

## COCKTAILS \$10 each

### LEMON BASIL GIMLET

vodka, house-made basil syrup, lemon

### MAGPIE FLIP

bourbon, elderflower, lemon, cranberry, egg white, nutmeg

### POLANCO

mezcal, sweet vermouth, maple, orange bitters, chipotle

### COCOA OLD FASHIONED

cocoa infused rye, demerara syrup, mole bitters, orange & cherry

### POMPOM

tequila, pomegranate, lime, ginger beer

### BOG WALKER

three rums, pimento dram, cranberry, lime

### PENECILLIN

scotch, lemon, honey, ginger

### HOT GIN TODDY

gin, lemon, agave, cinnamon, hot water

## MOCKTAILS \$5 each

### BASIL LEMON SPARKLER

basil, lemon, sugar, seltzer

### CRANBERRY LIME RIKKI

cranberry, lime, ginger beer

### INOCULANT

lemon, honey, ginger, seltzer

### POMEGRANATE PINEAPPLE SODA

pomegranate, pineapple, seltzer

### MAPLE CREAM SODA

maple syrup, lemon, vanilla, seltzer

## SEE CHALKBOARD FOR WHAT'S ON TAP

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### 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

APPLE CIDER, 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](http://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 \$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 \$10

### WHITE ANCHOVY CROSTINI

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

### SHRIMP SCAMLET

scampi butter, fennel seed, red pepper, arugula, cherry tomato, garlic, chili flake \$12

### NANA'S MEATBALLS

sauce, parmesan & focaccia \$12

### BROCCOLI RABE

tossed in garlic oil & chili flakes \$5

add hot Italian sausage \$7

## SALADS

### HOUSE SALAD

field greens in honey-balsamic vinaigrette \$8

add goat cheese & almonds \$10

### CAESAR SALAD

classic -or- fire roasted...

romaine, croutons & parmesan \$12

### GREEK SALAD

romaine with olives, feta, chickpeas, red onion & cucumber, lemon-oregano dressing \$11

### RADICCHIO SALAD

arugula, manchego, truffle oil & aged balsamic \$12

### BEET & WALNUT SALAD

arugula, ricotta salata & pepperoncini, oranges, honey-balsamic vinaigrette \$11

### ADD TO ANY SALAD

Bacon \$3 • Chicken \$4 • Crispy Prosciutto \$4

Shrimp \$5 • Cod Cake \$6

## 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 \$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 \$18

## KIDS \$6 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 \$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

CARAMELIZED 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