



Bohemian

PIZZERIA

OPEN 7 DAYS A WEEK

Like us on FB & Insta! #EastVillageBohemianPizza

STARTERS

MAMA KAY'S CAESAR Romaine, Mama's Caesar Dressing, Fresh Grated Parmesan. Served w/ Bread	\$5/\$8	LEMON PESTO SHRIMP 6 Jumbo Shrimp, House Made Lemon Arugula Pesto, and Hand Made Lovera's Goat Cheese Baked and Served with Pizza Points	\$15.5
BOHEMIAN SALAD House Vinaigrette & Topped w/ Red Onion, Grape Tomatoes & Lovera's Goat Cheese. Served w/ Bread	\$5.5/\$9	SHRIMP DIAVOLO 6 Marinated Jumbo Shrimp in a Devilish Sauce of San Marzano Tomatoes, Chile Oil, Calabrese Peppers, Fire Roasted Red Bell Peppers, Slow Roasted Red and Yellow Tomatoes, Chile Flake, and Calabrese Sauce Drizzle. Served with Pizza Points	\$15.5
CAPRESE Fresh Sliced Roma Tomatoes, Slow Roasted Red & Yellow Tomatoes, Imported Mozzarella Di Bufala, Arugula, Fresh Basil, House Vinaigrette - Add 4 Shrimp to ANY Salad \$6 - Add Chicken to ANY Salad \$3 - Add Figs & Walnuts to ANY Salad \$2.5	\$6.5/\$12	BOHEMIAN BRUSSELS Wood-fired Brussels Sprouts, Crispy Pancetta. Finished w/Imported Truffle Oil & Parmesan	\$9
ROASTED ARTICHOKE HUMMUS Our Unique, House Made Hummus Served with Fresh Baked Pizza Points	\$8	MEATBALLS Made Fresh Daily w/ Burn Co Italian Sausage, Fresh Basil, & Parmesan Cheese. Served w/ Red Sauce & Bread	\$8.5
BAKED SPINACH & ARTICHOKE SCARPETTA Fresh Spinach, Artichokes & Garlic, Baked in our Wood Fire Oven w/ A Special Blend of Cheeses Served with Fresh Baked Pizza Points	\$9.25	PIZZA POINTS - Our Fresh Baked Pizza Dough Served with: Oil & Vinegar - Imported Balsamic Vinegar & Extra Virgin Olive Oil	\$5
ANTIPASTO Assortment of Imported Cheeses, Meats, Olives, Wood Fired Vegetables. Served w/ Bread	\$14	GOAT CHEESE SALSINA - San Marzano Tomato Sauce, Fire Roasted Jalapenos, Lovera's Goat Cheese	\$8
		LEMON ARUGULA PESTO Topped w/ Lovera's Goat Cheese	\$8

SOFT DRINKS

San Pellegrino Sparkling 1L	\$4	Hot Beverages	
Soft Drinks	\$2.5	Latte, Mocha Latte	\$4
San Pellegrino Pompelmo (Grapefruit), Aranciata Rosso (Blood Orange) or Limonata Coca Cola Bottle, Pepsi Products, Lemonade, IBC Root Beer Bottle Iced Tea or Hot Tea		Caffè Americano or Espresso	\$3

