



## autumn menu

### **house-made focaccia ~ \$4.00**

focaccia served with california olive oil

### **antipasto ~ \$12.00**

chef's choice of grilled, marinated or pickled vegetables, olives, cheese and cured meats  
served with house-made crostini

## soup

### **daily**

~ bowl / petite ~

## salad

### **local bibb lettuce salad ~ \$8.00**

kurios farm's bibb lettuce with radishes and chives

choice of house vinaigrette or creamy blue cheese dressing ~ **petite salad \$6.50**

### **farmers salad ~ \$9.50**

local bibb lettuce, mixed greens and arugula with crisp bacon, carrots, cucumbers, chives and oregano  
choice of house vinaigrette or creamy blue cheese dressing ~ **petite salad \$7.00**

## sandwich

### **portobella panini ~ \$8.00**

marinated portobella mushrooms, grilled red onions, arugula, brie, gruyère and red pepper aioli  
served on grilled, house baked focaccia with and a side of house-made pickles

### **evo b.i.t. ~ \$9.00**

crispy speck, kurios farm's bibb lettuce, local tomatoes and basil mayo  
served on house baked focaccia with a side of house-made pickles

## from the oven

### **margherita ~ 8" \$9.50 / 12" \$11.00**

house mozzarella, parmigiano-reggiano, basil and red sauce

### **pistachio pesto ~ 8" \$11.00 / 12" \$13.00**

pistachio pesto, goat cheese, crème fraîche, house mozzarella, parmigiano-reggiano and sea salt

### **bianca ~ 8" \$9.25 / 12" \$11.00**

basil pesto, house mozzarella, parmigiano-reggiano and sea salt

### **pork trifecta ~ 8" \$12.00 / 12" \$14.00**

house made sweet sausage, pepperoni, smoked bacon, house mozzarella and red sauce

### **three cheese calzone ~ \$10.00**

house mozzarella, cow's milk ricotta and parmigiano-reggiano served with red sauce

## extras

basil \$1 ~ oregano \$1 ~ arugula \$2 ~ roasted garlic \$1 ~ olives \$1 ~ wild mushroom ragout \$2  
sliced speck \$3 ~ sausage \$3 ~ pepperoni \$3 ~ smoked bacon \$3 ~  
mindoro blue cheese \$2 ~ cow's milk ricotta \$2 ~ aioli \$1 ~ house vinaigrette \$1 ~ blue cheese dressing \$1.50

*\*we proudly serve woodruff farm's south carolina grown pork\* (gratuity may be added to parties of 6 or more)*

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**Executive Chef: Matt Russell** - 843.225.1796 - 1075 E. Montague Ave. - Park Circle, N. Charleston - [www.evopizza.com](http://www.evopizza.com)