



Pie Tap Pizza Workshop + Bar

Menu Prices — August 22, 2026

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Most Ordered	
ITEM	PRICE
Pepperoni biellese pepperoni, organic tomato sauce, fresh mozzarella	\$21.40
1/2 and 1/2 your choice of 1/2 and 1/2 with any of our pies	\$11.25
Garlic Rosemary Bread Puffs garlic, parmesan, organic tomato sauce	\$14.65
Caesar romaine hearts, grana padano, house-cured egg yolk, house-made croutons	\$15.75
Prosciutto la quercia prosciutto, medjool dates, pistachio, arugula, house ricotta, parmigiano-reggiano, balsamic	\$22.50
Cheese organic tomato sauce, cheese, sea salt	\$16.90
Margherita organic tomato sauce, house mozzarella, basil, sea salt	\$19.15
Salami calabrese salami, house fennel sausage, biellese pepperoni, bacon, calabrian peppers, organic tomato sauce, fresh mozzar...	\$22.50
Pappardelle + Bolognese heartbrand grassfed akaushi beef bolognese, parmigiano-reggiano, pappardelle	\$23.65
Lollipop Chicken Wings choice of: hot honey garlic or lemon pepper, served with blue cheese	\$15.75
Ricotta Gnocchi house-made ricotta gnocchi, mushrooms, roasted garlic and goat cheese cream sauce, parmesan, lemon zest	\$21.40
Chicken roisserie chicken, bourbon bbq, bacon, red onion, pepperoncini, cilantro, smoked mozzarella	\$21.40
Pie	
ITEM	PRICE
Prosciutto (Pie) la quercia prosciutto, medjool dates, pistachio, arugula, house ricotta, parmigiano-reggiano, balsamic	\$22.50
1/2 and 1/2 (Pie) your choice of 1/2 and 1/2 with any of our pies	\$11.25
Salami (Pie) calabrese salami, house fennel sausage, biellese pepperoni, bacon, calabrian peppers, organic tomato sauce, fresh mozzar...	\$22.50
Chicken (Pie) roisserie chicken, bourbon bbq, bacon, red onion, pepperoncini, cilantro, smoked mozzarella	\$21.40
Cheese (Pie) organic tomato sauce, cheese, sea salt	\$16.90
Mushroom cremini + shiitake mushrooms, bacon, farm egg, caramelized onions, fontina	\$20.25
Veggie basil pesto, spinach, oregano roasted tomato, broccolini, goat cheese, lemon zest	\$20.25
Sausage house fennel sausage, caramelized onions, smoked mozzarella	\$21.40

ITEM	PRICE
Pizza Bones Dipping Sauces goat cheese fondue, house ricotta ranch, organic marinara	\$4.50
Pepperoni (Pie) biellese pepperoni, organic tomato sauce, fresh mozzarella	\$21.40
Margherita (Pie) organic tomato sauce, house mozzarella, basil, sea salt	\$19.15

Snack

ITEM	PRICE
Lollipop Chicken Wings (Snack) choice of: hot honey garlic or lemon pepper, served with blue cheese	\$15.75
Garlic Rosemary Bread Puffs (Snack) garlic, parmesan, organic tomato sauce	\$14.65
Board meats, cheeses + other awesome stuff	\$20.25
Fondue goat cheese fondue, local toasted pecan pepper jam, sea salt rosemary bread puffs	\$14.65
Meatballs chicken meatballs, organic marinara, garlic rosemary bread	\$16.90
Hummus roasted red pepper hummus, crudite, sea salt rosemary bread puffs	\$11.25
Arancini crispy risotto, mozzarella, mushrooms, organic tomato sauce	\$15.75
Loaf of Bread (while supplies last) house-made sourdough bread	\$5.65

Salad

ITEM	PRICE
Caesar (Salad) romaine hearts, grana padano, house-cured egg yolk, house-made croutons	\$15.75
Crispy Chicken Chop pepitas, corn, tomatoes, asiago, currants, arugula pesto ranch	\$18.60
Workshop creminelli salami, provolone, red onion, roasted pepper, bacon, olive, tomatoes, pepperoncini, balsamic vinaigrette	\$17.45
Mediterranean Salad campari + heirloom tomatoes, kalamata + italian olives, cucumbers, red onions, oregano, fried capers, feta, red wine v...	\$13.50
Sweet kale, radicchio, apple, radish, pearly barley, candied pecans, goat cheese, pomegranate vinaigrette	\$16.90

House-Made Pasta

ITEM	PRICE
Pappardelle + Bolognese (House-Made Pasta) heartbrand grassfed akaushi beef bolognese, parmigiano-reggiano, pappardelle	\$23.65
Chicken Parm chicken milanese, organic tomato sauce, fresh mozzarella, micro basil, parmesan, bronze cut bucatini	\$23.65

ITEM	PRICE
Spicy Rigatoni Vodka house fennel sausage, bacon, basil, grana padano	\$22.50
Ricotta Gnocchi (House-Made Pasta) house-made ricotta gnocchi, mushrooms, roasted garlic and goat cheese cream sauce, parmesan, lemon zest	\$21.40
Bucatini + Meatballs chicken meatballs, organic marinara, spaghetti	\$21.40
Fettuccine Alfredo roisserie chicken, house-made fennel sausage, bacon, mushrooms, red bell peppers, jalapenos, parmesan, alfredo sauce	\$23.65
Carbonara bronze cut bucatini, bacon, white wine cream sauce, soft poached farm egg, parmesan	\$21.40

Bird Day

ITEM	PRICE
Half Bird half farm bird with cauliflower mash, spinach + broccolini + mushrooms, lemon chardonnay sauce	\$16.90

Between the Bread

ITEM	PRICE
Hot Honey Truffle Chicken Sandwich crispy chicken, hot honey truffle, goat cheese fondue, pecan pepper jam, arugula, pickle, house sourdough	\$16.35
Chicken Melt roisserie chicken, avocado, bacon, lettuce, pesto mayo, tomato, fontina, house sourdough, choice of fries or small sala...	\$16.90

Kids

ITEM	PRICE
Kids Pasta with butter or red sauce (add chicken meatballs +3)	\$9.00
Kids Cheese Pizza	\$9.00
Kids Pepperoni Pizza	\$10.15
Kids Crispy Chicken Strips choice of shoestring fries or mac + cheese	\$7.90
Kids Mac + Cheese	\$7.90
Kids Sausage Pizza	\$10.15
Kids Meatball Pizza	\$10.15
Regular Cheese Pie organic tomato sauce, cheese, sea salt	\$16.90

Sides

ITEM	PRICE
Extra Knot	\$3.40
Pizza Bones Dipping Sauce goat cheese fondue, house ricotta ranch, organic marinara	\$4.50

ITEM	PRICE
Side Fries	\$4.50
Chicken Milanese a la Carte	\$5.65
Side Broccolini + Mushrooms	\$4.50
Rotisserie Chicken a la Carte	\$4.50
Side Mac + Cheese	\$7.90
Bread Puff	\$3.40
Loaf of Bread (Sides)	\$5.65
(while supplies last) house-made sourdough bread	