



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, parmigiano reggiano and house dressing 15
- *Insalata di Cesare* Romaine, wood-fired croutons, Parmesan, our house made Caesar dressing, finely shaved Pecorino Romano 15
- *Mediterranean Salad* Fresh arugula, crispy onions, feta, Kalamata olives, pistachios and balsamic vinaigrette 15
- *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 our rendition 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 tomatoes grown near Mount Vesuvius & finished in our wood-fired oven with Mozzarella 18

Pizze Rosse

- *Marinara* San Marzano tomatoes, garlic, oregano, EVOO, basil (no cheese) 20
- *Margherita* San Marzano tomatoes, mozzarella cheese, EVOO, basil 25
- *Napoletana* San Marzano tomatoes, smoked mozzarella, anchovies, basil & EVOO 27
- *Spicy Salami* San Marzano tomatoes, fresh mozzarella, salami, fresh arugula & Mike's hot honey 28
- *Vegetariana* San Marzano tomatoes, fresh mozzarella, zucchini, eggplant, artichokes, basil & EVOO 26
- *New Haven-Style* San Marzano tomatoes, charred crust, oregano, garlic, pecorino romano, EVOO 25
- add Cup-and-char pepperoni +3

Pizze Bianche

- *Quattro Formaggi* mozzarella, Parmigiano Reggiano, pecorino, feta & EVOO 26
- *Tartufata* truffle cream, fresh garlic, mushrooms & truffle oil 28
- *Pear & Pistachio* mozzarella, thinly sliced pears, extra virgin olive oil, fresh garlic, pesto & pistachios 28
- *Bianca Pepperoni* béchamel, fresh mozzarella, cup pepperoni, cherry tomatoes, fresh garlic, arugula, EVOO, pecorino 28
- *Athena* bechamel, fresh mozzarella, basil, kalamata olives, red onion, thyme pistachios 27



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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 I worked 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 12/42
La Espera, Malbec Reserva//Argentina 13/46

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

BIANCO

Arca Nova, Vinho Verde//Portugal 11/35
Valdo, Extra Dry Prosecco//Italy 12/40
San Simone // Pinot Grigio // Italy 12/40

Costieres de Nimes // **Rose** // France 13/46

Bevande Analcoliche

Baladin Italian Soda 7
Root Beer 4 Coca-cola, Diet Coke, Sprite 4

Athletic Non-Alcoholic Beer
(LAGER | IPA | HAZY) 7

S.Pellegrino Sparkling Water 10
Acqua Panna Still Water 10

Cocktail Classici

Old Fashioned

Old Forrester bourbon, simple syrup, bitters 16

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 16

Espresso Martini

Ketel One, Caffè Borghetti, espresso, simple syrup, aquafaba 17

Birra

Menabrea - Italian Bionda 4.8% (bottled) 8
Coors Banquet 5% (bottled) 5
Menabrea - Italian Ambrata 5% (draft) 8
Dortmunder - Lager 4.7% (draft) 7
Market Garden - Hefeweizen 6% (draft) 7
BrewDog Elvis Juice - IPA 6.5% (draft) 8
Original Sin - Blackberry Cider 6% (draft) 7

Happy Hours

Tuesday, Thursday & Friday

from 5-6:30 p.m.
\$3 off cocktails
\$2 off all wine & Beer

Tuesdays - Reservation Perks

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

Wednesdays - 1/2 off pizzas all day

(dine-n only)

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 with

reservations enjoy unlimited salad & wood-fired bread for the table.

(must have reservation 24 hrs in advance, must purchase one entrée per person)