

APPETIZERS

- Meatballs** \$13
homemade meatballs, ricotta cheese, crushed tomato sauce, and provolone and mozzarella cheeses, garnished with fresh basil and pecorino, served warm with crostini
- Buffalo Blue Cheese Bread** \$10.75
hot sauce, butter onion garlic sauce, and blue cheese, baked onto a baguette, cut into 8 slices, garnished with chives, and served with ranch
- Pesto Ricotta Bread** \$10
pesto, ricotta, and mozzarella mixed together and baked onto a baguette with butter onion garlic sauce, cut into 8 slices and garnished with balsamic glaze and pecorino
- Pimento Cheese** \$8.50
tangy peppadew peppers, pickled red onions, shallots, goat cheese, white cheddar, and perfectly spiced mayonnaise, garnished with chopped bacon and pecorino, served cold with crostini and celery
- Baked Goat Cheese** \$9.75
encrusted with tangy peppadew peppers and roasted walnuts, served with a petite arugula salad, fresh herb oil, and crostini
- Buffalo Chicken Dip** \$11.50
chicken, hot sauce, blue cheese dressing, blue cheese crumbles, cream cheese, and mozzarella, served warm with celery sticks & crostini
- Spinach & Artichoke Dip** \$9.75
artichoke hearts & chopped spinach with garlic & herbs in a blend of cheeses, finished with balsamic glaze, served warm with crostini
- Breadsticks** 4 - \$6 / 6 - \$8
finished with olive oil & Italian herbs, served with warm crushed tomato sauce
- Gluten Free Breadsticks** 4 - \$8 / 6 - \$10

SIDEWALL

PIZZA COMPANY

SALADS

- Peach** \$9.50/\$19.00
sliced local peaches, candied ginger goat cheese medallions, citrus candied pecans, red onion, organic baby spinach, peach ginger vinaigrette
- Summer Vegetable** \$9.50/\$19.00
zucchini & yellow squash marinated with shallots and grape tomatoes in a lemon dill vinaigrette, shredded carrots, red onion, toasted sunflower seeds, parmesan, asiago, and romano cheeses, organic spring mix, lemon thyme vinaigrette
- Smoky** \$9.50/\$19.00
roasted corn, roasted broccoli, grape tomatoes, red onion, goat cheese, smoky candied walnuts, organic spring mix, basil dressing
- House** \$7.50/\$15.00
roasted chickpeas, red onion, feta, organic spring mix, apple cider vinaigrette
- Arugula** \$7.50/\$15.00
sun dried tomatoes, pepitas, goat cheese, arugula, balsamic vinaigrette
- Greek** \$8.50/\$17.00
kalamata olives, roasted red peppers, sun dried tomatoes, red onion, feta, organic spring mix, red wine vinaigrette
- Wedge** \$8.50
chopped bacon, grape tomatoes, red onion, blue cheese, crisp iceberg wedge, balsamic glaze, blue cheese dressing

Add any pizza topping to your salad!

Cheese & Veggies	\$0.65/\$1.25
Meat	\$1.15/\$2.25
Chicken	\$1.65/\$3.25
Extra Dressing	\$1.00

BEVERAGES

- Pucks All Natural Soda** \$3
Free Refills
- Black Cherry
 - Orange
 - Ginger Ale
 - Root Beer
 - Lemonade
 - Vanilla Cream
- Sweet & Unsweet Tea** \$3
Free Refills
- Coke & Diet Coke (12oz can)** \$2
- Organic Lowfat Milk** \$2
- Organic Chocolate Milk** \$2
- Organic Apple Juice** \$2

See our separate bar menu for our beer and wine selections.

DESSERTS

- Ice Cream** BOWL - \$4 / FLOAT - \$5
homemade with local dairy milk or vegan coconut milk, new featured flavor every week
- Featured Flavor
 - Vegan Featured Flavor
 - Vanilla
 - Vegan Vanilla
 - Chocolate
 - Vegan Chocolate
- Featured Cheesecake Slice** \$6
ask your server about the delicious cheesecake flavor that we're currently offering
- Cinnamon Sugar Dough Bites** \$8
tossed in butter and cinnamon sugar, served with vanilla glaze for dipping

Visit SidewallPizza.com to join the Sidewall Birthday Club to receive a FREE PIZZA on your birthday and 50% off a pizza on your half birthday!

