



WOOD-FIRED PIZZA

By Juan Vergara - Pizzaiolo



Antipasti

All Antipasti enjoy a complementary side of wood fired bread service

- *Pomodorini Salad* Fresh arugula, cherry tomatoes, fresh mozzarella nuggets, parmesano regiano and house dressing \$14
- *Insalata di Cesare* Romaine, wood-fired croutons, Parmesan, our house made Caesar dressing, fancy pecorino \$14
- *Mediterranean Salad* Fresh arugula, crispy onions, feta, kalamata olives, pistachios and balsamic vinaigrette \$14
- *Marinated Olives* Kalamata and Spanish Queen Olives, feta, shaved almonds served warm & finished with EVOO, rosemary and lemon zest \$14
- *Split Pea Cream* Cooked with love, this crema is a rendering of our family recipe, served with smoked pancetta, shaved parmesan, wood-fired croutons. \$12
- *Polpette al Sugo* Homemade, all beef meatballs with our signature marinara sauce made from imported Vesuvius tomatoes & finished inside our wood oven with Mozzarella \$16

Pizza Rossa

- *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, anchovies, basil & EVOO \$24
- *Spicy Salami* San Marzano tomatoes, fresh mozzarella, salami, fresh arugula & Mike's hot honey \$26
- *Vegetariana* San Marzano tomatoes, fresh mozzarella, zucchini, eggplant, artichokes, basil & EVOO \$24
- *New-Haven Style* San Marzano tomatoes, charred crust, oregano, garlic, pecorino romano, EVOO \$24
- add Cup pepperoni +\$2

Pizza Bianca

- *4 Formaggi* mozzarella, Parmigiano Reggiano, pecorino, feta & EVOO \$24
- *Tartufata* truffle cream, fresh garlic, mushrooms & truffle oil \$26
- *Pear & Pistacchio* mozzarella, thinly 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



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Bienvenidos a La Pecora!

Welcome to our little pizzabar hideout. La Pecora is a wood-fired Neapolitan pizzeria in the heart of Larchmere, inspired by a trip to Napoli where we learned alongside local pizzaioli in the historic Spanish Quarters. The recipes, techniques, and spirit of that experience now live here in every pizza we make.

“La Pecora,” meaning “the sheep” in Italian, is a nod to both pecorino cheese and The Dancing Sheep, the beloved shop that once called this space home. We hope you enjoy the simple ingredients, old-world tradition, and care behind every pie.

Benvenuti.

Vino

ROSSO

Giuseppe Campagnola, Valpolicella//Italy 11/40

La Espera, Malbec Reserva//Argentina 12/44

See staircase display for other rotating wines sold by the bottle, take it to your table and we will bring glasses

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

Owen's Ginger Beer 4

Sprecher Root Beer 5

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

Cocktail 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

Espresso martini

Ketel One, Borghetti, espresso, simple syrup, aquafaba 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

Original Sin - Blackberry Cider 6% 7



Daily from 5pm-7pm

\$4 off cocktails

\$3 off all wine pours

\$2 off all beers

Tuesdays - Reservations are VIPs

Reserve prior to your visit and enjoy a treat for the table from the chef.

Wednesdays - 1/2 off pizzas all day

Thursdays - Dancing Sheep Night

Bartender picks what neighbors drink for \$5 all night. Could be a wine pour, a specific beer or a special cocktail. Italian Disco on the speakers.

Sundays - Family Day - Families enjoy

unlimited bread & salad for the table.