

# shareables

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## spinach artichoke dip \$14

creamy baked spinach and artichoke dip, served with salsa and house made chips

## sliders\* \$16

three beef sliders topped with american cheese, pickles and onion

## meatballs\* \$15

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 \$14

breaded fresh mozzarella fried golden and served with marinara

## bacon parm truffle fries \$14

crispy fries topped with melted cheese, parmesan, truffle oil, italian parsley and bacon

## all tied up \$15

giant brewery pretzel served with beer mustard and parmesan cheese dipping sauce

# salads

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add chicken to any salad for \$8

## simple salad \$12

butter lettuce, goat cheese, glazed walnut and champagne vinaigrette

## caesar salad \$12

romaine, butter lettuce, shaved parmesan, house croutons and house made caesar dressing

## italian salad \$16

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

# pizza

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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, guanciale, 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

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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

# kids

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## mac & cheese \$9

creamy mac and cheese served with fries or carrots

## chicken nuggets \$9

house made chicken nuggets served with fries or carrots

## single slider\* \$9

one mini beef slider served with fries or carrots

--- love your dish? check in on facebook or tag us on instagram @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.