



EXTREME PIZZA

SOCIAL HOUSE

STARTERS

ATHENIAN CHICKEN KALAMAKI (SOUVLAKI) | 18

Two succulent skewers featuring tender, citrus-herb marinated chicken breast seared to perfection. Served with warm seasoned artisan dough pitas, and our signature house-made Tzatziki. cal 640

CRISPY FETA WITH HONEY | 16

Imported Greek feta wrapped in flaky phyllo dough, baked golden brown, and finished with a sesame and honey drizzle. cal 650

SIGNATURE CRAB-STUFFED SHRIMP | 22

Butterflied jumbo shrimp loaded with our signature crab & seafood stuffing, baked golden brown with lemon herb butter. cal 260

STUFFED PORTOBELLO CAPS | 20

Roasted portobello caps drizzled with aged balsamic glaze, loaded with our signature crab & seafood stuffing, baked golden brown with garlic herb butter. cal 210

FRESH SALADS

House-made dressings: Ranch, Caesar, Balsamic Vinaigrette. Add Chicken (roasted or fried) +6 or Shrimp +9.

GREEK (HORIIATIKI) | 17

A Mediterranean classic. Tomatoes, cucumbers, bell peppers, Kalamata olives, onions, and feta with oregano & EVOO. cal 240

SPINACH | 17

Spinach, crispy chickpeas, feta, bacon, pickled red onions, tomatoes and roasted walnuts with balsamic vinaigrette. cal 420

EPIC SUBS

All subs served on our house-made artisan roll . Includes choice of side: regular fries (Garlic Parm Upgrade +2) or house salad.

THE ULTIMATE | 15

Turkey, provolone, lettuce, tomatoes, onions, mayo, Dijon mustard, EVOO, vinegar, salt and pepper. cal 470

THE NONNA SUB | 17

Sweet soppressata, spicy capicola, and pepperoni layered with mozzarella, roasted red peppers, pepperoncini, tomatoes, and black olives with a drizzle of EVOO. cal 1450

PASTA & ENTREES

All entr  es served with warm, house-baked artisan garlic bread. Add house salad to any entr  e +6.

SEAFOOD FRA DIAVOLO | 42 CHICKEN FRA DIAVOLO | 27

A fiery dish with shrimp, calamari, scallops, and mussels tossed with linguine in a spicy tomato sauce. cal 1120

MOUSSAKA | 27

Layers of sliced eggplant, potatoes, and seasoned ground beef, topped with a velvety layer of our signature oven-baked b  chamel. cal 980

CHICKEN OR EGGPLANT PARMIGIANA | 26

Choice of chicken breast or eggplant, breaded and fried, signature marinara sauce and blanketed with melted mozzarella and parmesan. Chicken cal 1260. Eggplant cal 1040.

KIDS MENU

Add Chicken (roasted or fried) +6 or Shrimp +9.

RIGATONI BAKE | 11

Rigatoni tossed in a creamy blend of mild Gouda, white cheddar, and mozzarella, baked golden brown. cal 420

LINGUINE TWIRLS | 8

Linguine served your way: tossed in our signature marinara sauce or rich, melted butter. cal 310

LINGUINE & MEATBALL TWIRLS | 12

Linguine topped with our signature homemade meatballs and our signature marinara sauce. cal 450

SIGNATURE CRISP WINGS | 1/2 DZN - 14 | 1 DZN - 22

Our original crispy bone-in wings served with celery, carrots, and your choice of ranch, blue cheese or house-made tzatziki. Sauces: original buffalo, spicy ginger peanut, sweet bbq, authentic tandoori, honey sriracha. cal 170-310

THE AEGEAN TRIO | 16

A vibrant tasting board featuring our house-made traditional Tzatziki, a spicy whipped feta dip (Tirokafteri), and smoky roasted eggplant dip (Melitzanosalata). Served with warm, seasoned artisan dough pitas. cal 820

HOUSE-MADE MEATBALLS | 16

Three homemade meatballs oven-baked with our signature marinara sauce, ricotta, and Parmesan cheese. cal 480

CALAMARI FRITTI | 21

Tender calamari and pepperoncinis lightly breaded and fried to a golden crips. Served with our signature marinara sauce. cal 560

CAPRESE | 16

Sliced tomatoes, fresh mozzarella, EVOO and balsamic glaze. cal 180

CLASSIC CAESAR | 14

Romaine, house-made croutons and Parmigiano. (Add chicken +6). cal 340

CHICKEN OR MEATBALL PARMIGIANA | 16

Choice of breaded chicken or homemade meatballs, signature marinara sauce, fresh melted mozzarella and oregano. cal chicken 440. cal meatball 520

CHICKEN PESTO | 16

Grilled chicken with pesto, fresh mozzarella, caramelized onions, sun-dried tomatoes and fresh basil. cal 510

Heated.

