

## COCKTAILS

### LEMON BASIL GIMLET \$9

Vodka, House-made Basil Syrup, Lemon

### TITO'S SMASH \$10

Tito's Vodka, Limoncello, Aperol, Lemon, Club Soda

### ROSÉ PALOMA \$12

Mezcal, Sparking Rosé, Lime, Grapefruit, Sugar

### RHUBARB MARGARITA \$10

Rhubarb-infused Tequila, Lime, Triple sec, Sugar

### MAI TAI \$12

White & Dark Rum, Dry Curaçao, Orgeat, Lime

### CACHAÇA DAIQUIRI \$11

Cachaça, Lime, Sugar

### DORCHESTER \$12

Gin, Luxardo Maraschino, Lime, Grapefruit, Sugar

### PINEAPPLE GIN FIX \$9

Gin, Pineapple Mint Shrub, Tonic

### BOULEVARDIER \$8

Rye, Campari, Sweet Vermouth

### MINT JULEP \$8

Bourbon, Mint, Sugar

## MOCKTAILS \$5 each

### BASIL LEMON SPARKLER

Basil, Lemon, Sugar, Seltzer

### HIBISCUS LIME COOLER

Hibiscus Syrup, Lime, Seltzer

### GRAPEFRUIT SODA

Grapefruit, Lemon, Salt, Sugar, Seltzer

### FAUXJITO

Lime, Mint, Sugar, Seltzer

### PINEAPPLE MINT SHRUB

Pineapple Mint Shrub, Lemon, Seltzer

...

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

...

### 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 \$7/30

Lunetta Sparkling ROSE \$7/30

La Fiera PINOT GRIGIO \$6.5/24

Preludio CHARDONNAY \$8.5/30

Perriere SAUVIGNON BLANC \$8/30

Falchini VERNACCIA \$8/30

La Fiera MONTEPULCIANO \$6.5/24

Piazzo BARBERA \$7.50/30

Borgo PINOT NOIR \$9/32

La Maialina CHIANTI \$8/30



**(413) 475-3570**

**21 BANK ROW • GREENFIELD, MA**

**4-9pm WEDNESDAY - MONDAY**

*CLOSED TUESDAYS*

**Browse our menu at:  
[maggiepizza.com](http://maggiepizza.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 \$5

### BREAD TO SHARE

honey butter \$4  
olive oil & flake salt \$5  
goat cheese & almond \$6

### MEZZE PLATE

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

### CHILI CARROTS

roasted with chili butter & honey \$5

### ROASTED CAULIFLOWER

fontina & peas \$8 add hot Italian sausage \$11

### WHITE ANCHOVY CROSTINI

toasted focaccia, aioli, bruschetta tomato,  
marinated white anchovies & arugula \$9

### SHRIMP SCAMPLET

scampi butter, fennel seed, red pepper,  
arugula, cherry tomato, garlic, chili flake \$13

### NANA'S MEATBALLS

sauce, parmesan & focaccia \$13

### BROCCOLI RABE

tossed in garlic oil & chili flakes \$5  
add hot Italian sausage \$8

## 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 \$11

### CHOP SALAD

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

### ADD TO ANY SALAD

Bacon \$3 • Chicken \$4 • Crispy Prosciutto \$4  
Shrimp \$5 • Cod Cake \$6

## ENTREES

### \*SUMMER PASTA

linguini, pesto, fresh tomatoes, spinach  
goat cheese & pecorino \$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 \$18

### \*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 \$19

### 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 \$14

### ARTICHOKE & PESTO

spinach, fresh mozzarella, parmesan \$13

### MEATBALL

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

### BROCCOLI RABE PIZZA

garlic oil, mozzarella,  
carmelized onion, herbed ricotta \$13

### PROSCIUTTO, CHICKEN & SPINACH

red onion, mozzarella, pecorino \$15

### CUBANO

mojo marinated slow roast pork, ham,  
provolone, pickles, aioli, mozzarella \$15

### 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  
CARMELIZED 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

## KIDS \$6 each

\*MEATBALL with focaccia or linguini

\*PENNE with BUTTER & PARMESAN

\*CHEESE PIZZA

\*CREAMY MAC & CHEESE