

COCKTAILS \$10 each

LEMON BASIL GIMLET

vodka, house-made basil syrup, lemon

PEGU CLUB

gin, dry curaçao, lime, bitters

CUKEY COLLINS

vodka, cucumber, lemon, sugar, seltzer

BATIDA ROSA

cachaça, pineapple, lemon,
hibiscus syrup, seltzer

TEQUINI

Herradura silver tequila, Lillet, bitters

CAMPARI SPRITZ

Campari, prosecco, seltzer

MI VIDA

mezcal, grapefruit, elderflower, lime, agave

GOLDEN GIRL

bourbon, ginger liqueur, lemon

MOCKTAILS \$5 each

BASIL LEMON SPARKLER

basil, lemon, sugar, seltzer

CRANBERRY LIME RIKKI

cranberry, lime, ginger beer

PINEAPPLE MINT SODA

pineapple, mint, lemon, sugar, seltzer

HIBISCUS COOLER

hibiscus syrup, lemon, seltzer

CUCUMBER LEMONADE

cucumber, lemon, sugar, seltzer

SEE CHALKBOARD FOR WHAT'S ON TAP

...

BEER & CIDER

Ginger Libation 12oz can \$7

Good IPA 12oz can \$6 (*selection changes*)

Narragansett Lager 16oz can \$5

BBC Steel Rail 16oz can \$5

Artifact Wild Thing Cider 16oz can \$6

Citizen Unified Press Cider 16oz can \$6

Clausthaler N/A Lager 12oz btl \$4

MAINE ROOT SODAS \$3

Organic Sugar Cane & Natural Color

COLA • ORANGE • ROOT BEER

LEMON • GINGER BEER

BLACK CHERRY • DIET COLA

JUICES \$3

LEMONADE, ORANGE, CRANBERRY,

PINEAPPLE, GRAPEFRUIT

WINE & BUBBLES

Carpene PROSECCO \$6.50/22

Bertani ROSE \$8/30

La Fiera PINOT GRIGIO \$6.5/24

Preludio CHARDONNAY \$8.5/30

Perriere SAUVIGNON BLANC \$8/30

Rocca VERNACCIA \$8/30

La Fiera MONTEPULCIANO \$6.5/24

Piazzo BARBERA \$7.50/30

Borgo PINOT NOIR \$9/32

LaForge CABERNET SAUVIGNON \$8/30



(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**

GLUTEN-FREE AVAILABLE

pizza dough...add \$1 pasta...add \$1

STARTERS

MARINATED OLIVES

served warmed with marcona almonds \$4

BREAD TO SHARE

honey butter \$4

olive oil & flake salt \$5

goat cheese & almond \$6

MEZZE PLATE

dolmas, white bean spread, olives, peppers \$8
with focaccia \$9

CHILI CARROTS

roasted with chili butter & honey \$4

ROASTED CAULIFLOWER

fontina & peas \$6 add hot Italian sausage \$9

WHITE ANCHOVY CROSTINI

toasted focaccia, aioli, bruschetta tomato,
marinated white anchovies & arugula \$8

SHRIMP SCAMLET

scampi butter, fennel seed, red pepper,
arugula, cherry tomato, garlic, chili flake \$11

NANA'S MEATBALLS

sauce, parmesan & focaccia \$11

BROCCOLI RABE

tossed in garlic oil & chili flakes \$3
add hot Italian sausage \$6

SALADS

HOUSE SALAD

field greens in honey-balsamic vinaigrette \$7
add goat cheese & almonds \$10

CAESAR SALAD

classic -or- fire roasted...
romaine, croutons & parmesan \$11

GREEK SALAD

romaine with olives, feta, chickpeas, red onion
& cucumber, lemon-oregano dressing \$10

RADICCHIO SALAD

arugula, manchego,
truffle oil & aged balsamic \$11

BEET & WALNUT SALAD

arugula, ricotta salata & pepperoncini,
oranges, honey-balsamic vinaigrette \$9

ADD TO ANY SALAD

Bacon \$2 • Chicken \$3 • Crispy Prosciutto \$3

Shrimp \$4 • Cod Cake \$5

ENTREES

*RICOTTA MAC & CHEESE

penne in ricotta & tomato sauce,
mozzarella, parmesan & spinach \$15

FAZZIOLETTI CREPE

truffled roasted tomato sauce, ricotta,
zucchini, eggplant, mushrooms, spinach,
peppers & onions \$15

COD CAKES

cod cakes with lemon, aioli,
roasted potatoes, side salad \$17

*SHRIMP SCAMPI

linguini, scampi butter, fennel seed,
red pepper, arugula, cherry tomato,
garlic, chili flake \$19

*MAGPIE CARBONARA

linguini tossed in a white wine,
egg & bacon sauce, with pecorino,
parmesan, broccoli rabe, garlic,
chili flakes & parsley \$18

LINGUINI & MEATBALLS

spinach, marinara & parmesan \$17

KIDS \$5 each

*MEATBALL with focaccia or linguini

*PENNE WITH BUTTER & PARMESAN

*CHEESE PIZZA

*CREAMY MAC & CHEESE

CUSTOM PIES

MARGHERITA

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

PEPPERONI & MUSHROOM

caramelized onion, roasted tomato, mozzarella \$14

ARTICHOKE & PESTO

spinach, fresh mozzarella, parmesan \$13

MEATBALL

tomato sauce, roasted pepper,
onion, ricotta, mozzarella \$14

PROSCIUTTO, CHICKEN & SPINACH

red onion, mozzarella, pecorino \$14

CUBANO

mojo marinated slow roast pork, ham,
provolone, pickles, aioli, mozzarella \$14

CATALAN SHRIMP

manchego, arugula, garlic, chili flakes \$15

POTATO & GARLIC

fontina, parmesan, rosemary, sea salt \$13

FOUR CHEESE

ricotta, pecorino, mozzarella & manchego with
minced garlic, chili flake, zucchini & walnuts \$14

EGGPLANT PARM PIZZA

breaded eggplant, marinara, fresh basil,
spinach, mozzarella & parmesan \$13

PIZZA FAGIOLI

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

HOT ITALIAN SAUSAGE & OLIVE

red onion, marinara, pecorino & mozzarella \$14

BUILD YOUR OWN WOOD-FIRED PIES

START WITH THE BASIC PIE \$9.50

fresh & grated mozzarella

CHOOSE A SAUCE

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

ADD YOUR FAVORITE TOPPINGS

50¢ each

FRESH TOMATO
ROAST TOMATO

PESTO
LEMON
PICKLES
ZUCCHINI
EGG

RED ONION
CAMELIZED ONION

\$1 each

SPINACH
ARUGULA
MUSHROOM
OLIVE

ARTICHOKE
ROASTED WHOLE GARLIC
ROAST RED PEPPER
PINEAPPLE
BREADED EGGPLANT
PROVOLONE
RICOTTA SALATA
FETA

HERBED RICOTTA
FRESH MOZZARELLA
PARMESAN
PECORINO

\$2 each

BACON
POTATO
HOT ITALIAN SAUSAGE
CHICKEN
SHRIMP
PEPPERONI
MEATBALL
PROSCIUTTO
BROCCOLI RABE
ANCHOVIES
HAM
MANCHEGO
GOAT CHEESE