PIZZA AL TAGLIO
TRUFFLE PORCINI: “THE OLD WORLD”
A mix of sweet mushrooms • decadent truffle paste • fresh mozzarella • parsley
L’AMERICANA: “SUPREME POWER”
Signature tomato sauce • fresh mozzarella • pepperoni • Italian sausage • Ellie peppers • mushrooms • black olives • dry cumin parsley cheese
LA LASAGNA: “ITALIAN ROOTS”
Homemade H.A.B. alfredo sauce • fresh mozzarella • carrots • homemade bechamel
MEATY TRIFECTA: “BACK TO BASICS”
Signature tomato sauce • fresh mozzarella • H.A.B. bacon • Italian sausage • pepperoni
BAO: “MEDITERRANEAN JOURNEY”
Tinata • H.A.B. applesauce • bacon • fresh mozzarella • fresh rosemary
Add onions (V/W)
WEEKLY SPECIAL
Ask us about our Pizzas are favorite recipe of the week!
GLUTEN FREE: “GUILT FREE”
Ask us about our gluten free and wheat option of the week!
PEPPERONI: “OLD SCHOOL”
Signature tomato sauce • fresh mozzarella • pepperoni
VEGGIE ME: “THE FARMERS CHOICE”
Ask us to make you a vegan option with mostly locally grown veggies!
SPICE ME UP: “EYE ACROSS THE BORDER”
Signature tomato sauce • fresh mozzarella • Italian sausage • marinated red peppers • jalapenos
BBQ POLLO “SOUTHBOUND35”
Fresh mozzarella • H.A.B. chicken • red onion • lite sauce • onions
Add onions (V/W)
MARGHERITA: “ITALIAN HISTORY IN A BITE”
Signature tomato sauce • fresh mozzarella • mini extra virgin olive oil • fresh basil

HAPPY BELLY COMBO
Exclusively available at our locations. Pizza, Panino or Zuppa with purchase of a drink or hearty beverage to create your own combination of your choice.

INSALATE
SUPERFOOD ME
Spinach • kale • chioggia beets • quinoa • apples • green beans • sprouts • apple tossed in our homemade balsamic vinaigrette dressing with warm foccacia bread
**WE LOVE IT WITH H.A.B. DOUG VEGAN CRUMBS**

THAI CRUNCH
Spinach • spinach • romaine • green onions • quinoa • carrots • pomegranate • mandarin orange • cucumbers • parmesan cheese • garlic • marinated cashews • and tossed in our homemade asian ginger peanut dressing tossed with wasabi sauce and warm foccacia bread **WE LOVE IT WITH H.A.B. DOUG VEGAN CRUMBS**

GREEK QUINOA
Kale • red rice • quinoa • cherry tomatoes • carrots • cucumbers • kalamata olives • red pepper • arugula • red onion • feta cheese tossed in our homemade balsamic dressing with warm foccacia bread **WE LOVE IT WITH H.A.B. DOUG VEGAN CRUMBS**

SPINACI POWER
Spinach • arugula • walnuts • garlic • tomatoes • yellow pepper • zucchini • garbanzo beans • sun dried tomatoes • apple tossed in our homemade pesto sauce with warm foccacia bread **WE LOVE IT WITH H.A.B. DOUG VEGAN CRUMBS**

TUNE ME UP
Spinach • arugula • green beans • roasted red bell peppers • cherry tomatoes • onions • apple tossed in our homemade balsamic vinaigrette dressing with warm foccacia bread **WE LOVE IT WITH H.A.B. DOUG VEGAN CRUMBS**

MEDITERRANEAN BLISS
Spinach • kale • arugula • beets • cucumber • cherry tomatoes • extra virgin olive oil • onions • apple tossed in our homemade balsamic vinaigrette dressing with warm foccacia bread **WE LOVE IT WITH H.A.B. DOUG VEGAN CRUMBS**

CAESAR
Romaine • cherry tomatoes • freshly ground pepper tossed in our househouse specialty caesar dressing **WE LOVE IT WITH H.A.B. DOUG VEGAN CRUMBS**

HOUSE
Spinach • carrots • cherry tomatoes • feta cheese tossed in our house specialty balsamic dressing

