

— **PANTHER COFFEE**

- ESPRESSO 3
- MACCHIATO 3.50
- CAPPUCCINO 4.50
- LATTE 4.50
- COLD BREW
- regular or latte 4.50

— **SOFT DRINKS**

- HOMEMADE SODAS 3
- Cranberry, Espresso,
- Vanilla-Allspice
- BOYLAN VINTAGE SODA 3
- Black Cherry, Ginger Ale, Root Beer
- MEXICAN COKE & SPRITE 3
- DIET COKE 3
- HOMEMADE LEMONADE 3
- ICED TEA 3
- STEVEN SMITH TEAMAKER 3
- Lord Bergamot (Earl Grey)
- Mao Feng Shui (Green Tea)
- Meadow (Chamomile-Decaf)

— **BEER** —

Harry's Pizzeria is proud to offer a rotating selection of local and craft beers on tap.

Please ask your server for today's selection.

BEER FLIGHT

4oz. of each tap beer 7

BY THE BOTTLE:

- HOLY MACKEREL MACK IN BLACK
- 12oz, Ft. Lauderdale, FL 7
- MICHAEL'S GENUINE HOME BREW
- 22oz, Gadsden, AL 12
- MONK IN THE TRUNK AMBER ALE
- 12oz, Jupiter, FL 6
- BACK FORTY KUDZU PORTER
- 12oz, Gadsden, AL 5
- HOP ROD RYE ALE
- 22 oz, Cloverdale, CA 14
- CIGAR CITY JAI ALAI IPA
- 12oz, Tampa, FL 5

— **WINE** —

	GLASS	CARAFE	BOTTLE
SPARKLING			
Prosecco, Valdo NV DOC dry	9		36
Moscato, Montelliana, Annalisa, Italy NV sweet	7		28
WHITE			
Pinot Bianco Blend, Vallarom, Italy 2009 IGT	8	18	32
Verdejo, Condesa Eylo, Rueda, Spain 2010	6	14	24
Chardonnay, Box Car, Sonoma Coast 2008	9	20	36
ROSE			
Syrah Blend, Atmosphere, Var, France 2011	9	20	36
RED			
Pinot Noir, Coppola, Votre Santé, California 2010	8	18	32
Sangiovese, Donna Laura Ali, Tuscany 2011 IGT	7	16	28
Garnacha, Bielsa, Vinas Viejas, Borja, Spain 2011	7	16	28
Malbec, Doña Paula, Mendoza, Argentina 2010	9	20	36




PIZZERIA


EST. 2011


OPEN DAILY

Monday - Thursday 12 P.M.-11 P.M.
 Friday and Saturday 12 P.M.-12 A.M.
 Sunday 12 P.M.-10 P.M.

3918 North Miami Ave
 Miami, FL 33127
 786-275-4963

 harryspizzeria.tumblr.com

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— SNACKS —

MARINATED OLIVES 4
MEATBALLS IN SAUCE 7
POLENTA FRIES 6
HOMEMADE ORGANIC RICOTTA 8
CAPONATA 6
DAILY SOUP 5
HOMEMADE FOCACCIA 3

— SALADS —

PANZANELLA
heirloom tomato, warm garlic croutons, red
onion, basil & balsamic vinaigrette 8
ESCAROLE
lemon, anchovy & bread crumbs 8
ARUGULA
roasted local vegetables & shaved trugole 9
HEIRLOOM TOMATO & MOZZARELLA
basil & olive oil 11
ORANGE & RADISH
green olive, shaved fennel, arugula, piave 9
PEAR & WATERCRESS
walnuts, pecorino, maple vinaigrette 9

— BRUNCH —

From 11am - 4pm

WHIPPED HOMEMADE RICOTTA
wood oven roasted grapes, spiced cashews, local
honey, brioche toast 9
EGG SALAD CROSTINI
bacon, creme fraiche & chives 6
SHORT RIB CASSEROLE
farm egg, rice, beans & scallion-cilantro 10
ROASTED PORK SLIDER
orange-lemon aioli, watercress & pickled onion 7
LOCAL SQUASH FRITATTA 6
ANISE STICKY BUNS
brown sugar glaze & fresh cheese 5

— PIZZA —

MARGHERITA
mozzarella, tomato sauce & basil 11
CAPONATA
eggplant, mozzarella, pecorino, basil 13
SHORTRIB
cave aged gruyere, caramelized onion,
arugula 15
OYSTER MUSHROOM
taleggio, roasted poblano peppers, fresh
chiles 13
MGFD BACON
caramelized onion, potato, cave aged
gruyere, arugula 15
MEATBALL
peppers & onions, escarole, trugole 14
ROCK SHRIMP
grilled lemon, manchego, scallion,
cilantro 15
PESTO
homemade ricotta, mozzarella, pecorino,
fresh tomato 13
BRAISED FENNEL
trugole, basil, caramelized onion, green
olive 13
SLOW ROASTED PORK
fig, grilled onion, fontina, arugula 15

— DESSERT —

PANNA COTTA 6
ZEPPOLE honey whipped ricotta 6
TODAY'S BISCOTTI 2
HEDY'S CHOCOLATE CHUNK COOKIE 3