



Diavola Pizza

Menu Prices — August 21, 2026

Restaurant & Food Industry Reports



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Most Ordered

ITEM	PRICE
Margherita Pomodoro sauce, fresh mozzarella, basil	\$16.00
Classico pomodoro sauce, fresh mozzarella, pepperoni, italian sausage, roasted mushroom	\$19.00
Garlic Cheese Bread Ricotta, gorgonzola, parmesan, shredded mozzarella, salsa bianca served with pomodoro sauce (V)	\$11.00
Diavola pomodoro sauce, fresh mozzarella, pepperoni basil, peppadew pepper, olive oil	\$18.00
BYO Crust, sauce, fresh mozzarella	\$12.00
Pepperoni	\$15.00
Caesar Romaine, shaved parmesan ,housemade croutons	\$9.00
Tiramisu Layered italian dessert with ladyfingers, espresso and mascarpone	\$9.00
Truffle Funghi Truffle oil, burrata, italian sausage, roasted mushroom, italian garlic, basil	\$19.00
Chicken bbq Barbecue sauce, fresh mozzarella, grilled chicken, bacon, caramelized onion, banana pepper	\$18.00
Wings hot, mild, garlic parmesan or bbq served with blue cheese or ranch	\$14.00
Chopped Romaine, corn, brussel sprout, bacon, carrots, Gorgonzola onion, fried onion string, red wine vinaigrette	\$13.00

Pizza

ITEM	PRICE
Margherita (Pizza) Pomodoro sauce, fresh mozzarella, basil	\$16.00
BYO (Pizza) Crust, sauce, fresh mozzarella	\$12.00
Diavola (Pizza) pomodoro sauce, fresh mozzarella, pepperoni basil, peppadew pepper, olive oil	\$18.00
Pepperoni (Pizza)	\$15.00
Classico (Pizza) pomodoro sauce, fresh mozzarella, pepperoni, italian sausage, roasted mushroom	\$19.00
Truffle Funghi (Pizza) Truffle oil, burrata, italian sausage, roasted mushroom, italian garlic, basil	\$19.00
Del Papa pomodoro sauce, fresh mozzarella, pepperoni, Italian sausage, roasted bell peppers	\$19.00
Chicken bbq (Pizza) Barbecue sauce, fresh mozzarella, grilled chicken, bacon, caramelized onion, banana pepper	\$18.00
Maialina Pomodoro sauce, fresh mozzarella, italian sausage, pepperoni, peppadew pepper	\$18.00

ITEM	PRICE
Mais Burrata Salsa baina, burrata, roasted sweet corn, heirloom tomato, basil, balsamic reduction	\$18.00
Macellaio pomodoro sauce, frsh mozzarella, capicola, bacon, pepperoni, italian sausage	\$19.00
Cheese	\$12.00
Genovese pesto, fresh mozzarella, grilled chicken, sun-dried tomato, caramelized onion	\$18.00
Pera Pesto Pesto, fresh mozzarella, pear, bacon, gorgonzola	\$18.00
Padrino pomodoro sauce, fresh mozzarella made meatballs, gorgonzola, roasted mushroom, shaved parmesan	\$18.00
Bianca salsa bianca, fresh mozzarella, gorgonzola, ricotta, shaved parmesan	\$17.00
Parma Salsa bianca, mozzarella, La quercia prosciutto, arugula, shaved parmeasn	\$19.00
Contadina Pomodoro sauce, fresh mozzarella, roasted bell pepper, roasted mushroom, artichoke, basil	\$17.00
La Sophia salsa bianca, burrata, soleggiati tomato, kalamata olive, basil	\$18.00
Sobro salsa bianca, fresh mozzarella, goat cheese, eggplant, heirloom tomato, kalamata olive	\$18.00
Mare spicy pomodoro sauce, fresh mozzarella, shrimp, leek, caramelized onion, shaved parmesan	\$21.00
Isadoro Pomodoro sauce, fresh mozzarella. burrata, soppressata (italian salami) fresh leeks	\$19.00
Sausage	\$15.00
Garden Salsa Bianca, fresh mozzarella, ricotta, spinach, roasted mushroom	\$17.00
Rosso pomodoro sauce, burrata, sologgiati tomato, basil	\$18.00

Antpasti

ITEM	PRICE
Garlic Cheese Bread (Antpasti) Ricotta, gorgonzola, parmesan, shredded mozzarella, salsa bianca served with pomodoro sauce (V)	\$11.00
Wings (Antpasti) hot, mild, garlic parmesan or bbq served with blue cheese or ranch	\$14.00
Polpette House made meatballs, pomodoro sauce with italian bread	\$14.00
Burrata cream filled mozzarella, balsamic reduction, arugula, roasted heirloom tomato, italain bread (V) la querica prosciutto...	\$14.00
Caprino baked goat cheese, pomodoro sauce with italian bread (V)	\$13.00
Calamari Lightly floured, served with pomodoro sauce	\$15.00