PIZZA BOHEMIAN

MARGHERITA BOHEMIAN	\$12.5	MT. VESUVIUS	\$15.5
San Marzano Tomato Sauce, Marinated Grape Tomatoes, Fresh Basil, Mozzarella Di Bufala		San Marzano Tomato Sauce, Spicy Soppresata, Burn Co Italian Sausage, Crimini Mushrooms, Roasted Jalapeno, Mozzarella Di Bufala, Topped w/Spicy Calabrese Pepper Sauce	
QUEEN MARGHERITA	\$13.5	LOCAL SAUSAGE	\$14.5
San Marzano Tomato Sauce, Slow Roasted Red & Yellow Tomatoes, Fresh Basil, Mozzarella Di Bufala, Herbed Garlic Oil Drizzle		Burn Co Italian Sausage, Roasted Red Bell Peppers, Caramelized Red Onion, San Marzano Tomato Sauce, Mozzarella Di Bufala	
CAVOLETTI di BRUXELLES	\$15	ISLE OF CAPRI	\$15.5
Wood Fired Brussels Sprouts, Caramelized Red Onions, Crispy Pancetta, San Marzano Tomato Sauce, Mozz Di Bufala, Truffle Oil		San Marzano Tomato Sauce, Prosciutto di Parma, Artichokes, Castelvetrano Olives, Slow Roasted Red & Yellow Tomatoes, Fresh Basil, Mozzarella Di Bufala	
VEGGIE BOHEMIAN	\$14.5	TRE P	\$15
San Marzano Tomato Sauce, Artichokes, Crimini Mushrooms, Slow Roasted Red & Yellow Tomatoes, Imported Fontina, Herbed Garlic Oil Drizzle		Crispy Pancetta, Prosciutto, Pepperoni, San Marzano Tomato Sauce, Mozzarella Di Bufala	
ARUGULA	\$15	MEATBALL PIZZA	\$14.5
Prosciutto di Parma, Lovera's Goat Cheese, Wild Arugula, Herbed Garlic Oil, Balsamic Glaze, Parmesan		Fresh Made Sliced Meatballs, Red Onion, San Marzano Tomato Sauce, Mozzarella Di Bufala, Herbed Ricotta, Fresh Basil, & Parmesan Cheese	
FUNGHI	\$14.5	PESTO CHICKEN	\$15
Crimini Mushrooms, Roasted Garlic, Lovera's Goat Cheese, San Marzano Tomato Sauce, Truffle Oil		All-Natural Roasted Chicken, Artichokes, Slow Roasted Red & Yellow Tomatoes, Lemon Arugula Pesto, & Mozzarella Di Bufala	
Add BurnCo Italian Sausage \$2		BOHEMIAN BBQ	\$15
QUATTRO FORMAGGI	\$15	All-Natural Roasted Chicken, Pancetta, Caramelized Onion, English Cheddar, Lovera's Goat Cheese, Herbed Oil, Local BBQ Sauce Drizzle, Fresh Rosemary	
Mozzarella Di Bufala, Lovera's Goat Cheese, Dutch Fontina, English Cheddar, Herbed Garlic Oil, Fresh Rosemary		CRAIGIE'S ANGRY BEE	\$15
Add BurnCo Canadian Bacon \$2		BurnCo's Canadian Bacon, San Marzano Tomato Sauce, Pepperoncinis & Calabrese Peppers, Imported Fontina, Honey Drizzle	
MOJO PIZZA	\$15	AMALFI COAST FIG	\$16
San Marzano Tomato Sauce, Red Onion, BurnCo's Canadian Bacon & Italian Sausage, Mozzarella Di Bufala, English Cheddar, Topped w/ Boho (Secret) Seasoning		Imported Figs, Walnuts, Fresh Spinach, Herbed Olive Oil & Lovera's Goat Cheese. Finished with Imported Prosciutto di Parma & Balsamic Glaze	
MAKE YOUR OWN PIZZA	\$15		
Choose Sauce + Cheese + up to 3 Toppings			
KIDS PIZZA- 12 AND UNDER PLEASE	\$7		
Your Choice of Sauce, Cheese & 1 Topping			

Additional Toppings \$2
Gluten-Free Crust \$2

SAUCE:

San Marzano Tomato Sauce
Lemon Arugula Pesto
Calabrese Pepper Sauce
Herbed Garlic Oil
BBQ Sauce
Imported Truffle Oil – **ADD .75c**

CHEESE:

Mozzarella Di Bufala
English Cheddar
Lovera's Goat Cheese
Dutch Fontina
Herbed Ricotta
Vegan Cheddar

VEGETABLES:

Roasted Jalapenos-\$1
Crimini Mushrooms
Castelvetrano Olives
Kalamata Olives
Wood Fired Brussels Sprouts
Caramelized Red Onions-\$1
Roasted Garlic
Walnuts
Raw Red Onion-\$1
Red Bell Peppers
Slow Roasted Tomatoes
Roasted Artichokes
Calabrese Peppers-\$1
Pepperoncinis -\$1
Wild Arugula
Figs
Spinach

MEATS:

Chicken
Crispy Pancetta
Italian Sausage
(from Burnco)
Canadian Bacon
(from Burnco)
Sliced Meatballs
Prosciutto di Parma
Pepperoni
Soppresata
Organic Egg
Shrimp- **\$6**

PASTA FATTA IN CASA

SPAGHETTI & MEATBALLS	\$14	PESTO PASTA	\$13.5
House Made Spaghetti & Meatballs Served w/ Our San Marzano Red Sauce & Bread		House Made Fettuccini Tossed w/ Our Fresh Pesto & Slow Roasted Red and Yellow Tomatoes. Served w/ Bread - Add 4 Shrimp \$6 - Add Chicken \$3	
	CACIO e PEPE ("Cheese & Pepper") \$12.5		
	House Made Spaghetti Tossed in a Creamy Sauce of Fresh Ground Pepper, Butter, & Parmesan Cheese		

PASTA BAMBINO = Spaghetti w/ Red Sauce or Butter & Parmesan Cheese **\$7**

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness

DESSERTS

Local Seasonal Flavors from Tulsa's Rose Rock Microcreamery

S'MORES CALZONE \$6/\$9

Add a scoop of Rose Rock Ice Cream **\$3**

AFFOGATO \$6

Dark Chocolate and Marshmallow, Wrapped in Our Delicious Dough (front of line)

Dusted w/ Powdered Sugar and Graham Cracker Crumbs & Chocolate Drizzle

Your Choice of Gelato Drowned in Italian-Brewed Coffee



LUNCH SPECIAL

∞ SERVED M-F 11AM-3PM ∞



LUNCH SIZED PIZZA & SALAD - \$10

Your Choice of ANY of our Gourmet Pizzas

(Served w/ Side Caesar or Bohemian Salad; Add \$2 for Lunch Caprese)

LUNCH SIZED CALZONE & SALAD - \$10

Filled w/ Herbed Ricotta & Your Choice of Sauce, Cheese & 3 Fillings

OR Make ANY of Our Pizzas a Calzone!

(Served w/ Side Caesar or Bohemian Salad; Add \$2.5 for Lunch Caprese)

HAPPY HOUR 3PM – 5PM (MON-FRI)

\$3 Off Any Pizza - \$2 Off Starters

MONDAY SPECIAL - \$10 Margherita Pizza or Local Sausage Pizza

(ALL DAY/ALL NIGHT!)

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness



Ask Your Server about Bohemian

T-Shirts, Tanks & Hats!

WE RECYCLE! 

BOHEMIAN COCKTAILS \$9.25

Gypsy Rose

St. Germaine, Pomegranate Grenadine, Fresh Lime Juice, Topped w/Prosecco

Caliente Kerouac Margarita

Roasted Jalapeno Infused Tequila, Solerno Blood Orange Liqueur, House-Made Sweet & Sour, Fresh Lime and OJ, Served Up w/Salted Rim & Jalapeno Slice

Paloma Picasso

Roasted Jalapeno Infused Tequila, Fresh Lime & Grapefruit, Topped w/ SanPellegrino Grapefruit Soda & Grapefruit Slice, Chile con Limón Salted Rim

Hunter S. Thompson

Bombay Gin, Solerno Blood Orange Liqueur, Luxardo Cherry, Pomegranate Grenadine, B&B, Pineapple Juice

Okie Mule

Apple & Clove Infused Oklahoma Whiskey, Fresh Mint, Lime, Ginger Beer, & Whiskey Bitters

