

VEGETABLES ALL \$13

ADD: Grilled Half Chicken \$15 | Grilled Calamari \$10

Crispy Green Beans grana, truffle aioli

Crispy Brussel Sprouts smoked bacon, sundried tomatoes, grana, lemon

Baked Sweet Potato Fries truffle aioli

DESSERT

\$11 **Burnt Basque Cheesecake** fruit compote

\$11 **Flourless Chocolate Torte** slice, berry coulis

\$24 **Whole Flourless 7" Chocolate Torte** berry coulis

Email: DefinaOrders@gmail.com

DEFINA EVENTS

for private events and large group inquiries email DefinaEvents@gmail.com

DEFINA NIGHTS

TUESDAY
CRAFT BEER SPECIALS

WEDNESDAY WINE NIGHT
BOTTLE FEATURES & DISCOUNTS

THURSDAY COCKTAIL NIGHT
CLASSICS \$12 | SIGNATURE \$14

Defina FROZEN

ROMA PIZZA IN THE PAN

12" X 12" Authentic Romana Pizza is baked in a 450° electric oven with a medium thickness from the middle to the crust. This style of pizza uses low moisture mozzarella and a 85% hydration dough that is deliciously light and crispy!

All Neapolitan Pizzas offered in Roma Pizza in the Pan Style

Margherita Pizza \$14 12" X 12"
Defina Classics \$18 12" X 12"

The Winner \$19 12" X 12" | 2013 Pizza Expo Las Vegas Traditional Pizza; International Region
plum tomato sauce, bufala, nduja, hen of the woods, tarragon, basil



LASAGNA

Beef Bourguignon Lasagna \$29 13" x 11" x 3" serves 2 ❄️ 🍷
short rib in red wine gravy, caramelized onions, sautéed mushrooms, smoked bacon, grana

Lasagna \$55 13" x 11" x 3" serves 6-8 ❄️ 🍷
beef bolognese ragu, fresh pasta, spinach béchamel, mozzarella, grana

Vegeterian Lasagna \$55 13" x 11" x 3" serves 6-8 ❄️ 🍷
fresh pasta, fior di latte, zucchini, roasted peppers, roasted mushrooms, spinach béchamel mozzarella, garlic, basil, grana

Lasagna is prepared two ways:

❄️ **Frozen Bake-at-Home** or 🍷 **Baked Ready-to-Eat**
Please email 24 hours in advance DefinaOrders@gmail.com

MEATBALLS

Wild Boar Meatballs \$15 for 3 | \$26 for 6
3 oz. wild boar meatballs, pork shoulder, fire roasted tomato sauce, grana, basil



Defina wood fired

1485 DUPONT STREET

DINE IN | Defina FROZEN | TAKE OUT

416 536 4788

WE DELIVER
PIZZERIADEFINA.COM

MONDAY CLOSED

TUES - THURS 4 pm - 9:00 pm

FRI - SAT 12 pm - 9:30 pm

SUNDAY 12 pm - 9:00 pm

WOOD FIRED 12" PIZZA NAPOLETANA

PERSONAL 12" & 16"

Select Dough: Neapolitan, Roma, Gluten Free +\$7
Substitute fior di latte with bufala mozzarella + \$6

\$19/29 Pompeii plum tomato sauce, fior di latte, anchovies, kalamata olives, grana, oregano

\$21/31 Campbell Park plum tomato sauce, fior di latte, sopressata, roasted mushrooms, red onion, basil, oregano

\$21/31 Junction Triangle plum tomato sauce, fior di latte, portuguese chicken, olives, red onion, roasted bell peppers, parsley, lemon

\$21/31 Roncy fior di latte, yukon gold, double smoked bacon, caramelized shallots, black pepper, dill

\$22/32 Prosciutto plum tomato sauce, fior di latte, arugula, grana

\$23/33 The Red Hot Chili Pepper plum tomato sauce, fior di latte, chorizo, sopressata, jalapenos, chili flakes

\$23/33 Pumba plum tomato sauce, fior di latte, wild boar meatballs, roasted mushrooms, caramelized shallots, garlic confit, oregano

\$23/33 Spanish Coca plum tomato sauce, fior dil atte, chorizo, arugula, roasted bell pepper, chèvre, olives, caramelized onions, charmoula, sweetie drops

\$25/35 **The Winner**  **INTERNATIONAL PIZZA EXPO**

2013 Pizza Expo, Las Vegas Traditional Pizza; International Region
plum tomato sauce, bufala, nduja, hen of the woods, tarragon, basil

