

MOODY TONGUE PIZZA

GLUTEN FREE MENU

SALAD

HEIRLOOM TOMATO CARPACCIO \$17

HEIRLOOM TOMATO, CUCUMBER,
CRISPY SUNCHOKE, BONITO,
TOKYO NEGI OIL

SUNDAY SALAD \$18

CHOPPED ROMAINE, SALUMI, MOZZARELLA,
CHERRY TOMATO, BLACK OLIVE, CUCUMBER,
RED ONION, TOMATO DRESSING

CAESAR WEDGE \$19

NAPA CABBAGE, BRUSSEL SPROUTS,
TOFU CROUTONS, FRIED ANCHOVIES,
DAIKON SPROUTS, SHREDDED PARMIGIANO

SMALL PLATES

FRIED MOZZARELLA \$15

PANKO CRUSTED MOZZARELLA,
SHAVED PECORINO, BLACK PEPPER

TOGARASHI LEMON PEPPER WINGS \$17

YUZU MARINATED CHICKEN WINGS, SOY,
LEMON PEPPER, TOGARASHI, FURIKAKE

FISH KARAAGE \$24

TEMPURA FRIED COD, RUSSET CHIPS, WASABI AIOLI

CRISPY RICE

HAMACHI \$8

GINGER, SHALLOT,
KIZAMI WASABI, SOY, NORI

SALMON \$9

SHALLOT OIL, JALAPENO,
ROASTED PEPPER, SEED MUSTARD

SPICY BLUEFIN TUNA \$9

CHIVE, NORI

NEGI BLUEFIN TORO \$10

GINGER OIL, SCALLION, TOGARASHI

CRUDO

FLUKE \$20

PICKLED FRESNO CHILIS,
CRISPY SHALLOTS, GARLIC,
GINGER, CUCUMBER

HASU HAMACHI \$20

FRIED LOTUS ROOT,
PICKLED RED ONION,
POTATO, CHIVES

RINGO HAMACHI \$20

GRANNY SMITH APPLE,
LEMON, SEA SALT,
EVOO

PIZZA

MARINARA (VV) \$20

SAN MARZANO TOMATO DOP, GARLIC, FRESH OREGANO, EVOO

MARGHERITA (V) \$24

SAN MARZANO TOMATO DOP, FIOR DI LATTE, PARMIGIANO
REGGIANO 24 MONTHS, BASIL, EVOO

PROVOLA E PEPE (V) \$26

SMOKED PROVOLA, DATTERINO TOMATO, PARMIGIANO
REGGIANO 24 MONTHS, BLACK PEPPER, BASIL OIL

EGGPLANT (V) \$27

SQUARED EGGPLANT, SAN MARZANO TOMATO DOP,
FIOR DI LATTE, RICOTTA SALATA, BASIL, EVOO

SAUSAGE BROCCOLI RABE \$29

ITALIAN SWEET SAUSAGE, BROCCOLI RABE, GARLIC,
CHILI FLAKES, SMOKED FIOR DI LATTE,
PARMIGIANO REGGIANO 24 MONTHS, EVOO

DIAVOLA \$29

SAN MARZANO TOMATO DOP, FIOR DI LATTE, SPICY SALUME,
PARMIGIANO REGGIANO 24 MONTHS, PEPERONCINO,
BASIL, EVOO

RESERVE PIZZA

SESAME SALAD (V) \$30

BOK CHOY, NAPA CABBAGE, CARROTS, RADISH, CHERRY
TOMATOES, SESAME SEEDS, MOZZARELLA,
CREAMY SESAME DRESSING

AKAMI \$40

BLUEFIN TUNA, SCALLION OIL, MOZZARELLA

CRAB & PECORINO \$36

CRAB, PECORINO, PANCETTA, SCALLION OIL,
CRISPY BROCCOLI, MOZZARELLA

TRUFFLE \$57

PERIGORD TRUFFLE, PECORINO, NORI,
PEA, HEN EGG

(VV) VEGAN · (V) VEGETARIAN

DESSERT >>

TORTA CAPRESE \$14

FLOURLESS
CHOCOLATE CAKE

WE STRIVE TO ACCOMMODATE GLUTEN-FREE REQUESTS, BUT CANNOT
GUARANTEE OUR DISHES ARE 100% GLUTEN-FREE DUE TO THE POTENTIAL
FOR CROSS-CONTAMINATION. INDIVIDUALS WITH CELIAC DISEASE OR SE-
VERE GLUTEN SENSITIVITIES SHOULD EXERCISE CAUTION

CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS.