



# Pizzeria Eldorado

EST. 2021

## WHAT IS NEAPOLITAN PIZZA?

Neapolitan pizza is considered the most authentic of all types of Italian pizza pies. Based on recipes developed in the 19th century, Neapolitan style pizza can only be prepared with ingredients grown and harvested in Italy, such as San Marzano tomatoes and flour that is ground from whole wheat. Unlike Americanized versions of Italian pizza, a truly authentic pizza of this type is only baked for a short period of time in a very hot oven. At Pizzeria Eldorado, we are honoring the tradition of classic neapolitan pizza. Our pizza is prepared in our wood fired oven using pecan & almond wood with an oven temperature of 800 degrees. The pizza dough is made fresh daily, it cooks in minutes and should be eaten right from the oven while most crisp.

## Insalate

### CRISPY ARTICHOKE & ARUGULA SALAD

goat cheese, arugula, parmesan reggiano, champagne vinaigrette  
12

### CAESAR SALAD

romaine hearts, parmesan reggiano, croutons, anchovy, caesar dressing  
12

### VINE TOMATO, BURRATA & FIG

belgioso burrata cheese, vine tomato, olive oil, basil, fig, balsamic caviar  
18

## Antipasti

### CALAMARI

fried squid, spicy marianara sauce  
18

### GRILLED ARTICHOKE

garlic dill aioli, lemon, pita  
17

## Pasta

### SPAGHETTINI BOLOGNESE

tomato beef sauce, parmesan reggiano  
26

### TIGER SHRIMP LINGUINI

white wine cream sauce, grape tomato, arugula, parmesan reggiano  
32

## Pizze

### MARGHERITA

san marzano tomatoes, mozzarella, basil, vine tomato, parmesan reggiano, olive oil  
20

### SALCICCIA

san marzano tomatoes, italian sausage, mozzarella, parmesan reggiano, parsley  
21

### FUNGHI

san marzano tomatoes, wild mushrooms, mozzarella, parmesan reggiano, truffle oil  
20

### PROSCIUTTO e RUCOLA

san marzano tomatoes, proscuitto di parma, mozzarella, arugula, parmesan reggiano, olive oil  
24

### DIAVOLA

san marzano tomatoes, pepperoni, mozzarella, parmesan reggiano, parsley  
20