ITEM	PRICE
Bruschetta Classico tomato, basil, garlic, parmesan (V)	\$13.00
Melanzane Alforno eggplant, kalamata olives, capers, roasted bell peppers, pomodoro sauce topped with baked burrata, served w casa bread	\$14.00
House Soup--Tomato Basil	\$7.00
Casa Bread Brick oven house made artisan bread	\$4.00
Polpette Melanzane	\$13.00
Extra Bread Artisan bread	\$3.00
Roasted Brussel Bacon , shaven parmesan, white truffle oil	\$11.00
Gluten Free Bread House made gluten free bread	\$5.00

Insalate

ITEM	PRICE
Caesar (Insalate) Romaine, shaved parmesan ,housemade croutons	\$9.00
Chopped (Insalate) Romaine, corn, brussel sprout, bacon, carrots, Gorgonzola onion, fried onion string, red wine vinaigrette	\$13.00
Barbabietola Roasted beet, arugula, goat cheese, walnut, red wine vinaigrette	\$11.00
Pera Pear, Gorgonzola, bacon, arugula, balsamic reduction drizzle, balsamic dressing	\$11.00
Caprese tomato fresh mozzarella, pesto basil, balsamic reduction	\$12.00
Mista Romaine, shaved parmesan ,housemade croutons	\$9.00
Tricolore cucumber, cherry tomato, red onion, katamata olives, basil fresh mozzarella, red wine vinaigrette	\$12.00
Rucola Arugula, parmesan red onoin, lemon vinaigrette	\$10.00

Pasta

ITEM	PRICE
Pappardelle Bolognese Fresh housemade pappardelle pasta, traditional italian bolognese sauce, parmesan, basil	\$22.00
Shrimp Penne Shrimp, parmesan, pomodoro cream sauce	\$24.00
WILD MUSHROOM RAVIOLI	\$24.00
SPAGHETTI and MEATBALLS Nonna’s meatballs x 3, shaved parmesan	\$18.00
Chicken Penne Sun-dried tomato, parmesan, pesto cream sauce	\$21.00

ITEM	PRICE
TRICOLORE PAPPARDELLE	\$18.00
CAPELLINI AGLIO E OLIO	\$17.00
Pappardelle Nero/lobster pasta	\$29.00
NEW YORK STRIP	\$43.00
CAPRESE ZOODLES	\$17.00
PASTA WITH POMODORO	\$14.00

Desserts (Togo)

ITEM	PRICE
TIRAMISU (Desserts (Togo)) Layered italian dessert with ladyfingers, espresso and mascarpone	\$9.00
CANNOLI CHOCOLATE	\$10.00
CHOCOLATE CAKE	\$9.00
Spumoni Bomba Chocolate, pistachio and strawberry gelato coated with chocolate and drizzled with white chocolate	\$9.00
Coppa Spangola Swirled vanilla and amarena cherry gelato topped with amarena	\$9.00
Tartufo Chocolate and hazelnut gelato with zabaglione (italian custard) center, topped with cocoa powder	\$9.00
CHEESECAKE	\$9.00
LIMONCELLO GELATO	\$9.00

Kids

ITEM	PRICE
Kids Spaghetti	\$8.00
Kids Penne	\$8.00
Kids Pepperoni	\$9.00
Kids Cheese	\$8.00
Kids Sausage	\$9.00

Calzone

ITEM	PRICE
Daily Calzone	\$19.00
BYO CALZONE ***Not Available in Gluten Free	\$12.00
Stromboli Calzone ***Not Available in Gluten Free	\$19.00

Sides

ITEM	PRICE
MEATBALLS (2)	\$6.00
Ranch	\$2.00
***GLUTEN FREE BREAD House made gluten free bread	\$5.00
Pomodoro	\$2.00
Pesto House made pesto	\$2.50
Spicy Pomodoro	\$2.00
Hot Honey	\$2.50
MEATBALL (1)	\$3.00
PIZZA DOUGH	\$6.00
Balsamic Reduction House made balsamic reduction	\$2.00
Bbq Sauce	\$2.00
Red Wine Vinaigrette House made	\$2.00
Shaved Parmesan	\$2.00
ANCHOVIES	\$3.00
Goat Cheese	\$3.00
Basil	\$1.50
Blue cheese	\$2.00
Salsa Bianca	\$2.00
Caesar Dressing House made dressing	\$2.00
Olive Oil	\$2.00
Shredded Basil	\$1.50
Gorgozola	\$3.00
WHITE ANCHOVIES	\$4.00
PAR BAKED CRUST	\$5.00
Lemon Vinaigrette House made	\$2.00
Balsamic Dressing	\$2.00