

COCKTAILS

LEMON BASIL GIMLET \$9

Vodka, House-made Basil Syrup, Lemon

REDHEADED MARGARITA \$14

Tequila, Campari, Cointreau, Domaine de Canton, Angostura Bitters

BOURBON APEROL SMASH \$10

Bourbon, Aperol, Lemon, Mint, Orange Bitters

MEZCAL MULE \$12

Mezcal, Agave, Lime, Cucumber, Ginger Beer

RUMSHRINGA \$10

Rum, Lime, Agave, Elderflower, Strawberry, Mint, Seltzer

POISON IVY \$12

Vodka, Gin, Suze Aperitif, Orange Bitters

CHERRY RUM ROYALE \$14

Rum Agricole, Herring Cherry, Pineapple, Lime, Cherry Syrup

OCEAN SIDE \$9

Gin, Lime, Sugar, Celery Bitters, Sea Salt

CHIRULÍN \$12

Pisco, Grapefruit, Lime, Cinnamon Syrup

ANTICA SANGRIA \$14

Carpano Antica Formula, Chambord, Elderflower, Prosecco, Fruit

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**SEE OUR
SPECIALS MENU
FOR TODAY'S
SELECTION OF
DRAFT BEER,
BOTTLE BEER
AND CIDER**

MOCKTAILS \$5 each

LEMON BASIL SPARKLER

Basil, Lemon, Sugar, Seltzer

CUCUMBER LEMONADE

Cucumber, Lemon, Sugar, Seltzer

GRAPEFRUIT SODA

Grapefruit, Lemon, Salt, Sugar, Seltzer

CRANBERRY LIME RICKY

Cranberry, Lime, Ginger Beer

CHERRY PINEAPPLE SODA

Pineapple, Cherry Syrup, Seltzer

MAINE ROOT SODAS \$3

Organic Cane Sugar & Natural Color

COLA • ORANGE • ROOT BEER

LEMON • GINGER BEER

BLACK CHERRY • DIET COLA

JUICES \$3

LEMONADE • ORANGE

CRANBERRY • PINEAPPLE

GRAPEFRUIT

WINE & BUBBLES

Lunetta PROSECCO \$8/32

Lunetta Sparkling ROSE \$8/32

Terragaie PINOT GRIGIO \$7/24

Tormaresca CHARDONNAY \$8.5/30

Perriere SAUVIGNON BLANC \$8.5/30

Rocca VERNACCIA \$9/32

Dragani MONTEPULCIANO \$7/24

Chiarlo BABERA D'ASTI \$8/28

Bichot PINOT NOIR \$9.5/33

La Maialina CHIANTI \$8/28



(413) 475-3570

21 BANK ROW • GREENFIELD, MA

4-9pm WEDNESDAY - MONDAY

CLOSED TUESDAYS

**Browse our menu at:
magpiepizza.com
and then click the link
to order on-line!**

Visit our Facebook page for this week's specials

 **Magpie Woodfired Pizzeria**

STARTERS

MARINATED OLIVES

served warmed with marcona almonds \$6

BREAD TO SHARE

honey butter \$6
olive oil & flake salt \$5
goat cheese & almond \$7

MEZZE PLATE

dolmas, white bean spread, olives, peppers \$9
with focaccia \$10

CHILI CARROTS

roasted with chili butter & honey \$8

ROASTED CAULIFLOWER

fontina & peas \$9 add hot Italian sausage \$11

WHITE ANCHOVY CROSTINI

toasted focaccia, aioli, bruschetta tomato,
marinated white anchovies & arugula \$10

SHRIMP SCAMLET

scampi butter, fennel seed, red pepper,
arugula, cherry tomato, garlic, chili flake \$14

NANA'S MEATBALLS

sauce, parmesan & focaccia \$14

BROCCOLI RABE

tossed in garlic oil & chili flakes \$6
add hot Italian sausage \$9

SALADS

HOUSE SALAD

field greens, honey-balsamic vinaigrette \$8
add goat cheese & almonds \$10

CAESAR SALAD

classic -or- fire roasted...
romaine, croutons & parmesan \$13

GREEK SALAD

romaine, olives, sweet bell peppers, red onion,
feta, cucumber, lemon-oregano dressing \$12

