



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

GARLIC CHEESE BREAD

served with marinara sauce

8

CALAMARI

fried squid, spicy marianara sauce

18

GRILLED ARTICHOKE

garlic dill aioli, lemon, pita

17

Pasta

SPAGHETTINI BOLOGNESE

tomato beef sauce, parmesan reggiano

26

LINGUINI & MANILA CLAMS

garlic white wine broth, tomato, 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

