RIGGERS LOFT OPENING FOOD MENU

Beginning November 18th

Wood-Fire Pizzas

12" pizza on our local honey, extra virgin olive oil dough

PIZZA MARGHERITA \$16

San Marzano tomatoes, fresh mozzarella, Pecorino Romano, Parmigiano-Reggiano cheeses fresh basil

VEGGIE PIZZA \$18

Topped with grilled and roasted vegetables, fresh mozzarella, basil, olive oil, shaved Pecorino Romano cheese

PIZZA QUATTRO FROMAGGI \$16

Topped with san Marzano tomatoes, fresh mozzarella, fontina, Pecorino Romano, Parmigiano-Reggiano cheeses

LOCAL ARTISAN MADE ITALIAN SAUSAGE OR PEPPERONI \$18

Topped with san Marzano tomatoes, fresh mozzarella, fontina, Pecorino Romano, Parmigiano-Reggiano sausage or pepperoni

CLAM CHOWDER PIZZA \$20

Topped with New England clam chowder base, clams, applewood bacon, baby potatoes, jalapeños, fresh mozzarella, fontina, Pecorino Romano, Parmigiano-Reggiano

ASK ABOUT OUR SPECIALTY PIZZA OF THE DAY (gluten free options available upon request)

Shared Plates

BAKED ANGEL HAIR PASTA - ITALIAN MAC & CHEESE \$16

Angel hair pasta baked in a creamy Italian cheese sauce topped with herb breadcrumbs SPICY LOUISANA SHRIMP BOIL

1/2 POUND \$18.00 / FULL POUND \$32

Bayou style spicy seafood boil of large shrimp, remoulade sauce and melted butter

GOLDEN GATE GABAGOOL & SALUMI PLATTER \$22

Sliced capocollo, soppressata, calabrese with assorted cheeses chef's choice, focaccia bread

FRESH BAKED ROSEMARY FOCACCIA \$16

Served with olive oil & balsamic

SICILIAN CAPONATA PLATE \$15

Wood roasted eggplant, zucchini, tomatoes, olives served with grilled flat bread

Sandwiches

SLOW SMOKED PULLED PORK SANDWICH \$16

Slow smoked BBQ pulled pork sandwich on brioche bun topped with aromatic slaw and crispy fried onions

GOLDEN GATE BURGER \$16

Half pound of Golden Gate meats signature blend ground prime beef, brisket mix served on a fresh brioche bun, lettuce, tomato, red onion and pickles served on the side

Bar Snacks

WOODFIRED PRETZELS - Cheese sauce for dipping \$8

Desserts

NEW ORLEANS BEIGNETS \$8