VEGETARIAN PIZZA

\$20/30 Vegan Love plum tomato sauce, kale, beech mushrooms, sundried tomatoes, cubanelle pepper lime pesto, sweetie drops, dill

\$20/30 Fire Roasted Tomatoes plum tomato sauce, fior di latte, basil pesto, cherry tomato confit, arugula, smoked salt

\$22/32 Wild Mushroom fior di latte, gorgonzola, roasted mushrooms, balsamic onion, truffle oil, garlic, lemon

DEFINA FAMILY STYLE

ADD: Wild Boar Meatballs \$18 | 7" Flourless Chocolate Torte \$24

Pizza Family 12"- \$60 / 16"- \$80
Margherita Pizza + Diavola Pizza + crispy green beans + romaine garden salad

Super Pizza Family 12"- \$91 / 16"- \$121
Margherita Pizza + The #504 + Wild Mushroom Pizza
romaine garden salad + crispy brussels sprouts + crispy green beans

Lasagna Family \$70 (13" x 11" x 3") serves 6 - 8 ❄️ 🏠
lasagna + large romaine garden salad

Lasagna \$52 (13" x 11" x 3") serves 6 - 8 ❄️ 🏠
beef bolognese ragu, fresh pasta, spinach béchamel, mozzarella, grana

Vegetarian Lasagna \$50 (13" x 11" x 3") serves 6 - 8 ❄️ 🏠
fresh pasta, fior di latte, zucchini, roasted peppers, mushrooms, spinach béchamel mozzarella, garlic, basil, grana


Lasagna is prepared two ways:

❄️ [Frozen Bake-at-Home](#) or 🏠 [Baked Ready-to-Eat](#)
Please email 24 hours in advance DefinaOrders@gmail.com

THE MARGHERITA SISTERS

ALL 3 - 12" for \$51 | ALL 3 - 16" for \$81

\$17/27 Margherita plum tomato sauce, fior di latte, basil

\$19/29 Pretty Margherita plum tomato sauce, fior di latte, tomato confit, roasted mushrooms, basil, oregano

\$20/30 Diva Margherita plum tomato sauce, fior di latte, tomato confit, roasted bell pepper, chèvre, arugula, sun dried tomatoes, basil, oregano

THE DIAVOLA BROTHERS

ALL 3 - 12" for \$58 | ALL 3 - 16" for \$88

\$20/30 Diavola plum tomato sauce, fior di latte, sopressata, basil, oregano

\$21/31 Bello Diavola plum tomato sauce, fior di latte, sopressata, roasted mushrooms, cherry tomato confit, basil, oregano

\$22/32 Molto Bello Diavola plum tomato sauce, fior di latte, chorizo, sopressata, arugula, red onion, basil, oregano, sesame

FRESH PASTA Substitute for Gluten Free

ADD: Wild Boar Meatball \$6 | Grilled Calamari \$10 | Half Chicken \$15

\$25 Braised Short Rib Rigatoni wine braised, stewed tomatoes, grana, gremolata

\$32 Seafood Linguine octopus, shrimp, calamari, cherry tomato confit, white wine, garlic

\$23 Shitake Mushroom Spinach Pappardelle mushroom medley, mushroom crema, arugiula, truffle pecorino

FROM THE GRILL

\$31 PanSeared Branzino
rapini, cauliflower mash, roasted tomatoes, grapefruit charmoula, pistachios

\$31 Grilled Half Chicken Souvlaki
roasted fingerling, lima bean hummus, garlic tzatziki, mediterranean salad, focaccia

\$32 Slow Braised Beef (Osso Buco)
red wine, shitake mushroom medley, mashed potatoes, gremolata

SALAD

ADD: Half Chicken \$15 | Grilled Calamari \$10

\$22 Fig Caprese burrata, prosciutto, heirloom tomatoes, greens, pomegranate balsamic reduction, mint, pistachios

\$17 Harvest roasted squash, kale, shaved brussels sprouts, greens, apple, pecorino, pomegranate, nut crunch, citrus

\$15 Romaine Garden double smoked bacon, garlic croutons, crispy capers, grana, caesar vinaigrette

SMALL PLATES

\$15 Grilled Rapini & Squash roasted cauliflower mash, feta, sprouted mung beans, toasted pepitas, lemon, dill

\$21 Miami Beef Ribs apple ginger slaw, scallion, sesame, citrus

\$18 Wild Boar Meatballs roasted tomato sauce, grana, foccacia