MIX & MATCH 6 OR MORE SLICES
6.50 5.75 4.25 3.50

HAPPY BELLY COMBO
1 SLICE PIZZA
HALF SALAD
CUP OF SOUP
HALF A PANINO
WITH A DRINK OR BOOZY BEVERAGE STARTING AT 7.25

 arena-HEALTHY TIPS
SALMON
Sous vide • sustainable • chile • lime
Wild Caught • Ahi Tuna
ACH
TUNA

do add PROTEIN

BEIANDE

HAPPY BELLY COMBO
REGULAR
SOFT DRINKS & TEA
1.25 2.50
BEER
4.75 6.00
WINE
5.75 7.00

Follow us @napizzame

HAPPY BELLY COMBO
Sous vide • shredded pork • arugula • fresh mozzarella • mixed tomatoes with our homemade basil pesto sauce and white garlic paprika dusted in our warm crispy foccacia bread

BAJA POLLO
Sous vide • quinoa • rice • mixed tomatoes • avocado • black beans • and topped with our caesar dressing **WE LOVE IT WITH H.A.B. DOUG VEGAN CRUMBS**

BLTA
H.A.B. bacon • lettuce • mixed tomatoes • avocado • with our homemade basil pesto and in our warm crispy foccacia bread

CAPRESE
Fresh mozzarella • mixed tomatoes • our homemade basil pesto pasta sauce in our warm crispy foccacia bread

ZUPPA always vegan
SOPH OF THE DAY
3.75
CUP
4.00 add avocado MP
BOWL
6.00 add red rice 0.75

DOLCI
someting sweet!
NUTELLA FOCACCIA
CANNOLI
CHEESECAKE
TIRAMISU

Take & Bake
Mix & match slices to build your own box.
We make it fresh, you bake it hot!

Choose your slices
80% COOKED DOUGH READY TO GO
1
2
3

1. Choose your slices
80% COOKED DOUGH READY TO GO
2. Take it with us
WHERE THERE’S AN OVEN
3. Bake it hot
TIME RANGE 8-10 MIN
Margherita & Peperoni 6-Min

We recommend our take & bake pizza to be baked at home. It’s your own way to enjoy the freshest & best tasting pizza possible.

HEALTHY TIPS
SUPPORTS STRONG BONES & TEETH
HEART HEALTH & GOOD CHOLESTEROL
ANTIOXIDANT
GLUTEN FREE
VEGAN

FOOD SAYS "YOU ARE WHAT YOU EAT!!"
THE PLANET AND OUR COMMUNITY

We are proud to be the only pizzeria in San Diego to be green certified by the Green Restaurant Association. We compost and recycle in all of our locations. All of our packaging is 100% compostable.

We work hard on reducing waste and donate all of our left over pizza to the food bank every day. Non-profit community nights, pizza classes and beach clean ups are a part of how we give back to our community.

Our "LIVE CULTURE" is the foundation of all we do, allowing each and every person in the company to live with purpose, live with passion and to be bigger than themselves.

We care for YOU,

At Napizza we let nature take its course allowing our dough to evolve for 72 hours. Our long, low temperature aging enables the yeast to work slowly to get thick but light and airy crust rich in natural fiber.

We are committed to supporting our local farmers. They work together with us in providing the freshest local veggies they can grow.

We care: every ingredient counts. All of our sous vide proteins are H.A.B.F. excluding our nitrate free pepperoni and Italian sausage. We are against all GMO foods, our eggs are cage free and our fish is either wild caught or sustainably raised.

Locations

Little Italy 619.696.0802
UTC / La Jolla 858.230.7533 or 858.230.7528
4S Commons 858.312.1036
Encinitas 760.452.2340

Online Ordering

NOW AVAILABLE

Free Delivery

TO ALL OF OUR NEIGHBORS

*Encinitas: WE DELIVER TO THE BEACH!
Order online and we will meet at your closest lifeguard tower.

Locaciones

We CATER

BIRTHDAYS, GRADUATIONS, WEDDINGS,
OFFICE MEETINGS YOU NAME IT!
Email: HELLO@NA-PIZZA.COM for more info

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