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"AS SEEN ON THE FOOD NETWORK"

## HOUSE MADE BURRATA



<b>SIGNATURE BURRATA AL TARTUFO ©</b>	23	<b>BURRATA TRE COLORE</b>	23
<b>food</b> • Our house-made burrata filled with truffle essence, mascarpone, ricotta, farm fresh tomatoes, rosemary balsamic reduction, extra virgin olive oil. Served with crostini		<b>food</b> • Our burrata made in honor of the Italian flag. Filled with house made stracciatella cheese, basil pesto, and marinated sun-dried tomatoes. Served with heirloom cherry tomatoes, and crostini	
<b>CAPRESE</b>	19	<b>CAMPIONATTORE</b>	29
<b>food</b> • Our house-made mozzarella ovolini served with farm fresh tomatoes, basil, extra virgin olive oil. Served with crostini		• A sampling of all burrata, and caprese. Served with crostini	

We are famous for hand-making mozzarella with care using the time honored techniques of Southern Italy!

## ANTIPASTI

<b>OLIVE</b>	10	<b>SALSICCIA</b>	18	<b>ANTIPASTO MISTO</b>	25
• Oak roasted castelvetro olive, extra virgin olive oil, fresh rosemary, roasted garlic, dried chili		• House-made sausage, roasted red grapes, sweet bell peppers, rosemary balsamic reduction		• Italian meats, cheeses, vegetables, olives, savory bites	
<b>RICOTTA AL FORNO</b>	13				
• Wood oven baked ricotta, honey, rosemary balsamic reduction, and crostini					

## INSALATE

<b>CASA</b>	10	<b>PROSCIUTTO E RUCOLA</b>	15	<b>MISTA</b>	14
• Mixed baby greens, heirloom cherry tomatoes, croutons, Primo Monti Iblei DOP extra virgin olive oil, Gianni Calogiuri saba vincotto		• Cured Prosciutto di San Daniele, arugula, pecorino romano, Primo Monti Iblei DOP extra virgin olive oil, squeeze of lemon		• Mixed baby greens, castelvetro olives, house-made fior di latte, roasted garlic, heirloom cherry tomatoes, croutons, balsamic vinaigrette	

## PIZZA NAPOLETANA (12") **Gluten-Free Crust Available (Please allow extra time) add 5**

<b>DOUGH'S MARGHERITA</b>	16	<b>SUGO (LIMITED AVAILABILITY, CHECK WITH YOUR SERVER)</b>	23
<b>food</b> • San Marzano DOP tomato sauce, house-made fior di latte, farm fresh basil, pecorino romano		<b>food</b> • Fontina cheese, slow braised Prosciutto di San Daniele sugo (meat sauce), house-made sausage, oak roasted mushrooms, roasted bell peppers, pecorino romano	
<b>VERA MARGHERITA</b>	18	<b>PROSCIUTTO CRUDO (CURED NOT COOKED)</b>	24
• San Marzano DOP tomato sauce, mozzarella di bufala, farm fresh basil, pecorino romano,		• House-made Stracciatella Cheese, cured Prosciutto di San Daniele, arugula salad with Lemon-Truffle Vinaigrette, Pecorino Romano	
<b>MARINARA</b>	15	<b>SALSICCIA BIANCA</b>	22
• San Marzano DOP tomato sauce, Sicilian oregano, slivered garlic, extra virgin olive oil		<b>food</b> • Mozzarella di bufala, panna, house-made sausage, roasted garlic, pistachio oil, pecorino romano, farm fresh basil	
<b>AMORE DI MAIALE (PORK LOVE ©)</b>	23	<b>FONTINA</b>	23
<b>food</b> • San Marzano DOP tomato sauce, house-made fior di latte, house-made sausage, speck, sopressata, pancetta, pecorino romano		<b>food</b> • Fontina cheese, extra virgin olive oil, caramelized sweet onions, oak roasted mushrooms, pecorino romano, thyme, rosemary balsamic reduction	
<b>EZZO'S CUPPING PEPPERONI</b>	21	<b>QUATTRO FORMAGGI</b>	18
• San Marzano DOP tomato sauce, house-made fior di latte, artisan pepperoni, Sicilian oregano, pecorino romano		• House-made fior di latte, caciocavallo, fontina, pecorino romano	
<b>TARTUFO</b>	26		
• San Marzano DOP tomato sauce, house-made burrata al tartufo, heirloom cherry tomatoes, extra virgin olive oil, farm fresh basil, pecorino romano, balsamic glaze			

## DOLCE

<b>TIRAMISU</b>	10	<b>NUTELLA TORTA</b>	10
<b>food</b> • Our famous sweet mascarpone & lady finger layer cake with hints of espresso		• Nutella chocolate cheesecake with graham cracker crust, shaved dark chocolate and espresso anglaise	
<b>TORTA DI POLENTA</b>	10	<b>GELATO E SORBETTO</b>	8
• Rustic white chocolate cornmeal cake with vanilla bean anglaise and raspberry sauce		(Ask your server for today's flavors)	

\* Please note that while we offer gluten-free products, we are not a gluten-free environment.  
 \* Any food restrictions must be communicated with your server upon ordering.  
 \* We will do our best to accommodate you; but we may not have the resources available.

# FROZEN GRANITA

CHECK WITH YOUR SERVER FOR OUR LATEST FLAVORS!

