

## VEGETABLES ALL \$14

**ADD:** Grilled Chicken \$10 | Grilled Branzino \$12 | Grilled Calamari \$10

**Garlic Rapini** bagna cauda, spiced nuts

**Crispy Green Beans** grana, truffle aioli

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

## DESSERT

**\$12 Tiramisu**

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

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

**\$25 Whole Flourless 7" Chocolate Torte** berry coulis

Email: [DefinaOrders@gmail.com](mailto:DefinaOrders@gmail.com)

### DEFINA EVENTS

To book a reservation for a large group or private event, email [DefinaEvents@gmail.com](mailto:DefinaEvents@gmail.com)

### DEFINA NIGHTS

|   |   |
|---|---|
| <b>Monday</b><br>Pizza & Pint Night<br>Margherita or Diavola<br>Pizza | <b>Tuesday</b><br>Craft Beer Specials                                 |
| <b>Wednesday</b><br>Wine Night<br>Bottle Features &<br>Discounts      | <b>Thursday</b><br>Cocktail Night!<br>Classics \$12<br>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 5.5"x6.5"x3"  

short rib in red wine gravy, caramelized onions, sautéed mushrooms, smoked bacon, grana



**Lasagna** \$55 13" x 11" x 3" serves 4-6  

fresh pasta, beef bolognese ragu, fior di latte, spinach béchamel, mozzarella, grana

**Vegeterian Lasagna** \$55 13" x 11" x 3" serves 4-6  

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](mailto:DefinaOrders@gmail.com)

### MEATBALLS

**Wild Boar Meatballs** \$16 for 3 | \$26 for 6

3 oz. wild boar meatballs, pork shoulder, fire roasted tomato sauce, grana, basil



# PIZZERIA Defina

321 RONCESVALLES AVENUE

DINE  
IN

Defina  
FROZEN

TAKE  
OUT

416 534 4414

WE DELIVER

PIZZERIADEFINA.COM

MON - THURS 5 pm - 9:00 pm

FRI - SAT 12 pm - 9:30 pm

SUNDAY 12 pm - 9 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 The #504** plum tomato sauce, fior di latte, sopressata, roasted mushrooms, red onion, basil, oregano

**\$21/31 Pesto Chicken** plum tomato sauce, fior di latte, basil, pesto, wood roasted chicken, roasted bell pepper, chèvre, tomato con it, red onions

**\$21/31 Roney** 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 con it, oregano

**\$23/33 Spanish Coca** plum tomato sauce, fior di latte, chorizo, arugula, roasted bell pepper, chèvre, olives, caramelized onions, charroul, sweet drops

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**\$25/35 The Winner** 

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

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## VEGETARIAN PIZZA

**\$20/30 Vegan Love** plum tomato sauce, kale, beech mushrooms, sundried tomatoes, cubanelle pepper lime pesto, sweet 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** \$55 (13" x 11" x 3") serves 6 - 8 ❄️ 🏠  
beef bolognese ragu, fresh pasta, spinach béchamel, mozzarella, grana

**Vegetarian Lasagna** \$55 (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  
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## 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 | Grilled Chicken \$10

**\$24 Short Rib Rigatoni** wine braised, stewed tomatoes, grana, gremolata

**\$23 Mushroom Mafaldine**  
braised shitake mushroom medley, mushroom crema, arugula, truffle pecorino

## FROM THE GRILL

**\$31 Pan Seared Branzino**  
saffron risotto, rapini, roasted tomatoes, grapefruit charroul, hazelnut dukkah

**\$31 Grilled Half Chicken Souvlaki**  
roasted purple potato, garlic tzatziki, lima bean hummus, mediterranean salad, pita

## SALAD

ADD: Grilled Chicken \$10 | Grilled Branzino Fillet \$12 | Grilled Calamari \$10

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

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

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

## SMALL PLATES

**\$14 Root Chips** taro, cassava, potato, salsa, chili aioli, chutney, citrus salt

**\$15 Roasted Cauliflower & Squash** purple potato purée, feta, sprouted beans, toasted pepitas, lemon, dill

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

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

**\$23 New Zealand Lamb Chops** haydari, sprouted mung beans, mint chutney, pomegranate, lemon