

shareables

spinach artichoke dip \$70

creamy baked spinach and artichoke dip, served with salsa and house made chips. serves 8-10

sliders* \$64

a dozen beef sliders topped with american cheese, pickles and onion

meatballs* \$45

a dozen hand-rolled beef, pork and veal meatballs simmered in house made tomato sauce, served with stracciatella cheese

wings \$14

7 crispy wings tossed in our house made hot sauce or bbq

mozz stix \$28

a dozen of our freshly breaded mozzarella sticks fried golden and served with marinara

mac & cheese \$45

creamy mac and cheese. serves 10-12

chicken nuggets \$120

house made chicken nuggets, served with your choice of sauce. serves 15-18

salads

add chicken to any catering salad for \$30

caesar salad \$50

romaine, butter lettuce, shaved parmesan, house croutons and house made caesar dressing. serves 8-10

italian salad \$80

mixed greens with salami, mozzarella, parmesan, cherry tomatoes, chickpeas, pepperoncini and red onions, tossed in house made italian dressing. serves 8-10

pizza

all pizzas are served on our regular crust. sub for gluten free for a \$2 upcharge.

the mfp \$15

red sauce, mozzarella, fontina and parmesan

pepperoni \$17

red sauce, mozzarella, pepperoni and parmesan

cased out \$17

red sauce, mozzarella, fennel sausage, oregano, fresh basil and parmesan

slap happy \$17

red sauce, mozzarella, salami, peppadew peppers and parmesan

three little pigs \$19

red sauce, mozzarella, pepperoni, fennel sausage, carmalized shallots, prosciutto and fresh basil

day trip \$17

red sauce, mozzarella, fontina, roasted garlic, fresh mushrooms, oregano and parmesan

hot hive \$19

red sauce, mozzarella, schiacciata picante, guanicale, calabrian chiles and goat cheese, finished with a smoked honey drizzle

crudo \$19

red sauce, mozzarella and prosciutto, topped with arugula tossed in lemon oil with parmesan, fig jam

margherita \$17

red sauce, mozzarella, fresh basil and evoo

the baller \$19

red sauce, mozzarella, house made meatballs, oregano, straticella cheese, fresh basil and parmesan

white out \$17

white sauce, mozzarella, parmesan, roasted garlic, ricotta and fresh thyme

spinach \$18

white sauce, spinach, mozzarella, roasted garlic, sun-dried tomato and feta

diy pizza

do it yourself pizza. build what you want.

crust

regular \$13 / gluten free \$15

sauce

red \$1 / white \$2

cheese \$2

mozzarella / ricotta / fontina / goat cheese / feta

meats \$2

pepperoni / prosciutto / salami / fennel sausage / schiacciata picante / guanciale / speck / bacon

vegetables \$1

peppadews / fresh mushrooms / roasted garlic / shallots / olives / arugula / sun-dried tomatoes / artichokes

share your event pictures and tag us on social @tapsidepizza



*This item is served using raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness. Items are made to order. This disclosure is required by the N.C. Department of Environment and Natural Resources.

Tapside Pizza strives to meet all dietary needs and goals, but is not a gluten free environment. Although we are confident that our recipes meet your needs, the potential migration of ingredients in a commercial kitchen disallows us from claiming that a product or menu item is 100% gluten free. If you have severe allergic conditions, please understand that we do not make any guarantee of purity.