CARBONARA | 27

Linguine tossed in a rich, velvety egg-yolk and parmesan cream sauce with pancetta, garlic, and caramelized onions. cal 1200 Add Chicken (roasted or fried) +6, Shrimp +9

PASTITSIO (GREEK LASAGNA) | 26

A savory classic. Tubular pasta and seasoned beef finished with our signature oven-baked b  chamel. cal 1020

LINGUINE & STUFFED SHRIMP | 38

Jumbo shrimp stuffed with a premium crabmeat filling, served over a bed of linguine. Finished with a house-crafted lemon butter piccata sauce, fresh capers, and aromatic herbs. cal 1020

SIDES

ARTISAN ROLL | 5

CHICKEN (ROASTED OR FRIED) | 6

SHRIMP | 9

FRIES | 6

(Garlic Parm Upgrade +2)

ARTISAN PITA BREAD | 4

TRADITIONAL TZATZIKI DIP | 5

SPICY TIROKAFTERI DIP | 5

SMOKY MELITZANOSALATA DIP | 5

VANILLA BEAN ICE CREAM (PER SCOOP) | 3

SIGNATURE PIZZA: CALORIE RANGE BASED ON SERVINGS: 10"= 2 Servings, 12"= 8 Servings, 14"= 8 Servings, 18"= 8 Servings **CLASSIC CHEESE PIZZA:** CALORIE RANGE BASED ON SERVINGS: 10"= 2 Servings, 12"= 8 Servings, 14"= 8 Servings, 18"= 8 Servings **VEGAN GLUTEN FREE:** PIZZA CALORIE RANGE IS 10% HIGHER THAN REGULAR CRUST SERVINGS: 12"= 8 Servings **EPIC SUB:** CALORIES BASED ON 2 SERVINGS. **WINGS:** CALORIES BASED ON 1 SERVING=3 PIECES. **STARTERS:** CALORIES BASED ON 1-2 SERVINGS. **SALADS:** CALORIE BASED ON 2 SERVINGS. **SIDE SALAD** CALORIE BASED ON 1 SERVING. **DRESSING:** 3 OZ Balsamic Vinaigrette = 430 cal, Ranch = 480 cal, Caesar = 240 cal, Greek= 390 cal, **ENTREES:** BASED ON 1 SERVING. **DESSERTS:** CALORIES BASED ON 2 SERVINGS. **COOKIE:** CALORIES BASED ON 2 SERVINGS. 1 TABLESPOON OF CHOCOLATE SAUCE = 50. **KIDS MENU:** CALORIES BASED ON 1 SERVING.

GLUTEN FREE ALERT: Extreme pizzas made with a Gluten Free Crust are prepared in a common kitchen with the risk of gluten exposure. Extreme Pizza DOES NOT recommend this pizza for customers with celiac disease. Also, certain toppings, sauces and dressings may contain gluten. Customers with gluten sensitivities should exercise judgment in consuming this pizza and other menu items.

ALLERGY ALERT: Extreme Pizza kitchens handle ingredients containing WHEAT, GLUTEN, EGGS, PEANUTS, TREE NUTS, SESAME, SOY, SHELLFISH, FISH and MILK. Our restaurants are not Gluten Free environments.

Parties of 6 or more will be subject to a 20% gratuity.



THE SIGNATURE COLLECTION



EXTREME PIZZA

SOCIAL HOUSE

SIGNATURE PIZZAS

AVEIRO

Signature tomato sauce, mozzarella, andouille sausage, bacon, roasted red peppers, pepperoncini, fresh cilantro. cal 230-540

THE SPICE ROUTE

Tandoori sauce, mozzarella, grilled chicken, green pepper, red onion, cilantro. cal 220-510

KICKIN' CHICKEN

Spicy ginger Thai sauce, mozzarella, Swiss & Fontina, grilled chicken, peanuts, green onions, fresh cilantro, shredded carrots. cal 230-530

RAGIN' ROOSTER

Sweet BBQ sauce, mozzarella, cheddar, grilled chicken, red onions, fresh cilantro. cal 230-560

WINGIN' IT

Buffalo sauce, mozzarella, Gorgonzola, grilled chicken, celery. cal 200-460

RAILROAD GRADE

Signature tomato sauce, mozzarella, cheddar, sausage, pepperoni, fresh mushrooms, red onions. cal 230-560

THE NONNA PIZZA

Signature tomato sauce, mozzarella, sweet soppressata, spicy capicola, pepperoni, roasted red peppers, tomatoes, black olives, fresh oregano, EVOO drizzle. cal 170-525

UP THE CREEK

Signature tomato sauce, mozzarella, goat cheese, sausage, spinach, roasted red peppers, roasted garlic, oregano. cal 220-520