13

## VINO DOLCE

MONTELLORI VIN SANTO | TREBBIANO | TUSCANY | 2012

10

## VINO FRIZZANTE

205 DOUGH'S FRIZZANTE DOLCE 13  
• A craft blend of Moscato d' Asti, Lambrusco, Torani lemon and a muddle of fresh orange

210 MARCHESI INCISA DELLA ROCCHETTA | MOSCATO D' ASTI | PIEMONTE | 2020 12 / 17 / 40

215 ALFREDO BERTOLANI | DOLCE FIORE | LAMBRUSCO FRIZZANTE | EMILIA-ROMAGNA | NV 10 / 14 / 36

200 RIVE DELLA CHIESA PROSECCO | GLERA | VENETO | WS 87 12 / 17 / 40

## VINO BIANCO

300 LA BELLA | PINOT GRIGIO | VENETO | 2020 | WS 82 10 / 14 / 36

310 VINO DI STRADA SAUVIGNON BLANC 12 / 18 / 40

350 VINO DI STRADA CHARDONNAY 12 / 17 / 40

330 IL MONTICELLO COLLI DI LUNI | VERMENTINO | LIGURIA | 2020 | WS 88 13 / 19.5 / 44

340 MARCHESI INCISA DELLA ROCCHETTA | ARNEIS | PIEMONTE | 2020 | WS-88 40

## VINO ROSATO

400 MARCHESI INCISA DELLA ROCCHETTA 'FUTUROSA' | PINOT NERO-BARBERA | PIEMONTE | 2018

12 / 17 / 40

## VINO ROSSO

500 VINO DI STRADA PINOT NOIR 12 / 17 / 40

510 CASTELLO VICCHOMAGGIO SAN JACOPO CHIANTI CLASSICO | SANGIOVESE | TOSCANA | 2018 | WS 89 13 / 19.5 / 44

557 FRANCO SERRA | LANGHE NEBBIOLO | PIEMONTE | 2020 | WS 89 14 / 20 / 46

560 FRANCO SERRA BARBARESCO | NEBBIOLO | PIEMONTE | 2017 | WS 90 49

530 MARCHESI INCISA DELLA ROCCHETTA "VALMORENA" | BARBERA DI ASTI | PIEMONTE | 2018 | WS 89 42

615 PALAZZO MAFFEI AMARONE | CORVINA VERONESE-RONDINELLA-MOLINARA | VALPOLICELLA | 2017 | WS 88 64

540 LUNARIA ORSOGNA COSTE DI MORO | MONTEPULCIANO | ABRUZZO | 2015 | WS 88 38

550 LUNARIA "RUMINAT" | PRIMITIVO | PUGLIA | 2020 | WS 90 49

610 TENUTE DI EMERA QU.ALE ROSSO | NEGROAMARO- PRIMITIVO-SARAH | PUGLIA | 2017 13 / 19.5 / 44

590 PALADIN 'SALBANELLO' | MALBEC-CABERNET FRANC | VENETO | 2019 | WS 85 38

600 VINO DI STRADA CABERNET SAUVIGNON 14 / 20 / 46

580 ROCCA DEL DRAGONE | AGLIANICO | CAMPANIA | 2018 | WS-87 13 / 19.5 / 44

We happily provide service for wines not represented on our beverage list. Corkage is limited to two 750ml bottles per party (or one magnum) Ten (10) dollars per bottle

## BIRRA

FEATURED BEER MKT  
• (Ask your server for our current rotating beer tap selection)

VIVA BREWERY AMARILLO ALE, SAN ANTONIO TEXAS 8  
• Refreshing lighter beer, smooth drinking, with notes of grapefruit

VIVA BREWERY BATTLE OF THE HOPS, SAN ANTONIO TEXAS 9  
• Complex malt flavors, tropical aromas, clean refreshing bitterness

DORCOL HIGH WHEEL BREWERY KOLSCH, SAN ANTONIO TEXAS 8  
• German style brew, light in color, clean crisp flavor

DORCOL HIGH WHEEL BREWERY, HEFEWEIZEN, SAN ANTONIO TEXAS 9  
• Hazy, malty, Bavarian wheat ale

DORCOL HIGH WHEEL BREWERY, IRISH RED ALE, SAN ANTONIO TEXAS 9  
• Irish style red ale, malty, smooth, nutty, dry

## BEVANDA

SOFT DRINKS (COKE, DIET COKE, DR. PEPPER, SPRITE, ROOT BEER) - FREE REFILLS 3

HOUSE-MADE ITALIAN SODA (CHERRY, PEACH, STRAWBERRY, RASPBERRY) - FREE REFILLS 3

SAN BENEDETTO SPARKLING MINERAL WATER (500 ML BOTTLE) - NO FREE REFILLS 6

ICED TEA (IF YOU LIKE IT SWEET, ASK FOR OUR HOUSE MADE SIMPLE SYRUP) - FREE REFILLS 3

HOUSE-MADE ITALIAN ICE CREAM SODAS (CHERRY, PEACH, STRAWBERRY, RASPBERRY) - NO FREE REFILLS 5

## COFFEE & ESPRESSO We Proudly Feature "Kimbo" Coffee From Naples, Italy

ESPRESSO 3  
ESPRESSO CON PANNA 3.5  
AMERICANO (STRONG COFFEE) (SERVED HOT OR ICED) 3  
CAPPUCCINO 4.5

LATTE (SERVED HOT OR ICED) 5  
VANILLA LATTE (SERVED HOT OR ICED) 5.5  
CHOCOLATE LATTE (SERVED HOT OR ICED) 5.5  
SALTED CARMEL LATTE (SERVED HOT OR ICED) 5.5