# CAMILLE'S WOOD FIRED PIZZA

CAMILLESPIZZA.COM 860.896.6976

# **GREENS**

# **STARTERS**

# PANINI SANDWICHES

### **SWEETS**

## HOUSE SALAD

cucumber, tomato, olives, fresh mozzarella, balsamic......7/11

# CAESAR SALAD

romaine, croutons, Grana parm....7/11

## TOSCANO SALAD

mixed greens, mozzarella, olives, tomato, roasted peppers, polenta croutons, balsamic......8/13

# ARUGULA SALAD

roasted walnut, grape tomato, red onion, goat cheese, lemon vinaigrette......8/13

Add Tender Grilled Chicken \$5 or Grilled Shrimp \$6

## FRIED MOZZ

three squares.....10

# GARLIC BREAD

cheese, basil......11

## CAULI BITES

Buffalo with blue cheese, or Thai Chill..........11

## **MEATBALLS**

braised in Sunday sauce.....11

## CHICKEN WINGS

Buffalo or Thai Chili, Eight...14 Twelve...19

## TURKEY BLT

Roasted turkey, provolone, applewood bacon, tomato, lettuce, pesto aioli......14

# MEATBALL PARM

homemade meatballs, herbs, mozzarella cheese.....14

Add simple greens or fries \$2

# **PASTA**

## **SPAGHETTI & MEATBALLS**

with "Sunday Sauce".....18

# THE BOLOGNESE

rigatoni, beef, pork, tomato ragu, ricotta......19

### \*PESTO PASTA

rigatoni, tomatoes, breadcrumbs, add chicken (5) ......16

#### BROWNIE

Belgian chocolate, caramel, vanilla ice cream.....11

# CREME BRÛLEE

vanilla, fruit garnish.....10

#### FRIED DOUGH

cinnamon sugar, nutella\* dip.....9

#### CAMILLE'S CANNOLI

Chocolate chips, orange zest...3.5

# DRINK

#### SODA

Coke, diet, sprite, orange, ginger, unsweetened iced tea...............3

#### LUCAS' PINK LEMONADE

House lemonade designed by Uncle Lucas.....4

#### HOSMER MOUNTAIN SODA

Local bottles, Root Beer, Strawberry Black Cherry, Birch Beer.....3.5

# THE STORY

Many moons ago, a pizza guy named Dave met a pony-tailed server while slinging pies in Simsbury. The two married and started a restaurant named after the spunky waitress, "Camille's" in Tolland. Next, they called chef's baby brother Denny to help steer the ship and test the beers. Thank you for 10 amazing years! This is our dream. Let's eat!

Staff Favorites •

\*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness. Some items contain nuts\* Please inform your server of any allergies MARGHERITA 16

our flagship pizza, fresh mozzarella, tomato sauce, basil

SPICY RONI 18

fresh mozzarella, sauce, pepperoni, hot peppers, onion

SPINACH PIE 18

fresh mozzarella, spinach, garlic chili-flake oil, ricotta, basil, white pizza

TUSCAN CHICKEN 20

mozzarella, grilled chicken, sliced tomato, garlic, olive oil, basil, white

VEGGIE 19

fresh mozzarella, sauce, spinach, roasted peppers, grilled eggplant, wild mushrooms

NEW HAVEN 21

famous "Lamberti" sausage from New Haven. Peppers, fresh mozzarella, pesto

BILLY'S BIANCO 22

pistachio, garlic cream sauce, goat cheese, ricotta, red onion, truffle honey

PROSCIUTTO 20

fresh mozzarella, parmesan, Prosciutto Di Parma, arugula, aged balsamic

BURRATA MARGHERITA 18

tomato sauce, parmesan, burrata mozzarella cheese from New Haven, basil

BACON & EGGS 18

sunny side up eggs\*, pancetta, fresh mozzarella, fontina cheese, scallions, truffle oil

CLASSIC CHEESE 16

tomato sauce, shredded mozzarella, grated parmesan

#### CREATE YOUR OWN PIZZA

TOPPINGS (\$1-\$5)

pepperoni, homemade meatball, grilled chicken, spinach, garlic, sliced fresh peppers, grilled eggplant, red onion, sliced tomato, olives, diced hot chili peppers house roasted mushrooms, house roasted peppers, ricotta, goat cheese, extra mozzarella, eggs local "Lamberti" italian sausage, pancetta, Imported Prosciutto Di Parma

CALZONE Ricotta and mozzarella 14 (extra toppings see above)
GLUTEN FREE PIZZA - 19 (extra toppings, see above)

head chef: stephen lundgren chef de cuisine: robert ferron

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