CAULIFLOWER GLUTEN FREE CRUST | 21
available in 12"

GHOST WAVE

No sauce, mascarpone, mozzarella, ghost pepper cheese, sausage, green peppers, honey drizzle. cal 230-530

YARD SALE

Signature tomato sauce, mozzarella, cheddar, sausage, pepperoni, salami, black olives, mushrooms, green peppers, red onions, tomatoes. cal 270-660

PAIA PIE

Signature tomato sauce, mozzarella, cheddar, Canadian bacon, pineapple, jalapeño, red onion, fresh cilantro. cal 190-440

MR. PESTATO HEAD

House-made pesto, mozzarella, feta, sun-dried tomatoes, roasted potatoes, caramelized onions, fresh basil, oregano. cal 210-470

THE SCREAMIN' TOMATO

No sauce (signature tomato sauce upon request), grated & fresh mozzarella, tomatoes, garlic, fresh basil. cal 180-400

GREEN WITH ENVY

House-made pesto, mozzarella, feta, tomatoes, fresh basil, oregano. cal 200-440

PANDORA'S BOX

No sauce, mozzarella, feta, spinach, artichoke hearts, sun-dried tomatoes, garlic, fresh basil, oregano. cal 200-470

DRAG IT THRU THE GARDEN

Signature tomato sauce, mozzarella, cheddar, artichoke hearts, broccoli, fresh mushrooms, green peppers, red onions, tomatoes, fresh basil. cal 190-420

Vegetarian. Premium +3.

CREATE YOUR OWN

	INDEE 10" Individual 16	LARGE 14" 2 - 3 people 24	HUGE 18" 4 - 6 people 34	CAULIFLOWER GLUTEN FREE CRUST 16 available in 12"
CLASSIC CHEESE	11	18	24	
EACH ADDED TOPPING	2	3	4	

A classic cheese pizza includes tomato sauce, mozzarella, oregano and a sprinkle of cheddar. cal 180 - 410.
Add toppings of your choice listed below. • Premium toppings count as two toppings.

HOMEMADE SAUCES

Tomato, marinara, pesto, BBQ, Buffalo, Tandoori, ranch.

HOUSE-MADE SIDE DIPS | 5

Traditional Tzatziki, Spicy Tirokafteri, or Smoky Melitzanosalata.

CHEESES

Mozzarella, fresh mozzarella, mascarpone, Fontina & Swiss, Gorgonzola, ghost pepper, cheddar, feta, ricotta, goat, Parmigiano, vegan cheese.

FRUITS, NUTS, FRESH HERBS, SPICES & MORE

Pineapple, crumbled peanuts, walnuts, basil, cilantro, oregano.

MEATS

Pepperoni, Italian sausage, sweet soppressata,• spicy capicola,• Andouille sausage, salami, Canadian bacon, bacon, homemade meatballs,• chicken.•

VEGGIES

Mushrooms, spinach, broccoli, artichoke hearts, roasted red peppers, green peppers, black olives, Kalamata olives, Mediterranean olives. roasted potatoes, tomatoes, sun-dried tomatoes, jalapeños, pepperoncini, green onions, red onions, caramelized onions, shredded carrots, garlic.

DESSERTS

WARM CHOCOLATE CHIP COOKIE & ICE CREAM | 10

A jumbo, oven-baked chocolate chip cookie served warm with premium vanilla bean ice cream and a chocolate ganache drizzle. cal 380

CRÈME BRÛLÉE CHEESECAKE | 12

Silky cheesecake with a burnt-sugar brittle top. cal 620

TIRAMISU CLASSICO | 13

Layers of espresso-soaked ladyfingers, a dusting of bitter sweet chocolate and mascarpone cream. cal 330

KEY LIME PIE | 11

Tart, creamy lime filling on a buttery graham cracker crust with a dusting of lime zest. cal 550

LIANA'S SIGNATURE BAKLAVA | 12

Liana's authentic, homemade recipe—crispy layers of golden phyllo pastry filled with chopped nuts and drenched in sweet honey syrup.
(Add a scoop of vanilla bean ice cream +3). cal 550

FREDDO ESPRESSO | 7

A Greek favorite. Double espresso whisked until frothy and served over ice for a velvety finish. Add extra Shot +3.

FREDDO CAPPUCCINO | 8

Rich espresso over ice, topped with cold-frothed silky milk and a dusting of cinnamon. Add extra Shot +3.

ESPRESSO DOPPIO | 6

A rich, double shot of our premium espresso. Add extra Shot +3.

CAPPUCCINO | 7

A classic hot espresso drink with steamed milk and a thick layer of foam. Add extra Shot +3.

ICED TEA | 4

A refreshing glass of cold, brewed iced tea.

FOUNTAIN DRINKS | 4

Pepsi products.



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