draft)

Menabrea Bionda 6

Italian Lager//4.8%

Brewdog Elvis Juice 6

American Grapefruit IPA//6.5%

Pabst Blue Ribbon 5

American Lager//4.6%

War Pigs Foggy Geezer 7

Hazy IPA//6.8%

Original Sin Black Widow 7

Blackberry Hard Cider//6%

Market Garden Prosperity Wheat 6

Hefeweizen//6%





Bevanda Analcolica

Baladin Italian Soda 5
Cola//Cedrata//Mela Zen

Sprecher Root Beer 5

Owen's Ginger Beer 4

Gruvi Non-Alcoholic Wine 11
Bubbly Rosé//Dry Secco

Athletic Non-Alcoholic Beer 6
Golden//Hazy IPA

**Original Sin White Widow Alcohol
Free Blackberry Cider** 6

San Pellegrino Sparkling Water 9

Acqua Panna Still Water 9





il Dolce

Affogato

Vanilla ice cream topped with fresh
espresso 9

Blackberry Gelato

Blackberry gelato, fresh blackberries,
blackberry jam, chocolate, sundae
style 9

