

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

Soup 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

Beet Salad arugula, roasted red beets, goat cheese, orange supremes, spiced walnuts, and orange vinaigrette 14

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 17 **add:** prosciutto di Parma 4 or bacon 2

Pepperoni fresh mozzarella, pepperoni, and salt 20

Applewood Smoked Bacon & Gouda Nueske's applewood bacon, roasted sweet onions, gouda, fior di latte mozzarella 21

Funghi fresh mozzarella, portobello mushrooms, garlic, parsley, olive oil, and salt 19 **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 21 **sub:** vegan cheese and sausage 3

San Giuseppe Hot Sopressata hot sopressata, fresh mozzarella, oregano, garlic, poblano peppers, honey 21

PINK PIZZAS

Lamb Meatball panna rosa base, sliced lamb meatballs, fresh mozzarella, red onion, basil, chili oil, Grana Padano, and parsley 22

WHITE PIZZAS

Local Mushroom & Taleggio Cheese olive oil base, with local oyster-mushrooms, portobello mushrooms, DOP taleggio cheese, shallots, parsley, and chili oil 22

Four Cheese cottonbell and grana padano bechamel base, goat cheese, fresh mozzarella, shallots, spinach, garlic, and chili oil 21

Provençal shredded pressed mozzarella base, pesto, olives, cherry tomatoes, shallots, goat cheese, oregano, and chili oil 20

Apricot shredded pressed mozzarella base, apricot glaze, red onion, blue cheese, prosciutto di Parma, and arugula 20

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

* Our Gluten Free pizza dough should be considered GLUTEN SENSITIVE. It is made in our kitchen where regular flour is used and cooked in the same oven as our non gluten free pizzas

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.

PIZZA
cor·ni·ció·ne
HILLSBOROUGH, NC

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

Tarboro Brewing Co. NC “Sexy Canoe” Lager 4 ABV Pint **8.5**

Full Steam Brewery NC Rotating

Botanist and Barrel Strawberry Cider 8 ABV Pint **9**

CANNED BEER

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**

Gizmo Brew Works NC “Oktoberfest” 5.5 ABV 12oz Can **8**

Burial Beer Co. NC Rotating

Fullsteam NC “Oops...We Nectaroned Again” Single Hopped Pilsner 5.9 ABV **9**

Wicked Weed Brewing NC “Freak of Nature” double IPA 8 ABV 12oz Can **7**

Best Day Brewing CA Kolsch (non alcoholic) 12oz Can **6**

Resident Culture NC N.A.R.C. Hazy IPA (non alcoholic) 12oz Can **7**

COCKTAILS

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

Paid Time Off rum, tequila, crème de cacao, house grapefruit soda **15**

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

Coolsville barrel-aged gin, suze, house-made strawberry shrub, absinthe, rhubarb bitters **17**

Garden Party cucumber vodka, mint simple syrup, lime juice, celery bitters, absinthe, prosecco **14**

Hibiscus Daiquiri white rum, Aperol, lime, hibiscus syrup **15**

The Evening Sun rye, amaro syrup, campari, orange bitters, black walnut bitters **15**

Speeding Motorcycle mezcal, tequila, blood orange and Calabrian chile simple syrup, Krupnikas, lemon juice **16**

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.