



OPEN

MONDAY-THURSDAY

11:00 AM-10:00 PM

FRIDAY-SATURDAY

11:00 AM-11:00 PM

SUNDAY

12:00 PM-10:00 PM

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[@pizzarellowoodfiredpizza](https://www.instagram.com/pizzarellowoodfiredpizza)



DELICIOUS PIZZA HAPPY PEOPLE GREAT TIMES



• ANTIPASTI •

POMODORINI BRUSCHETTA	\$5.99
Toasted bread topped with tomatoes, basil and garlic.	
AVOCADO BRUSCHETTA	\$6.99
Tosted bread topped with avocado, tomatoes and brie cheese.	
ANTIPASTO MISTO	\$13.99
Prosciutto, salami, mozzarella cheese, brie cheese, kalamata olives and focaccia.	
PROSCIUTTO E MOZZARELLA	\$13.99
Prosciutto di parma and fior di latte mozzarella.	
BURRATA	\$12.99
Arugula, cherry tomatoes, burrata and shaved parmesan.	
CALAMARI FRITTI	\$11.99
Crispy rings served with spicy marinara sauce.	
CHICKEN WINGS	\$9.99
6 wings served with the choice of mild or hot sauce, carrots and celery.	
MOZZARELLA STICKS	\$7.99
Breaded mozzarella, deep fried, served with marinara sauce.	
PATATINE FRITTE	\$3.99
French fries.	
PATATINE AL TARTUFO	\$5.99
French fries with parmesan & truffle.	
FOCACCIA ROSMARINO	\$5.99
Wood baked flatbread with rosemary and olive oil.	
FOCACCIA MEDITERRANEA	\$7.99
Wood baked flatbread with cherry tomatoes, olives and oregano.	
SOUP OF THE DAY	\$5.99

• SALADS •

DELLA CASA	\$6.99
Lettuce, carrots, tomatoes, cucumber with homemade italian dressing.	
CESARE	\$6.99
Lettuce, crutons, parmesan cheese with ceasar dressing.	
DI SALMONE	\$11.99
Arugula, artichokes, cherry tomatoes, shaved parmesan cheese, grilled salmon with lemon dressing.	
CAPRESE	\$9.99
Tomato, mozzarella cheese, balsamic vinegar with olive oil.	

• PANNINI •

Served with french fries.

PROSCIUTTO	\$9.99
Prosciutto, mozzarella, arugula and tomatoes.	
DI POLLO	\$9.99
Grilled chicken, tomatoes, avocado and mayo.	
POLLO GENOVESE	\$9.99
Grilled chicken, cherry tomatoes, brie cheese and pesto sauce.	

• PASTA •

Served with garden salad.
Add grilled chicken - \$3.00

SPAGHETTI GARLIC & OIL	\$11.99
Sautéed garlic and pecorino romano. Served with spaghetti pasta	
SPAGHETTI POMODORO	\$12.99
Homemade tomato sauce and fresh basil. Served with spaghetti pasta.	
SPAGHETTI BOLOGNESE	\$13.99
Homemade meat sauce. Served with spaghetti pasta.	
SPAGHETTI MEAT BALLS	\$13.99
Homemade meat balls and marinara sauce. Served with spaghetti pasta.	
SPAGHETTI CARBONARA	\$14.99
Sautéed pancetta, pecorino romano, egg creamy sauce and black pepper. Served with spaghetti pasta.	
FETTUCCINE ALFREDO	\$13.99
Creamy Alfredo sauce. Served with fettuccine pasta.	
GNOCCHI	\$13.99
Potato pasta with your choice of: Four cheese sauce, Tomatoe and basil sauce House made meat bolognese sauce.	

• HOUSE SPECIALTIES •

Served with garden salad.

CHICKEN MARSALA	\$14.99
Sautéed with mushroom and garlic in a marsala wine sauce. Served with spaghetti pasta.	
CHICKEN SALTINBOCCA	\$15.99
Chicken topped with prosciutto, sage leaves and mozzarella cheese in a white wine sauce. Served with spaghetti pasta.	
SHRIMP SCAMPI	\$15.99
Sautéed shrimp in a garlic lemon butter sauce. Served with fettuccine pasta.	
SHRIMP PESTO	\$16.99
Shrimp with homemade pesto sauce. Served with fettuccine pasta.	
FIOCCHI DI PERA AL TARTUFO	\$16.99
Fioocchi pasta filled with pear, four cheese sauce and truffle.	
PENNE VODKA AL SALMONE	\$16.99
Smoked salmon with sauteed shallots flamed in a vodka creamy pink sauce. Served with penne pasta.	
LASAGNA BOLOGNESE	\$13.99
Classic homemade meat sauce lasagna.	
CHICKEN PARMIGIANA	\$14.99
Lightly breaded chicken with Italian herbs, baked with mozzarella cheese and marinara sauce.	