RADICCHIO SALAD

arugula, endive, manchego,
truffle oil, aged balsamic \$13

BEET & WALNUT SALAD

arugula, ricotta salata, pepperoncini,
oranges, honey-balsamic vinaigrette \$12

CHOP SALAD

shredded romaine, radicchio, cherry tomatoes,
chickpeas, pepperoncini, provolone, salami,
lemon oregano dressing \$14

ADD A PROTEIN TO ANY SALAD

Bacon \$3 • Chicken \$4 • Crispy Prosciutto \$4
Shrimp \$6 • Cod Cake \$6 • Chickpeas \$2

ENTREES

*RICOTTA MAC & CHEESE

penne with ricotta bechamel, mozzarella,
bruschetta tomato, spinach & parmesan \$16

FAZZIOLETTI CREPE

truffled roasted tomato sauce, ricotta,
zucchini, eggplant, mushrooms, spinach,
peppers & onions \$16

COD CAKES

cod cakes with lemon, aioli,
roasted potatoes & side salad \$20

*SHRIMP SCAMPI

linguini, scampi butter, fennel seed,
red pepper, arugula, cherry tomato,
garlic & chili flake \$21

*MAGPIE CARBONARA

linguini tossed in a white wine,
egg & bacon sauce, with pecorino,
parmesan, broccoli rabe, garlic,
chili flakes & parsley \$20

LINGUINI & MEATBALLS

spinach, marinara & parmesan \$19

*** GLUTEN-FREE AVAILABLE**
pizza dough...add \$2 pasta...add \$1

CUSTOM PIES

MARGHERITA

fresh mozzarella, bruschetta tomato, garlic, basil \$10

PEPPERONI & MUSHROOM

caramelized onion, roasted tomato, mozzarella \$15

ARTICHOKE & PESTO

spinach, fresh mozzarella, parmesan \$14

MEATBALL

tomato sauce, roasted pepper,
onion, ricotta, mozzarella \$15

BROCCOLI RABE PIZZA

garlic oil, mozzarella,
carmelized onion, herbed ricotta \$14

PROSCIUTTO, CHICKEN & SPINACH

red onion, mozzarella, pecorino \$16

CUBANO

mojo marinated slow roast pork, ham,
provolone, pickles, aioli, mozzarella \$17

CATALAN SHRIMP

manchego, arugula, garlic, chili flakes \$16

POTATO & GARLIC

fontina, parmesan, rosemary, sea salt \$14

FOUR CHEESE

ricotta, pecorino, mozzarella & manchego with
minced garlic, chili flake, zucchini & walnuts \$15

EGGPLANT PARM PIZZA

breaded eggplant, marinara, fresh basil,
spinach, mozzarella & parmesan \$14

PIZZA FAGIOLI

white bean spread, bruschetta tomato,
arugula, aged balsamic \$12

HOT ITALIAN SAUSAGE & OLIVE

red onion, marinara, pecorino & mozzarella \$15

BUILD YOUR OWN WOOD-FIRED PIES

START WITH THE BASIC PIE \$10

fresh & grated mozzarella

CHOOSE A SAUCE

marinara, bruschetta tomato, garlic oil,
basil pesto or a white pie

ADD YOUR FAVORITE TOPPINGS

\$1 each

ARTICHOKE • ARUGULA

BREADED EGGPLANT

CARAMELIZED ONION

EGG • FRESH TOMATO

LEMON • MUSHROOM • OLIVE

PESTO • PICKLES • PINEAPPLE

RED ONION • ROAST TOMATO

ROASTED WHOLE GARLIC

ROAST RED PEPPER

SPINACH • ZUCCHINI

\$2 each

ANCHOVIES • BACON

BROCCOLI RABE

CHICKEN • FETA

FRESH MOZZARELLA

GOAT CHEESE • HAM

HERBED RICOTTA

HOT ITALIAN SAUSAGE

MANCHEGO • MEATBALL

PARMESAN • PECORINO

PEPPERONI • POTATO

PROSCIUTTO • PROVOLONE

RICOTTA SALATA • SHRIMP

KIDS

***MEATBALL** with focaccia or linguini \$7

***PENNE** with BUTTER & PARMESAN \$5

***CHEESE PIZZA** \$7

***CREAMY MAC & CHEESE** \$7