

PIZZA

cor·ni·ció·ne

HILLSBOROUGH, NC

STARTERS

Marinated Olives 11

Breadsticks mozzarella, Grana Padano, garlic, oregano 13

Artichoke Ricotta Dip preserved lemon and roasted garlic 13

Calabrian Chicken Wings Calabrian chili peppers, garlic, oregano, lemon zest, honey, and a creamy goat cheese dressing 14

SOUP & SALADS

Roasted butternut squash red curry, lemongrass, coconut milk, pumpkin seeds 10

House Salad mixed greens, cherry tomatoes, Niçoise olives, feta cheese, and balsamic herb dressing 11

Kale Salad red onion, lemon-garlic-Grana Padano dressing, and toasted bread crumbs 14

Octopus Salad arugula, cherry tomatoes, red potatoes, parsley, garlic, and a lemon caper vinaigrette 16

add to any salad: Grande Burrata 7

SANDWICHES

Cornicione Sandwich sopressata, chorizo, shallots, roasted peppers, fresh pressed mozzarella, arugula, garlic mayo, Calabrian chili spread, balsamic vinaigrette, on house made bread 14

Mortadella Sandwich basil and arugula pistou, stracciatella cheese, red onion, arugula, Calabrian chilis, on house made bread 14

RED PIZZAS

Margherita fresh mozzarella, olive oil, salt, and fresh basil 16 **add:** prosciutto di Parma 4 or bacon 2

Pepperoni fresh mozzarella, pepperoni, and salt 19

Applewood Smoked Bacon & Gouda Nueske's applewood bacon, roasted sweet onions, gouda, fresh mozzarella 20

Funghi fresh mozzarella, portobello mushrooms, garlic, parsley, olive oil, and salt 18 **add:** pepperoni 3

Spicy Italian Sausage & Peppers spicy Italian sausage, mixed bell peppers, fresh mozzarella, olive oil, salt, fresh basil, chili oil, and Grana Padano 20 **sub:** vegan cheese and sausage 3

San Giuseppe Hot Sopressata hot sopressata, fresh mozzarella, oregano, garlic, poblano peppers, honey 20

PINK PIZZAS

Lamb Meatball panna rosa base, sliced lamb meatballs, fresh mozzarella, red onion, basil, chili oil, Grana Padano, and parsley 21

WHITE PIZZAS

Local Mushroom & Taleggio Cheese olive oil base, with local oyster-mushrooms, portobello mushrooms, DOP taleggio cheese, shallots, parsley, and chili oil 21

Four Cheese cottonbell and grana padano bechamel base, goat cheese, fresh mozzarella, shallots, spinach, garlic, and chili oil 20

Provençal shredded pressed mozzarella base, pesto, olives, cherry tomatoes, shallots, goat cheese, oregano, and chili oil 19

Apricot shredded pressed mozzarella base, apricot glaze, red onion, blue cheese, prosciutto di Parma, and arugula 19

on all pizzas, sub: Gluten Free Crust 3, buffalo mozzarella 3, vegan cheese 2

DESSERTS

Migliaccio a traditional Italian ricotta and semolina cake 13

Dark Chocolate Sea Salt Budino dark chocolate and sea salt baked custard, Bourbon crème Anglaise, chocolate sauce, and candied pecans 13

Pizza Cornicione has eliminated the “tip obligation.” At Pizza Cornicione we pay all of our employees a living wage. Our menu prices include the cost of labor. There is no fee or surcharge added to your check.

Consuming raw or under-cooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness. Please alert your server to any food allergies or aversions.

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BEVERAGES

Mineral Water Natural or Sparkling **3**

Rishi Teas (organic) English Breakfast, Earl Grey, Lavender Mint, Jasmine Green, or Chamomile Medley **4**

Carrboro Coffee Company Coffee **3.5**

Cappuccino **4** **Latte** **4.5** **Espresso** **3.5**

DRAFT BEER

Trophy Wood Brewing Company NC “Cloud Surfer” Modern IPA 6.1 ABV Pint **9**

Tarboro Brewing Co. NC “Town Common” American Ale 4.6 ABV Pint **8.5**

Full Steam Brewery NC “Southern Basil” Farmhouse Ale 5.1 ABV Pint **9**

Foothills Brewing NC “Sexual Chocolate” Russian Imperial Stout 9.6 ABV Pint **10**

CANNED BEER

Bull Durham NC Light Ale 4 ABV 12oz Can **5**

R&D NC Passion Fruit Gose 4.5 ABV 12oz Can **5**

Gizmo Brew Works NC “Beekeeper” Honey Wheat Ale 5.5 ABV 12oz Can **6**

Heist Brewery NC “Stratasfaction” Hazy Double IPA 8.2 ABV 16oz Can **10**

Athletic Brewing Co. CT Free Wave Hazy IPA (non alcoholic) 12oz Can **5**

COCKTAILS

The Cornicione Martini gin, charred green onion infused vermouth, tomato water **16**

The Crossing rye whiskey, tequila, house cola syrup, habanero shrub, lemon **14**

Cardamaro Spritz cardamaro, vermouth, orange bitters, sparkling wine **14**

The Nash bourbon, sloe gin, calvados, Rainwater madeira, black walnut bitters **18**

Granny's Daiquiri rum, spiced apple syrup, lemon **14**

Sweater Weather mezcal, tequila, sherry, carrot juice, cocoa bitters, agave, lemon **17**

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