



DIRTY DOUGH PIZZA CO.

## About us

At DDPC the dough is made daily on site in the traditional Neapolitan way. We use live yeast, Molini Pizzuti 'farina' (flour) fermented twice for up to 24 hours. This way it's fresh & easy to digest with a puffy 'cornicione' (crust). Our pizzas are stretched by hand in the traditional shape of 'ruota di carro' (carriage wheel) always over 12" diameter with a generous raise cornicione. We use only San Marzano tomatoes which grow on the volcanic foothills of Mount Vesuvius & Fior Di Latte (mozzarella) from Sant'Anastasia just outside Naples. It's these special fresh ingredients & the intangible passion of the 'pizzaioli' that make a real Neapolitan pizza.

Pizza started its story as a highly economical street food accessible to everyone and it is these simple principles that form the foundation of DIRTY DOUGH PIZZA CO.

Our impressive brick pizza oven was handmade for DDPC by Italian artisans at Esposito Forni in Italy.

<b>fries</b>	<b>truffle parmesan fries</b>	<b>5.5</b>
	rosemary salt	

<b>Side Salads.</b>	<b>rocket salad</b>	<b>5.5</b>
	<b>caprese salad</b>	<b>8</b>
	<b>mixed olives</b>	<b>4</b>


All of our foods contain gluten & milk unless otherwise specified, some of our foods may contain traces of nuts.  
All pizzas are available **GLUTEN FREE**, please ask for details on allergies.

## PIZZA

	<b>Marinara</b> <small>(ve) (agf)</small>	<b>7.5</b>
	san marzano tomato, basil, oregano, garlic, olive oil	

	<b>Margherita</b> <small>(v) (ave) (agf)</small>	<b>9</b>
	san marzano tomato, fior di latte, parmesan, basil, olive oil	

	<b>BUFALA DOP</b> <small>(v) (agf)</small>	<b>10</b>
	san marzano tomato, buffalo mozzarella DOP, parmesan, cherry toms, basil, olive oil	

	<b>VERDI</b> <small>available veggie (agf)</small>	<b>12</b>
	basil pesto, parmesan, fior di latte, ricotta, mortadella, balsamic glaze, crushed pistachios	

	<b>NDUJA</b> <small>(agf)</small>	<b>10</b>
	margherita + nduja (spicy calabrian sausage)	

	<b>NAPOLI</b> <small>(agf)</small>	<b>10</b>
	margherita + Napoli black pepper salami	

	<b>PEPPERONI</b> <small>(agf)</small>	<b>12</b>
	san marzano tomato, fior di latte, Napoli pepperoni, DDPC smoked nduja honey	

	<b>DIAVOLA</b> <small>(agf)</small>	<b>12</b>
	san marzano tomato, fior di latte, red peppers, fresh chilli, nduja, Napoli black pepper salami	

## EXTRA, DIPS, OILS

<b>TOPPINGS</b>	<b>1.5</b>
nduja, napoli salami, red peppers, cherry toms, fior di latte, buffalo DOP, ricotta,	

<b>CRUST DIPPERS</b>	<b>2</b>
NDUJA ROAST GARLIC & PARMESAN HEY PESTO	

<b>OILS</b>	
BASIL, roasted GARLIC, NDUJA CHILLI, LEMON OREGANO	



## Desserts

<b>tiramisu</b>	<b>5.5</b>
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<b>biscoffee ya face</b> <small>(sharing dessert pizza)</small>	<b>7.5</b>
biscoff, white chocolate, pistachio, crushed biscoff, ricotta, pistachio gelato	

### FABIO'S GELATO WITH A WAFER

vanilla	<b>2.5</b> a scoop
chocolate	
vegan biscoff	
salted caramel	
nutella ripple	
pistachio	
stracciatella	
lemon sorbet	
strawberry sorbet	

Please ask about our specials

## Kids Deal 6.5

marinara or margherita  
+ a scoop