CATERING AVAILABLE

• PIZZA ROSSA •

CLASSICA	\$10.99
Tomato sauce, mozzarella.	
DIAVOLA	\$11.99
Tomato sauce, mozzarella, pepperoni.	
MARGHERITA	\$12.99
Tomato sauce, basil, fior di latte, evoo.	
PROSCIUTTO DI PARMA	\$14.99
Tomato sauce, mozzarella, prosciutto, arugula, parmigiano reggiano.	
DI CARNE	\$13.99
Tomato sauce, mozzarella, pepperoni, sausage, ham.	
ORTOLANA	\$13.99
Tomato sauce, mozzarella, spinach, mushrooms, artichokes, cherry tomatoes.	
COTTO E FUNGHI	\$12.99
Mozzarella, tomato sauce, ham, mushrooms.	
HAWAIANA	\$12.99
Tomato sauce, mozzarella, ham, pineapple.	
SOPPRESSATA	\$14.99
Tomato sauce, burrata cheese, soppressata salami, spicy honey.	
TOSCANA	\$14.99
Mozzarella, tomato sauce, grilled chicken, spinach, mushrooms, ricotta.	
CARBONARA	\$13.99
Mozzarella, tomato sauce, pancetta, sunny side up egg*, shaved parmigiano reggiano, black pepper.	
TARTUFATA	\$15.99
Mozzarella, tomato sauce, mushrooms, burrata, truffle sauce.	

OPTION:
Gluten free \$2.00 extra

• PIZZA BIANCHE •

BIANCA	\$11.99
Mozzarella, ricotta, garlic, parmigiano reggiano.	
QUATRO FORMAGGI	\$12.99
Mozzarella, ricotta, gorgonzola, brie, parmigiano reggiano.	
PRIMAVERA	\$13.99
Mozzarella, ricotta, spinach, tomatoes, mushrooms.	
PERE E GORGONZOLA	\$15.99
Mozzarella, gorgonzola, pear, figs, truffle.	
SPECK AND BURRATA	\$15.99
Mozzarella, burrata, speck (smoked prosciutto), olive oil.	
PIZZARELLO	\$14.99
Fresh mozzarella, mortadella, pistachio, burrata.	

OPTION:
Gluten free \$2.00 extra

• KIDS MENU •

CHICKEN TENDERS	\$7.99
SPAGHETI ALFREDO	\$8.99
Spaghetti with white sauce.	
SPAGHETI POMODORO	\$7.99
Spaghetti with red sauce.	
SPAGHETI MEATBALLS	\$8.99
Spaghetti with red sauce and meatballs.	

• DOLCI •

NUTELLINO	\$8.99
Calzone filled with nutella, topped with powdered sugar, chocolate syrup and whipped cream.	
TIRAMISU	\$6.99
Traditional Italian dessert made with lady fingers soaked in espresso, layered with mascarpone cheese, topped with chocolate shavings.	
PANNA COTTA	\$6.99
Sweetened cream topped with berries.	
PISTACHIO PANNA COTTA	\$6.99
Pistachio cream topped with chopped pistachio and chocolate syrup.	
TORTA AL CIOCCOLATO	\$6.99
Gluten free chocolate cake.	

• BEVERAGES •

PELLEGRINO SPARKLING WATER	\$3.50
AQUA PANNA	\$3.00
ICE TEA	\$2.75
COKE	\$2.25
DIET COKE	\$2.25
SPRITE	\$2.25
PELLEGRINO SODA	\$3.00
ESPRESSO	\$3.50

**Consumer Advisory: Consumption of undercooked meat, poultry, eggs or seafood may increase the risk of foodborne illnesses. Alert your server if you have special dietary requirements.*

Many of our items are gluten-friendly, and your server can provide specific information. Please be aware that the handcrafted nature of our menu items result in a variety of shared cooking and preparation areas so the possibility exists for these food items to come in contact with wheat flours and other wheat-based products. We therefore make no guarantee regarding the gluten content of these items. We trust that you will inform your server and a member of our management team of any allergy concerns.