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CRUSHED TOMATO SAUCE

Margherita fresh mozzarella, fresh basil, extra virgin olive oil	\$17.00	Little Pepperoni over 50 perfectly cupped & super flavorful little pepperonis, mozzarella, crust brushed with our butter onion garlic sauce & a sprinkle of pecorino	\$18.50
Meatball homemade meatballs, Italian herbs, mozzarella, provolone	\$19.75	Protein chopped bacon, big pepperoni, prosciutto, Italian sausage, mozzarella, pecorino	\$22.75
Spicy Italian Italian sausage, hot cherry peppers, Italian herbs, extra virgin olive oil, shredded & fresh mozzarella, pecorino	\$20.75	Hot Hawaiian chopped bacon, prosciutto, roasted pineapple, fresh jalapeños, mozzarella	\$21.75
Triple Pepper big pepperoni, peppadew peppers, hot cherry peppers, mozzarella, pecorino	\$20.75	Say Cheese mozzarella	\$16.00
Arugula prosciutto, arugula, mozzarella, pecorino	\$19.75		

ROASTED GARLIC SAUCE

Bacon Bliss 16 slices of all-natural, nitrate-free bacon, mozzarella, pecorino	\$21.50
Potato potatoes, chopped bacon, caramelized onions, toasted walnuts, fresh sage, mozzarella, blue cheese	\$23.00
Roasted Mushroom shiitake, oyster, crimini & button mushrooms roasted with garlic, shallots, butter, white wine & herbs, mozzarella, pecorino	\$19.75
Tommy spinach, peppadew peppers, caramelized onions, mushrooms, mozzarella, pecorino	\$20.75
Blondie mozzarella, pecorino	\$16.00

BASIL PESTO

Greenville Goddess chopped bacon, artichoke hearts, fresh basil, fresh mozzarella, goat cheese	\$21.25
Antipasto artichoke hearts, roasted red peppers, kalamata olives, sun dried tomatoes, mozzarella, feta	\$21.00
Pesto mozzarella, pecorino	\$16.00

*Allergy Note: our basil pesto contains walnuts

14" thin crust cut into 8 slices OR house made 12" gluten free

Add one of our homemade dipping sauces for \$1 each!
ranch / blue cheese / hot sauce / crushed tomato sauce

SEASONAL

Peachy Keen sweet local peaches, savory prosciutto, and feta cheese, all atop rosemary garlic oil, finished with balsamic glaze, fresh basil, and our own spicy honey	\$21.75
Summer Vegetable summer squash marinated with shallots in a white balsamic vinaigrette, broccoli, fresh mozzarella, all atop rosemary garlic oil, finished with fresh grape tomatoes, fresh basil & pecorino	\$21.75

CHICKEN

Buffalo Chicken chicken, hot sauce, white cheddar & mozzarella, red onions, spicy blue cheese dressing, blue cheese crumbles, chives	\$22.75
Chicken Bacon Ranch chicken, chopped bacon, buttermilk ranch, white cheddar & mozzarella, chives	\$22.75
BBQ Chicken Monkey Wrench Smokehouse Kansas City Sweet BBQ sauce, white cheddar & mozzarella, pickled red onions, and chicken, finished with fresh cilantro and a swirl of Sidewall hot sauce	\$21.75

STUFFED

Crust on the bottom AND on top, 6 giant slices, served with warm crushed tomato sauce. No substitutions. Not available on gluten free crust.

Stuffed Spinach olive oil, crushed garlic, spinach, prosciutto, ricotta, and mozzarella inside, and our butter onion garlic sauce, pecorino, and fresh basil on the top crust	\$24.00
The Meat Up crushed tomato sauce, mozzarella, little pepperoni, meatballs, ricotta, and honey inside, and our butter onion garlic sauce, pecorino, and fresh basil on the top crust	\$27.00

BUILD YOUR OWN

choose sauce, cheese, & toppings	\$16+
Sauce crushed tomato, roasted garlic, basil pesto (contains walnuts), olive oil, blue cheese dressing, ranch dressing - one included	
Cheese mozzarella, fresh mozzarella, goat cheese, feta, blue cheese, ricotta, provolone/mozzarella blend, white cheddar/mozzarella blend, pecorino - one included	EXTRA \$1.25 EACH / VEGAN MOZZARELLA \$2.50
Veggies artichoke hearts, arugula, basil, broccoli, caramelized onions, chickpeas, corn, garlic, grape tomatoes, hot cherry peppers, jalapeños, kalamata olives, mushrooms, peppadew peppers, potatoes, red onion, roasted pineapple, roasted red peppers, spinach, sundried tomatoes	\$1.25 EACH
Meat chopped bacon, Italian sausage, meatballs, big pepperoni, little pepperoni, prosciutto, chicken	\$2.25 EACH / CHICKEN \$3.25