

SPECIALTY HOUSE PIES

CLASSIC	\$10
homemade marinara sauce, shredded mozzarella cheese	
QUATTRO FORMAGGIO	\$13
(four cheeses): mozzarella, provolone, gorgonzola, and parmesan	
MARGHERITA	\$14
fresh mozzarella, homemade marinara sauce, sea salt, olive oil, and fresh basil	
SERGEANT PEPPER	\$14
italian sausage, green peppers and red onions	
MEATBALL & RICOTTA	\$13
sliced meatballs and ricotta cheese	
BASIL PESTO	\$14
basil pesto sauce, sprinkled pine nuts	
PEPPERANATA	\$14
green peppers, roasted red peppers, cherry peppers, banana peppers	
TREE HUGGER	\$13
spinach, red onion, green peppers, tomatoes, fresh mushrooms	
MEATATARIAN	\$16
sausage, pepperoni, meatballs, bacon, & ham	
JIMMY THE GREEK	\$15
spinach, feta, ricotta, garlic (no red sauce)	
BIANCA FLORENTINE	\$14
(no red sauce) ricotta, parmesan, light garlic, mozzarella, spinach, tomatoes,	
CAPRESE	\$14
(no red sauce) shredded mozzarella, fresh mozzarella, herb roasted tomatoes, fresh basil, finished with a balsamic drizzle	
NEW HAVEN WHITE CLAM	\$15
(no red sauce) littleneck clams, garlic, oregano and olive oil	

SALADS

CAESAR	\$6
romaine lettuce, croutons, parmesan cheese, homemade caesar dressing	
GARDEN	\$5
romaine lettuce, iceberg lettuce, tomatoes, red onion, black olives, banana peppers	
GREEK	\$6
romaine, iceberg, kalamata olives, tomatoes, red onion, banana peppers, feta, and homemade potato salad	
ANTIPASTO	\$7
romaine, iceberg, tomatoes, red onion, pepperoni, ham, salami, provolone, & homemade marinated vegetables (carrots, bell peppers, mushrooms, olives)	

BUILD YOUR OWN PIZZA

toppings: each \$1.50

Meat:

pepperoni, sausage, bacon, ham, meatballs, anchovies

Veg:

fresh mushrooms, red onion, green peppers, roasted red peppers, broccoli, spinach, tomatoes, black olives, banana peppers, pineapple, garlic, jalapeños, cherry peppers

Cheese:

shredded mozzarella, ricotta cheese, fresh mozzarella, gorgonzola

EXTRAS

SICILIAN PIZZA (limited availability)	\$13
CALZONE	\$8
mozzarella & ricotta cheese, one topping	
STROMBOLI	\$8
mozzarella cheese a two toppings	
GARLIC ROLLS	
made fresh daily, brushed with garlic infused herb oil	
	\$3 half doz. / \$5 doz.

DESSERTS

TIRAMISU

espresso infused lady fingers and mascarpone cream

CANNOLI

Homemade filling, chocolate drizzle

CHEESECAKE

fresh of the day

each \$3

DRINKS

all drinks in the cooler - \$2

telephone:
727-835-7664

Good Pizza is all about
the MOTHER!

The yeast!

Our yeast-mother is from Brooklyn New York. Born in the iconic pizza neighborhood of Park Slope, just near the Brooklyn Bridge We feed her daily and her complexity and taste only continue to get better over time.

Yeast is the driving force behind fermentation, the magical process that allows a dense mass of dough to become a well-risen loaf of Pizza dough.

The essentials of any bread dough are flour, water, and of course yeast. As soon as these ingredients are stirred together, enzymes in the yeast and the flour cause large starch molecules to break down into simple sugars. These simple sugars and exudes a liquid that releases carbon dioxide and ethyl alcohol into delicious air bubbles in the dough.



**Conerstone Pizza
Company**

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727-835-7664**

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