Sunshine Daydream

Tin Cup Colorado Whiskey, Averna, Aperol, Fresh Lemon Juice, Served Up

Haute Charlotte

Cucumber Infused Gin, St. Germaine, Fresh Lemon, with a Dash of Tabasco

Strawberry Fields Forever

Strawberry and Basil Infused Vodka, Lemon and Ginger Syrups, Lemon Juice with a Splash of Soda

The Blackwell

Blackberry and Rosemary Infused Gin, St. Germaine, Fresh Lemon, Topped with Prosecco, Served Up

Patti's French 75

Italian Malfy Gin con Limone, Fresh Lemon Juice, Lemon Syrup, Topped with Prosecco, Served Up

Harry Nilsson (Put the Lime in the Coconut)

Caña Brava Rum, Coconut Water, Fresh Lime Juice, Fresh Mint, Topped w/ Soda & You Drank Them Both Up...

Sangria

Fresh Squeezed Juices, Torres Orange Liqueur, Tuaca, with your choice of Rosé, Italian Red or White Wine

DIGESTIVO

Alpe Genepy Herbetet, Italy	\$7.5
Génépy Des Alpes, France	\$6.5
Banfi Grappa, Italy	\$6.5
Fernet-Branca, Italy	\$6.5
Averna Amaro Siciliano, Italy	\$6.5
Il Gusto di Amalfi Limoncello, Italy	\$6
Peachello, Italy	\$5

WINES

REDS

	Glass	Bottle
Vallevò Montepulciano d'Abruzzo, Italy (House)	\$7	\$28
Lechthaler Pinot Noir, Italy	\$9.5	\$40
Elio Perrone Tasmorcan Barbera, Italy	\$10.5	\$45
Belle Glos, Pinot Noir, Santa Barbara		\$75
Coltibuono Cetamura Chianti, Italy	\$8	\$34
Colosi Nero d'Avola, Italy	\$9.5	\$40
Punta Crena Gran Cruvin, Italy	\$11	\$46
Montepeloso A Quo, Toscana, Italy (Super Tuscan)	\$12	\$49
Belasco de Baquedano Llama Malbec, Argentina	\$8	\$34
Iconic Wines Sidekick Cabernet, Napa	\$11	\$46
Castello di Verduno Barolo, Italy		\$84
Jordan Cabernet, Alexander Valley		\$92

ROSÉ

Le Fraghe Rôdon Chiaretto Rosé, Italy	\$10.5	\$45
Domaine de Fontaine Gris de Gris Rosé, France	\$11	\$46

WHITES

Vallevò Trebbiano d'Abruzzo, Italy (House)	\$7	\$28
Lady Lola Pinot Grigio Moscato, Italy	\$8	\$34
Erste & Neue Pinot Grigio, Italy	\$11	\$46
Lola Chardonnay, Sonoma, CA	\$12	\$49
Prisma Sauvignon Blanc, Casablanca Valley, Chile	\$7.5	\$32

BUBBLES

Cavicchioli 1928, Prosecco, Italy	\$8.5	\$35
Rotari Sparkling Brut Rosé, Italy (Split)		\$10
Cruse Wine Co. Sparkling Valdiguié		\$55
Veuve Clicquot Brut Champagne, France		\$76

BEERS ON TAP

Peroni, Italy	\$5
Dead Armadillo Amber, Tulsa	\$6
Renaissance Indian Wheat, Tulsa	\$6
Rough Tail Orange IPA, OK	\$6
Dogfish Head SeaQuench Sour Ale, DE	\$6
Cabin Boys Belgium Style Saison, Tulsa	\$6

BOTTLES & CANS

Coup F-5 IPA, OK	\$4.5
Moretti La Rossa, Italy	\$5
Stella Artois Lager, Belgium	\$5
Bohemia Lager, Mexico	\$4.5
Oskar Blues Dale's Pale Ale, CO	\$4.5
New Belgium Fat Tire, CO	\$5
Boulevard Tank 7 Farmhouse Ale, MO	\$6.5
Schilling Rhubarb Hard Cider, WA	\$5.75
Old Style, WI	\$2.5



Required OK State Liquor & Sales Tax not included.